

Evolution

*Kusshi Oysters **
Cucumber & Cignonette, Calvisius Caviar

*Penn Shell Clam Crudo**
Watermelon Radish, Trout Roe, Yuzu Vinaigrette

Caple Brook Burrata & Prosciutto di Parma
Tuscan Tommato, Alba Hazelnuts

Foie Gras
Grilled Treviso, Soft Polenta, & Canodori Balsmico
Supplement 20

Egg Yolk Cappellacio
Sweetbreads, Foraged & Mushrooms, & Carsala

Pappardelle Carbonara
Black Truffle, Parmesan Froth

North Carolina Black Bass
Langoustine, Spaghetti Squash, Brown Butter

Veal Loin
Sunchoke, Hazelnut Tuile, Gremolata, Osso Buco

Azelia Chocolate Budino
Alba Hazelnuts, Yuzu Pear Sorbet

Blu Di & Contefeltro
Cow's Milk Blue, Aged in & Carc & Cust for 100 days

Classics

Colors & Leaves of the Garden ✓
& Contefeltro Blue, Local Squash, Radicchio, Blood Orange

*Nantucket Bay Scallops**
Porcini Crema, Ikura Roe, Black Truffle Vinaigrette

Lobster Bisque
Whipped Venetian Baccalà, Squid Ink Tuille, Espelette

Spaghetti & Skull Island Prawn
Wild Calamari, Spicy Calabrese & Duja Sausage

Fiola Lobster Ravioli, Ginger, Chive, Roe
Supplement 15

Canary Island Branzino
Oysters, Grilled Leeks, Prosecco Zabaglione, Caviar

Pine-Smoked Venison Loin
Butternut Squash, Bartlett Pears, Huckleberries, Grappa

Charcoal Grilled Beef Tenderloin
Bone & Carrow Hollandaise, Piemontese Brasato Sauce
Supplement 20

Huckleberry Panna Cotta
& Meyer Lemon, Olive Oil Gelato

Pecorino Alle & Core Selvatiche
Sheep's Milk Aged with Wild Blackberries

Whole Canary Island Branzino
Serves 2 to 4

Prix-Fixe

Your Choice of Any Savory Courses & a Dessert or Cheese
3 Courses • 90 4 Courses • 105 5 Courses • 120

** includes amuse bouche & petits fours **

Black Winter Truffles

Hand-Cut Tajarin or Risotto alla Parmigiana
45 for 3 grams / 80 for 6 grams

✓ Vegetarian Options & Gluten-Free Pasta Available

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

- Chef Owner Fabio Trabocchi

Fine dining is the freedom to choose what makes you happy.

*Aged Manhattan 15
Barrel Aged for 30 Days*

*Bellagio 15
Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco*

Fiola Libations

January 17th, 2018

fiola
da FABIO TRABOCCHI

Chef Owner Fabio Trabocchi