

Evolution

Colors & Leaves of the Garden
Muscat Grapes, Strawberries, Spring Radish

Yellowfin Tuna Crudo
Hamachi, Salmon Roe, Sorrel Crema

White Asparagus
Hen Egg, Extra Vecchio Balsamico, Black Truffle

Agnolotti Robiola Bosina
Sweet Peas, Aged Sherry, Cendre Végétale

Beef Cheek Cappelletti
Bone Marrow Agrodolce, Ramps, Black Garlic, Brodo

Alaskan Halibut
Manila Clams, Shellfish Broth, Sea Vegetables

Elysian Fields Lamb
Roasted Eggplant, Garbanzo Beans, Sweetbreads

Warm Strawberry Crostata
Almonds, Rhubarb Sorbeto

Classics

Kumamoto Oysters
Lemon Granita, American Caviar

Burrata
Artichoke Scafata, Pesto Genovese, Sorrento Lemon

Fiola Bisque
Lobster, Baccalà, Espelette

Spaghetti Neri
Wild Calamari, Razor Clams, Uni Crema

Nova Scotia Lobster Ravioli
Ginger, Chive, Roe

Branzino
Prosecco Zabaglione, Leeks, Green Asparagus

Squab Saltimbocca
Morel Mushrooms, White Figs, Foie Gras

Gianduvia Piemontese
Alba Hazelnuts, Caramelized White Chocolate

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
Menu Available Thru 6:30pm

95

*Spring Garden * Spinach Gnocchi * Whole Roasted Heritage Chicken * Fiola Tiramisu*

Each Additional Guest 47.50

Chef Owner Fabio Trabocchi

Executive Chef Ed Scarpone
Chef de Cuisine Alex Rosser

Corporate Pastry Chef Brandon Calzahn
Pastry Chef Alex McClenaghan

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

Fiola Libations 16

Bellagio

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

L'Aeronautica

Lemon Infused Gin, Luxardo Amaraschino, Crème de Violette, Hibiscus Cloud

Adone Vecchio

Dry Oloroso Sherry, Carpano Antica, Orange Bitters aged in a Small Oak Barrels for 30 Days

May 14th, 2017

Fiola
da FABIO TRABOCCHI

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.*