

EAT HEALTHY IN 2017

*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 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
Rooftop and Toto Room.
For private event inquiries, please contact Sarah Bengtson at
(202) 628-2888 or sarah.bengtson@fabiotrabocchio.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*

Fiola
da FABIO TRABOCCHI



July 24th, 2017

PRESTO! LUNCH

Select a Beverage & Entrée For 20

Monday – Friday 11:30 Am – 1:30 Pm

Available on the Patio, Lounge & Bar

NON-ALCOHOLIC
BEVERAGES

Choice of One

Fiola Iced Tea

Basil Limonata
Ginger-Basil Infused Lemonade

Pompelmo Frizzante
Grapefruit Juice, Agave Syrup, Lime Juice, Club Soda

“Arnold Palmer”

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COCKTAIL

Aperitivo Spritz
Aperol, Prosecco, Club Soda
**** Please No Substitutions or Refills ****

ENTREES

Choice of One

✓ *Colors & Leaves of the Garden*

* *Yellowfin Tuna Crudo, Ascolana Olives*
& Tonnato Sauce

✓ *Heirloom Tomato Panzanella, Flowering Herbs*
Extra Vecchio Balsamico, Olio Verde

Fiola Lobster Bisque

Tiger Striped Prawns, Sicilian Capunatina

Pappardelle Carbonara & Confit Egg Yolk

✓ *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.