



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](#)



The Martini Hour

Mon – Fri 4 PM - 6 PM

BEER

Alhambra Reserva Rioja, Spain 6

COCKTAILS 12

KIT KAT CLUB

Dry Gin, Rubino, Benedictine, Bitters

DON'T TAKE THE GIRL

Vodka, Ambrato, White Lavender, Grapefruit

RED TIDE

Dry Gin, Rubino, Strawberry, Balsamico, Lime

CARDINAL RULE

Vodka, Ambrato, Peppermint, Camomile

WALK IN THE PARK

Spiced Rum, Bitter 1872, Pineapple, Lime

WINE 9

François Montand, Brut Rosé, Méthode Traditionelle, Jura NV

Xcellot, Sincérité, Sauvignon Blanc, Loire Valley 2016

La Fiera, Contepulciano d'Abruzzo, Italy 2017

NIBBLES 12

Tuna Tartare

Ikura Roe, Pan Carasao

Simply Grilled Wild Calamari

Meyer Lemon, Espelette

Purple Varnish Clams

Brodetto

Prosciutto Di Parma & Young Pecorino

Grilled Bread

Burrata Salad

Squash Costarda, Pine Nut Vinaigrette

Ricotta Cavatelli

San Marzano, Basil, Pecorino di Fossa

Pappardelle

Cacio e Pepe or Classic Carbonara

Cinco Jotas Paleta

Finest Spanish Shoulder of Iberian Ham

2 oz / 26

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