



FIOLA *f* MARE  
da FABIO TRABOCCHI

PRIVATE DINING MENUS

Full Package  
Fall & Winter 2017



# LUNCH

## 3 Course Lunch for \$38, \$48 per person

**\$38 – select one appetizer, two entrees & one dessert for your guests to choose from**

**\$48 – select two appetizers, three entrees & one dessert for your guests to choose from**

*Available Tuesday - Friday*

### APPETIZER

Burrata of Buffalo Mozzarella, Cucumbers, Local Baby Lettuce, Pesto of Basil Genovese

Fiola Mare Seafood Salad "alla Ligne", Pesto Genovese

Maine Lobster "Caesar", Little Gem Lettuce, Parmigiano Reggiano, Anchovy (+15 per person)

## FIOLA MARE

### ENTRÉE

Rigatoni alla Carbonara - Guanciale, Black Pepper, Pecorino Romano

Sardinian Ricotta Cavatelli, San Marzano Tomatoes, Basil, Wild Mushrooms, Formaggio di Fossa

Grilled Fish of the Day, Tuscan Seafood Farrotto

Grilled Beef Tenderloin, Crushed Potatoes, Red Pearl Onions, Barolo Brasato Sauce

### DESSERT & CHEESE

Apple Tatin Tart, Spiced Vanilla Crème, Cider Reduction

Maple Panna Cotta, Poached Pears, Farm Honey, Milk Meringue

Marchesi, Creamy Terrine of Chocolate, Garden Mint, Sicilian Pistachio

Artisan Italian Cheeses, Toasted Raisin Bread, Farm Honey

Not Including Tax or Discretionary Gratuity | All Menus Are Subject to Seasonal Availability

Fiola Mare da Fabio Trabocchi / 3050 K Street NW, Suite 101, Washington DC 20007  
202-701-8435 • [www.fiolamaredc.com](http://www.fiolamaredc.com) • Private Dining Manager – Johanna Harris •  
[johanna.harris@fabiotrabocchi.com](mailto:johanna.harris@fabiotrabocchi.com)

# DINNER

## 3 Course Dinner for \$85, \$95 per person

\$85 – select one appetizer, two entrees & one dessert for your guests to choose from

\$95 – select two appetizers, three entrees & two desserts for your guests to choose from

### APPETIZER

Sicilian Citrus Salad, Baby Arugula, Basil, Red Onion, Olives

Burrata of Buffalo Mozzarella, Cucumbers, Local Baby Lettuces, Smoked Salmon, Basil Pesto

Tuna Crudo, Artichoke Barigoule, Calabrese Chile, Taggiasca Olives

\*Sashimi of Hiramasa, Basil, Bergamot, Castelvetro Olives, Calabrese Chile

FIOLA MARE

### ENTRÉE

Rigatoni Frutti di Mare, Seafood Brodetto

Sardinian Ricotta Cavatelli, San Marzano Tomatoes, Basil, Wild Mushrooms, Formaggio di Fossa

Grilled Norwegian Salmon, Spinach alla Romana

Olive Oil Poached Branzino, Tuscan Seafood Farrotto, Littleneck Clams

Olive Oil Poached Royal Sea Bass, Fennel and Onion Soubise

Grilled Beef Tenderloin, Crushed Potatoes, Red Pearl Onions, Barolo Brasato Sauce

### DESSERT & CHEESE

Apple Tatin Tart, Spiced Vanilla Crème, Cider Reduction

Maple Panna Cotta, Poached Pears, Farm Honey, Milk Meringue

Marchesi, Creamy Terrine of Chocolate, Garden Mint, Sicilian Pistachio

Artisan Italian Cheeses, Toasted Raisin Bread, Farm Honey

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# DINNER

## 4 Course Dinner for \$135 per person

\$135 – select one appetizer, one pasta or risotto, two entrees & one dessert for your guests to choose from

### APPETIZER

Sicilian Citrus Salad, Baby Arugula, Basil, Red Onion, Olives

Burrata of Buffalo Mozzarella, Cucumbers, Local Baby Lettuces, Smoked Salmon, Basil Pesto

Tuna Crudo, Artichoke Barigoule, Calabrese Chile, Taggiasca Olives

\*Sashimi of Hiramasa, Basil, Bergamot, Castelvetro Olives, Calabrese Chile

### PASTA

Sardinian Ricotta Cavatelli, San Marzano Tomatoes, Basil, Wild Mushrooms, Formaggio di Fossa

Rigatoni Frutti di Mare, Seafood Brodetto

### ENTRÉE

Grilled Norwegian Salmon, Spinach alla Romana

Olive Oil Poached Branzino, Tuscan Seafood Farrotto, Littleneck Clams

Olive Oil Poached Royal Sea Bass, Fennel and Onion Soubise

Grilled Beef Tenderloin, Crushed Potatoes, Red Pearl Onions, Barolo Brasato Sauce

Colorado Lamb Rack, Pistachio Crust, Wilted Spinach

### DESSERT & CHEESE

Apple Tatin Tart, Spiced Vanilla Crème, Cider Reduction

Maple Panna Cotta, Poached Pears, Farm Honey, Milk Meringue

Marchesi, Creamy Terrine of Chocolate, Garden Mint, Sicilian Pistachio

Artisan Italian Cheeses, Toasted Raisin Bread, Farm Honey

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# GOURMET DINNER

5 COURSE TASTING MENU FOR \$155 per person

6 COURSE TASTING MENU FOR \$175 per person

8 COURSE TASTING MENU FOR \$210 per person

Executive Chef Brinn Sinnott's approach to food is simple elegance in order to bring out the natural vibrancy of the best ingredients. According to Chef Sinnott, the creativity starts when the ingredients enter the restaurant.

## Sample Menu

### FIOLA MARE OYSTERS

Prosecco Zabaglione, Chives, Spoonbill Caviar

### BURRATA OF BUFFALO MOZZARELLA

Lemon Oil, Marinated Artichokes, Garden Herb Puree, Grated Bottarga

### ACQUERELLO RISOTTO

Maya Prawn, Seafood Brodetto

### MONKFISH "FISHERMANS" STYLE

Littleneck Clams, Mussels, Capers, Basil

### CHEESE OF FOSSA DEL' ABBONDANZA ARTISAN ITALIAN SELECTIONS

Local Farm Honey, Steamed Brioche

### CHOCOLATE SOUFFLÉ TART

Pistachio Crumble, Bittersweet Sablé

## THE CHEF'S TABLE IN THE PANERAI ROOM

*Subject to availability – Our exclusive Chefs table allow our team to curate a unique experience showcasing our culinary expertise. Wine pairing available on request.*

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