

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, including our Toto Room.
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

February 15th, 2018

WINES BY THE GLASS

White Wine Dipinti, LaVis, Trentino 12

Red Wine Barbera, Castello di Nieve, Santo Stefano, Alba Piemonte 14

MOCKTAILS

Melograno, Pomegranate, Spiced Syrup, Lemon, Club Soda 8

Eve's Temptation, Sparkling Apple Cider, Cranberry, Lemon 8

Maria Menu
Healthy Mediterranean Diet

✓ Roasted Fennel, Winter Turnips, Red Russian Kale, Blood Orange Vinaigrette 10/14

Grilled Arctic Char, Parsley Puree, Meyer Lemon Salad 28

Roasted Pineapple, Sage Pine Nut Crunch, Goats Milk Sherbet 12

3 Courses • 28

APPETIZER

Colors & Leaves of the Garden ✓
Blood Orange, Hearts of Palm, Heirloom Radicchio 10/14

Mcable Brook Burrata ✓
Basil Pesto, Italian Radicchio, Alba Hazelnuts 18

One Half Dozen Kusshi Oysters *
Cucumber Mignonette, Calvisius Caviar 22

Ahi Tuna Crudo *
Porcini Crema, Ikura Roe, Black Truffle Vinaigrette 22

Scarlet Turnip Velouté ✓
Black Cherry, Housemade Granola, Sicilian Pistachio 16

PASTA

Half Portions Available

Mushroom Risotto, Duck Leg Confit 15/24

Pappardelle Carbonara 14/22

Spaghetti, Frutti di Mare, Calabrese Spicy 'Nduja 18/28

Fiola Lobster Ravioli, Ginger, Chive, Roe 29/48

Bucatini, Cauliflower, Alba Hazelnuts 15/24

ENTRÉE

Lobster Bisque, Venetian Baccalà, Espelette 17/28

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

Roasted Veal Loin, Sunchoke, Cipollini Onions, Gremolata 36

SIMPLY GRILLED

Long Island Calamari 22

Arctic Char 26

Ahi Tuna 28

Carolina Swordfish 28

Virginia Black Bass 27

Whole Roasted Branzino 65
(Serves 2-4)

SIDES 7

Roasted Foraged Mushrooms & Confit Sunchoke

Wilted Spinach & Spaghetti Squash ✓

DESSERT 12

Fiola Tiramisu, Coffee Zabaglione, Chocolate Sorbet

Alba Hazelnut Gianduiotto, Piemontese Caramel

Honey Gelato Cassis Sorbet