

PRIVATE DINING

Whether you are looking to host a business dinner or family gathering, Fiola has the perfect private dining space for you. For private event inquiries, please Jennifer Meyer at (202) 679 5398 or fiolaevents@fabiotrabocchi.com.

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STAY IN TOUCH

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CELEBRATING AN ITALIAN PASSOVER

A available Friday, March 30th through Friday, April 6th

Italy's Jews, particularly in the regions of Marche and Lazio, were somewhat isolated from other Jewish communities in Europe, and so they developed their own style of cooking as well as distinctively Italian traditions.

Buona Pesach!

Chef/Owner Fabio Trabocchi

Executive Chef John Meli

Corporate Pastry Chef Christian Capo

Passover Menu

Carciofi alla Giudia

Fried Baby Artichokes & Salad of Shaved Raw Artichokes, Fresh Herbs

Canederli in Brodo

Italian Matzo Balls, Morels, Truffles, Grandma's Capon Consommé

A cquerello Risotto

Lightly Grilled Spanish Branzino, Roasted San Marzano Tomatoes, Sicilian Olio Verde

A gnello

Shenandoah Kosher Rack of Lamb, Spring Casserole of Asparagus, Fava & Peas

Macedonia alle Fragole

Macerated Strawberries, Strawberry Sorbet & Tuscan Amont Ricciarelli Cookies

Menu Subject to Change