

## 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 Toto Room.

For private event inquiries, please contact Jennifer Meyer at (202) 628-2888 or [Jennifer.Meyer@fabiotrabocchi.com](mailto:Jennifer.Meyer@fabiotrabocchi.com).

.....

## STAY IN TOUCH

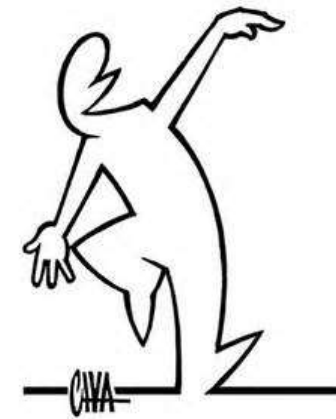
We want to hear from you! Connect with us on social media

Facebook: [Fiola by Fabio Trabocchi](#)

Twitter: [@FiolaDC](#)

Instagram: [@FiolaDC](#)

*Fiola*  
by FABIO TRABOCCHI



November 20, 2017

## HAPPY HOUR

Mon – Fri 4 PM - 7 PM

## BEER

*A Ihambra Reserva Rioja, Spain 6*

## COCKTAILS

**FIOLA PUNCH 7**

*Our Bar Team's Best Recipe*

**APEROL SPRITZ 10**

*A perol, Prosecco, Club Soda*

**MANHATTAN 10**

*A merican Whiskey, Sweet Vermouth, A ngostura Bitters*

**ITALIAN MULE 10**

*Vodka, A maro A bano, Lime, Ginger Beer*

**FIOLA NEGRONI 10**

*London Dry Gin, Cocchi A mericano, Cardamaro*

## WINE 9

*François Montand, Brut Rosé, Méthode Traditionelle, Jura NV*

*Mellot, Sincérité, Sauvignon Blanc, Loire Valley 2016*

*La Fiera, Montepulciano d'Abruzzo, Italy 2015*

## NIBBLES

**SMOKED SALMON PIADINA 14**

*Herb Crema, Salmon Roe*

**TUNA TARTARE 14**

*Ikura Roe, Sardinian Flat Bread*

**5J ACORN-FED IBERICO HAM 30**

*Pomegranate, Solera Vinegar*

**CACIO E PEPE 16**

*Roman Cacio Cheese, Black Pepper*

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