



## PRIVATE DINING

Whether you are looking to host a business dinner or a family gathering, Fiola has the perfect private dining space for you. For private event inquiries, please contact Jennifer Meyer at 202.679.5398 or [jennifer.meyer@fabiotrabocchi.com](mailto:jennifer.meyer@fabiotrabocchi.com).

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## STAY IN TOUCH

We want to hear from you! Connect with us on social media

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## VALENTINE'S DAY A FEAST FOR THE SENSES



*Il vero amore e' come una finestra illuminata in una notte buia.  
True love is like a lighted window on a dark night. - Giuseppe Ungaretti*

*Our Menu is Subject to Change*

*Chef Owner Fabio Trabocchi*

## VALENTINE'S GRAND TASTING MENU

*4 Savory Courses & Dessert · 135*

*Premier Wine Pairing · 95*

*McCaine Diver Scallops & Grimmel Caviar*

Laherte Frères, *Ultradition*, Brut, Chavot, Champagne NV

*Nova Scotia Lobster, Venetian Baccalà, Sunchoke*

Pichler-Krutzler, *Klostersatz*, Wachau, Austria 2012

*Black Truffle Raviolo, Leeks, Chanterelles*

Massimiliano Calabretta, nerello mascalese, Vigne Vecchie, Sicilia, Italy 2005

*Veal Rib Eye & Foie Gras, Smoked Potato Froth*

Col d'Orcia, Brunello di Montalcino, Toscana, Italy 2010

*Passion Fruit & Illanka Chocolate*

Château d'Anna, *Cuvée Louis d'Or*, Sauternes, France 2011

*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.*

## VALENTINE'S DAY MENU

*3 Savory Courses & Dessert · 125*

*Includes your selection from Antipasti, Pasta & Risotto, Sea & Land, & Dessert*

### ANTIPASTI

*Colors of the Garden*

*\*Fiola Ahi Tuna Crudo*

*Porcini Mushroom Cappuccino & Foie Gras*

### PASTA & RISOTTO

*Gluten-Free Available*

*Risotto 'Cacio e Pere'*

*Pappardelle Carbonara & Truffle*

*Fiola Lobster Ravioli*

### SEA & LAND

*McCaine Day Boat Scallops & Porcini*

*Lightly Grilled Branzino & Caviar*

*Pine Smoked Venison Cacciatore*