

## Evolution

Shigoku Oysters  
Cucumber & Cignonette, Calvisius Caviar

Heirloom Tomato Panzanella  
Flowering Herbs, Extra Vecchio Balsamico, Olio Verde

Alaskan King Crab Salad  
Charantais & Celon Consommé, Chili Oil, Avocado

Sweet Corn Anolini  
Langoustine, Chanterelles, Scallions

Beef Cheek Tortellini  
Bone & Carrow Agrodolce, Black Garlic, Brodo

Soppressata Veiled & Conkfish  
Wild Calamari, Squash Blossoms, Calabrese Aioli

Squab Saltimbocca  
White Figs, Foie Gras, Sage

Peaches & Honey  
Blueberries & Crystallized Almonds

Summer Cherry  
Pistachio Gelato

## Classics

Colors & Leaves of the Garden  
Cherries, Peaches, Summer Radish

Yellowfin Tuna Carpaccio  
Ascolana Olives, Tomato Sauce, Tangerine Lace

Bisque  
Lobster, Baccalà, Espelette

Spaghetti Spirulina  
Santa Barbara Abalone, Cockles, Saffron Nage

Nova Scotia Lobster Ravioli  
Ginger, Chive, Roe

Spanish Branzino  
Prosecco Zabaglione, Leeks

Iberico Scarpariello  
Confit Garlic, Crisp Bitter Greens

Gianduia Piemontese  
Alba Hazelnuts, Caramelized White Chocolate

Sorbetto & Gelato  
Daily Selection

2 Courses & Dessert • 95    3 Courses & Dessert • 115    4 Courses & Dessert • 135

### A Taste of The Amalfi Coast

Heirloom Tomato \* Grilled Prawns \* Textures of & Celon

75

## Chef's Tasting Menu

Alaskan Salmon \* Foie Gras \* Cappelletti \* Scallop \* Dry Aged Ribeye \* Tiramisu

150

Premier Wine Pairing • 125

Grand Wine Pairing • 210

Chef Owner Fabio Trabocchi  
Executive Chef Ed Scarpone

Pastry Chef Alex McClenaghan  
Corporate Pastry Chef Brandon Calzahn

# Fiola

da FABIO TRABOCCHI

July 24<sup>th</sup>, 2017

*Fiola Libations* 16

*Bellagio*

*Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco*

*Aged Manhattan*

*Bourbon, Cocchi Vermouth, Byrrh Grand Quinquina, Orange Bitters*

✓ *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.*