

PRIVATE DINING

Whether you are looking to host a business dinner or a family gathering, Fiola has the perfect private dining space for you, including our Rooftop and Toto Room.

For private event inquiries, please contact Sarah Bengtson at (202) 628-2888 or sarah.bengtson@fabiotrabocchi.com.

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STAY IN TOUCH

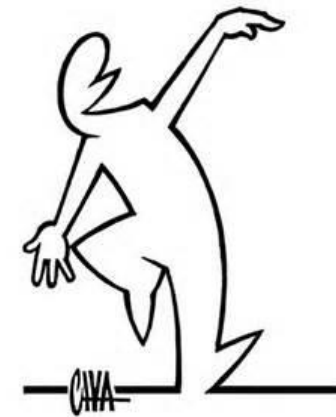
We want to hear from you! Connect with us on social media

Facebook: [Fiola by Fabio Trabocchi](#)

Twitter: [@FiolaDC](#)

Instagram: [@FiolaDC](#)

Fiola
da FABIO TRABOCCHI



May 26th, 2017

HAPPY HOUR

Mon – Fri 4 PM - 7 PM

COCKTAILS

FIOLA PUNCH 8

Our Bar Team's Best Recipe

ROSA SPRITZ 9

Cocchi Rosa, Prosecco, Club Soda

FIOLA MANHATTAN 9

American Whiskey, Sweet Vermouth, Angostura Bitters

SPRING LIMONATA 9

Vodka, Basil-Ginger Infused Syrup, Lemon Juice

NEGRONI BIANCO 9

London Dry Gin, Cocchi Americano, Dolin Blanc

WINE 8

François Contand, Brut Rosé, Méthode Traditionelle, Fura NV

XCellot, Sincérité, Sauvignon Blanc, Loire Valley 2015

La Fiera, Contepulciano d'Abruzzo, Italy 2015

NIBBLES

POPCORN 7

Espelette & Parmesan

TUNA TARTARE 11

Sardinian Flatbread

PIADINA 11

Smoked Salmon, Trout Roe, Sorrel Crema

TAJARIN CACIO E PEPE 10

Roman Cacio Cheese & Black Pepper

CRISPY CALAMARI 11

Shishito Peppers, Castelvetrano Olives

BEEF TARTARE ROLL 12

Tonnato Sauce & Confit Egg Yolk

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