

EAT HEALTHY IN 2018

Our Maria Menu is available Monday through Friday at lunch.

*The Maria menu provides 3 courses of
Mediterranean style health conscious selections;
featuring low sodium, low calorie, and low-fat items.*

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PRIVATE & GROUP DINING

Whether you are looking to host a business dinner or a family gathering,

Fiola has the perfect private dining space for you.

*For private event inquiries, please contact Jennifer Meyer at
(202) 628-2888 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](#)

Fiola
da FABIO TRABOCCHI

November 13th, 2018

RAW COLD PRESSED HEALTH JUICES 8

Organic Liquid Gold

Energy & Vitamin Boost

Carrots, Apple, Lemon, Ginger, Himalayan Salt

Organic Beets Supreme

Eye Health & Stamina

Red Beets, Apple, Cucumber, Italian Parsley, Lemon, Himalayan Salt

Mango Honeybush Kombucha

Naturally Carbonated Tea Slightly Sweetened with Honey

Maria Menu

Healthy Mediterranean Diet

3 Courses - 32

Endive, Pear & Walnuts, Blu di Contefeltro 16

Conkfish Loim, Grilled Treviso, Red Beet Vinaigrette 30

Burnt Milk Panna Cotta, Infused Grapes, Black Grape Sorbet 12

APPETIZER

Colors & Leaves of the Garden ✓
Radishes, Baby Beets, Pomegranate, Walnuts 10/14

Water Buffalo Burrata ✓
Squash & Costarda, Pine Nuts, Preserved Lemon 18

*One Half Dozen Kusshi Oysters**
Roasted Beet, Shallot & Cignonette, Smoked Trout Roe 22

*Ahi Tuna Crudo**
Porcini Crema, Ikura Roe, Black Truffle Vinaigrette 24

Butternut Squash Velouté
Duck Prosciutto, Pumpkin Seed Oil, Truffled Ricotta 18

Roman Puntarelle Salad, Buffalo & Cozzarella, Anchovy Dressing, Pane Carasau 18
Add Half Lobster 28

PASTA

Pappardelle, Duck Ragù, Foraged Chanterelles 22/32

Fiola Lobster Ravioli, Ginger, Chives, Roe 32/54

Sardinian Ricotta Cavatelli, Cherry Tomatoes, Formaggio di Fossa ✓ 16/26

Paccheri "allo Scoglio," Clams, & Cussels, Red King Prawns 22/32

& Carubini, Brown Butter-Poached Pears, Butternut Squash 20/30

Acquerello Risotto, Parmigiano-Reggiano, Shaved Alba White Truffle 60

ENTRÉE

Lobster Bisque, Venetian Baccalà, Espelette 22/32

Canary Island Branzino, Grilled Calamari, Leeks, Prosecco Zabaglione 32

Coral Trout, Fricassee of Escargots & Pancetta, Soft Polenta, Sage Brown Butter 36

Braised Veal Cheeks, Salsify, Taleggio, Gremolata 36

SIMPLY GRILLED

Long Island Calamari 22

Canary Island Branzino 27

Beef Tenderloin 36

SIDES 7

Soft Polenta, Salsa Pomodoro ✓

Arrowhead Spinach, Roasted Garlic, & Meyer Lemon ✓

DESSERT

Carrot Cake, Cheese Frosting, Citrus 12

Warm Apple Streusel, Farm Honey Gelato 12

Fiola Tiramisu, Espresso Cake, & Cuscovado Streusel, Chocolate Sorbetto 12

Farm Honey Gelato 8

Pear Sorbetto 8

✓ *Vegetarian Options*

*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