

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 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](#)



January 5, 2018

PRESTO! LUNCH

Select a Beverage & Entrée for 20

Monday – Friday 11:30 A m – 1:30 Pm

Available in the Front Dining Room & at the Bar

WINES BY THE GLASS

White Wine Dipinti, LaVis, Trentino 12

Red Wine Barbera, Castello di Nieve, Santo Stefano, A Iba Piemonte 14

**NON-ALCOHOLIC
BEVERAGES**

Choice of One

Fiola Iced Tea

Melograno

Pomegranate, Spiced Syrup, Lemon, Club Soda

Eve's Temptation

Sparkling Apple Cider, Cranberry, Lemon

Arnold Palmer

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COCKTAIL

Amperol Spritz

Amperol, Prosecco, Club Soda

**** Please No Substitutions or Refills****

ENTREES

Choice of One

Colors & Leaves of the Garden ✓

Delicata Squash, Pomegranate, Heirloom Radicchio

Maple Brook Burrata ✓

Roasted Beet Salad, Pesto, Almond Hazelnuts

Roasted Chestnut Soup

Caramelized Apple, Sage

Simply Grilled Branzino

Pappardelle Carbonara

Beef Cheek Tortellini

Cipollini Arugula, Beef Bone Broth

✓ *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.*