

Evolution

Heirloom Tomato Panzanella ✓
Burrata, Flowering Herbs, Extra Vecchio Balsamico

Alaskan King Crab Salad
Charentais Melon Consommé, Chili Oil, Avocado

Hay Smoked Gnocchi
Burgundy Snails, Iberico Ham, Parsley

Beef Cheek Tortellini
Bone Marrow Agrodolce, Black Garlic, Brodo

Soppressata Veiled Monkfish
River Crab, Squash Blossoms, Calabrese Aioli

Squab Saltimbocca
Tiger Stripe Figs, Foie Gras, Sage

Summer Peaches
Garden Mint, Tea Sorbet

Fig & Pistachio Crostata
Garden Thyme, Saba

Classics

Colors & Leaves of the Garden ✓
Moon Grapes, Zucchini Blossoms, Watermelon Radish

Yellowfin Tuna Carpaccio *
Ascolana Olives, Tomato Sauce, Tangerine Lace

Bisque
Lobster, Baccalà, Espelette

Nova Scotia Lobster Ravioli
Ginger, Chive, Roe

Canary Island Branzino
Prosecco Zabaglione, Leeks, Sturgeon Caviar

Iberico Scarpariello
Confit Garlic, Crispy Dandelion Greens

Gianduja Piemontese
Alba Hazelnuts, Caramelized White Chocolate

Fiola Tiramisu
Chocolate Sorbet

2 Courses & Dessert • 95 3 Courses & Dessert • 115 4 Courses & Dessert • 135

The Sunday Family Table Dinner At Fiola

4 Course Family Style Meal for Two & 1 Bottle of Sommelier's Choice of
Prosecco, Pinot Grigio or Contepulciano d'Abruzzo

Limited Quantity Available

95

Spring Garden * Gnocchi * Whole Roasted Heritage Chicken * Summer Peaches

Each Additional Guest 47.50

✓ Vegetarian Options & Gluten-Free Pasta Available

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.

*This menu is for you to enjoy anything you like from anywhere.
Fine dining is the freedom to choose what makes you happy.*

- Chef Owner Fabio Trabocchi

*The Negroni Bar
Gin, Sweet Vermouth, Selection of Amaros*

*Bellagio
Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco*

Viola Libations 16

September 17th, 2017

fiola
da FABIO TRABOCCHI

*Chef Owner Fabio Trabocchi
Executive Chef Ed Scarpone*

*Pastry Chef Alex McClenaghan
Corporate Pastry Chef Brandon Calzahn*