



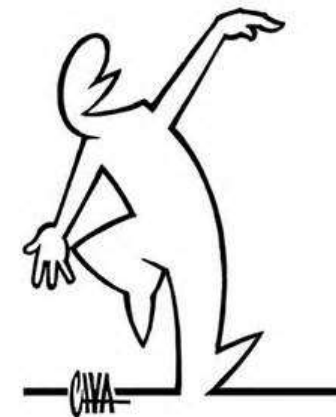
PRIVATE DINING

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](#)
Instagram: [@FiolaDC](#)



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

M ellot, Sincérité, Sauvignon Blanc, Loire Valley 2016

La Fiera, Montepulciano d' Abruzzo, Italy 2015

NIBBLES 12

Tuna Tartar

Ikura Roe, Xciner's Lettuce

Prosciutto Di Parma & Young Pecorino

Grilled Bread

Caesar Burrata

Heirloom Radicchio

Spicy Grilled Wild Calamari

Espelette Oil

Ravioli San Leo

Ricotta & Sage

Pappardelle

Cacio e Pepe or Classic Carbonara

Duck Egg "Sunny Side"

M angalitsa Jamon, Polenta, Brioche

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