

PRIVATE DINING

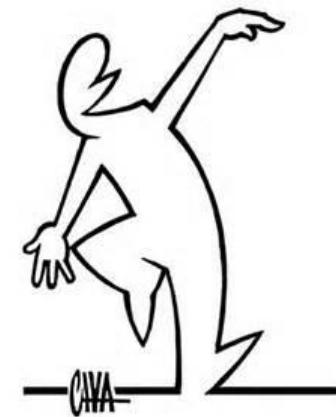
Whether you are looking to host a business dinner or a family gathering, Fiola has the perfect private dining space for you. Did you know we also offer catering services? For private event inquiries, please contact Jennifer Meyer at (202) 679-5398 or Jennifer.Meyer@fabiotrabocchi.com.

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STAY IN TOUCH

We want to hear from you! Connect with us on social media
Facebook: [Fiola by Fabio Trabocchi](#)
Twitter: [@FiolaDC](#)
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Fiola
da FABIO TRABOCCHI



January 10, 2018

HAPPY HOUR

Mon – Fri 4 PM - 7 PM

BEER

Alhambra Reserva Rioja, Spain 6

COCKTAILS

FIOLA PUNCH 7

Our Bar Team's Best Recipe

APEROL SPRITZ 10

Aperol, Prosecco, Club Soda

MANHATTAN 10

American Whiskey, Sweet Vermouth, Angostura Bitters

ITALIAN MULE 10

Vodka, Amaro Abano, Lime, Ginger Beer

FIOLA NEGRONI 10

London Dry Gin, Cocchi Americano, Cardamaro

WINE 9

François Montand, Brut Rosé, Méthode Traditionelle, Jura NV

XCellot, Sincérité, Sauvignon Blanc, Loire Valley 2016

La Fiera, Contepulciano d'Abruzzo, Italy 2015

NIBBLES 12

Swordfish Belly Tartar
Winter Citrus, Ikura Roe

Pecorino di Pienza, Chorizo
Lemon Olive Oil

Caesar Burrata
Heirloom Radicchio

Spicy Grilled Wild Calamari
Espelette Oil

Spicy Venetian Whipped Baccalà

Ricotta Ravioli San Leo & Sage

Pappardelle Cacio e Pepe or Classic Carbonara

Charcoal Grilled Morcilla Sausage
Soft Polenta, Balsamico

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