

Evolution

*Kusshi Oysters **
Cucumber & Cignonette, Calvisius Caviar

Heirloom Tomato Panzanella ✓
Flowering Herbs, Extra Vecchio Balsamico

Alaskan King Crab Salad
Charentais Melon Consommé, Chili Oil, Avocado

Hay Smoked Gnocchi
White Mushroom Ragù, Aged Sherry Vinegar

Beef Cheek Tortellini
Bone Marrow Agrodolce, Black Garlic, Brodo

Soppressata Veiled Monkfish
Manila Clams, Squash Blossoms, Calabrese Aioli

Squab Saltimbocca
Tiger Stripe Figs, Foie Gras, Sage

Summer Peaches
Garden Mint, Tea Sorbet

Fig & Pistachio Crostata
Garden Thyme, Saba

Classics

Colors & Leaves of the Garden ✓
Delicata Squash, Pomegranate, Red Russian Kale

*Yellowfin Tuna Carpaccio **
Ascolana Olives, Tomato Sauce, Tangerine Lace

Bisque
Lobster, Baccalà, Espelette

Spaghetti Spirulina
Santa Barbara Abalone, Saffron Sage

Nova Scotia Lobster Ravioli
Ginger, Chive, Roe

Canary Island Branzino
Prosecco Zabaglione, Leeks, Sturgeon Caviar

Iberico Scarpariello
Confit Garlic, Crispy Dandelion Greens

Gianduia Piemontese
Alba Hazelnuts, Caramelized White Chocolate

Daily Sorbetto & Gelato

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

Tasting Menu

*Yellowfin Tuna * Warm Crab Salad * Gnocchi * Scallop * Ribeye * Tiramisu*

150

Premier Wine Pairing • 125

Grand Wine Pairing • 210

✓ 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.



September 20th, 2017

Fiola Libations 16

Bellagio

Vodka, Elderflower, Pomegranate, Cocchi Rosa, Prosecco

The Negroni Bar

Gin, Sweet Vermouth, Selection of Amaros

*This menu is for you to enjoy anything you like from anywhere.
Fine dining is the freedom to choose what makes you happy.*

- Chef Owner Fabio Trabocchi