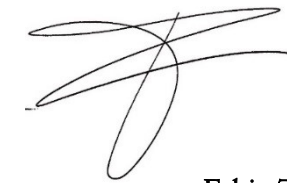


Fiola

November 13th, 2018

*Our menu is founded on authentic Italian traditions creatively evolved for the modern age.
Each dish blends our passion for the season with rich nostalgia and unexpected delight.
I invite you to trust your intuition in creating your very own tasting menu.
Or, if you wish, let us guide you on a culinary adventure of our own design.*

Buon appetito,



Fabio Trabocchi

Our Menu Features Dishes Inspired by the Lombardia Region of Northern Italy.

*One of Italy's largest regions, Lombardy lies to the north, sharing a border with Switzerland.
From the Alps to the lowlands of the Po Valley, it is home to transitioning landscapes; the breathtaking and
serene Valchiavenna mountain range yields to the lush and verdant Camonica Valley.
The distinctive rolling hills of Franciacorta are famous for their vineyards and wine production.
Lombardy, aided by its geographic position and fertile soil, will captivate you.*

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.*

3 Courses, Dessert, Petits Fours 115

4 Courses, Dessert, Petits Fours 145

Lombardia Grand Tasting, Petits Fours 145

**Please let us know if you would like us to
hand select a tasting menu for you*

TO CELEBRATE

Caviar

Calvisius Royal Siberian 110

Calvisius Royal Oscietra 160

Jamón

Cinco Jotas Paleta - Finest Spanish Shoulder of Iberian Ham 2 oz / 26

White Truffle 3g / 60

Lombardia Grand Tasting Menu 145

*Join us on a culinary journey through Lombardia with a
special 4-course menu showcasing the traditional flavors of the Italian region*

Marubini

Robiola Fonduta, Cremonese Porcini Broth

Risotto Milanese

Saffron, Gold Dust, Bone Marrow, Rosemary Hollandaise ✓

Charcoal Grilled Coral Trout

Fricassee of Escargots & Pancetta, Soft Polenta, Sage Brown Butter

Veal Cheek Osso Buco Style

Fine Cream of Salsify, Taleggio, Gremolata

Honey Poached Pears ✓

Torta Sbrisolona, Pear Sorbetto

Lombardia Premier Wine Pairing 125

Lombardia Grand Wine Pairing 210

Appetizers

Kusshi Oysters*

Roasted Beets, Shallot Mignonette, Smoked Trout Roe

Japanese Kanpachi Crudo*

Sicilian Pistachio, Capers, Meyer Lemon, Caviar

Water Buffalo Burrata ✓

Squash Mostarda, Pine Nuts, Preserved Lemon

Pâté en Croute

Mountain Rose Apple, Celery Root Purée, Custard

Chestnut "Cappuccino" ✓

Lobster, Celery Root, Lemongrass Foam

Pasta

Pappardelle ✓

Wild Boar Ragù, Black Trumpets

Acquerello Risotto ai Tartufi ✓

Parmigiano-Reggiano, Shaved White Truffle
Supplement 30

Spaghetti al Nero di Seppie

Calamari, Sea Urchin

Paccheri "allo Scoglio" ✓

Clams, Mussels, Red King Prawns

Lobster Ravioli

Ginger, Chives, Roe
Supplement 20

Sea & Land

Canary Island Branzino

Calamari, Leeks, Prosecco Zabaglione, Caviar

Danish Dover Sole

Manila Clams, Romanesco, Pesto Inverno

Roasted Venison Loin

Endive, Castagne Crema, Brussels Sprouts

Dry-Aged Hudson Valley Duck Breast

Baby Beets, Huckleberry Agrodolce

Veal Ribeye

Cipollini, Saffron, Autumn Squash

Cheese & Desserts

Artisanal Gourmet Italian Cheeses ✓

Beekeeper's Honey, Local Seasonal Fruit, Pane Carasau

Caribe Chocolate Tart ✓

Taggiasche Olives, Citrus, Farm Basil Gelato

Cassata

Ricotta, Bronte Pistachio, Blood Orange, Almond Sorbetto

Hazelnut Banana

Hazelnut Ganache, Tuzu Gelée, Roasted Banana Gelato

Fiola Tiramisu ✓

Espresso Cake, Mascovado Streusel, Chocolate Sorbetto