



FIOLA *f* MARE
da FABIO TRABOCCHI

PRIVATE DINING MENUS
Full Package
Spring & Early Summer
2017



CANAPÉS

Welcome your guests with a reception featuring a selection of passed canapés as a prelude to your meal or part of your cocktail party or happy hour

30 Minutes of Hand Passed Canapés \$5 Per Appetizer, Per Person

VEGETABLE

Sautéed Wild Mushrooms, Rustic Country Toast, Fonduta

Chickpea Fritters, Eggplant al Funghetto

Stuffed Gougère, Truffle Mousse

Steamed Focaccia, Cherry Tomato, Mozzarella

FIOLA  LAND MARE

Foie Gras Mousse, Seasonal Fruit Mostarda

Short Rib Agnolotti Fritter

*Fiola Mare Beef Truffled Tartare, Parmigiano Crisp

OCEAN

Salmon Rilletes Paccheri Pasta

Baccalá Fritter

Smoked Salmon, Steamed Focaccia, Basil, Caviar

Mini Jumbo Lump Crab Cake, Calabrese Aioli

*Fiola Mare Truffled Tuna Tartare

CAVIAR SELECTION

Warm Steamed "Pizza," Whipped Ricotta

Sea Trout Caviar (140/oz)

Spoonbill Caviar (120/oz)

Calvisius Royal Siberian de Venise (7 year Siberian Sturgeon) (110/oz)

Calvisius Royal Oscietra Caviar (12 year Russian Sturgeon) (165/oz)

Kaviari Golden Oscietra (12 year Russian Sturgeon) (200/oz)

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

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

FAMILY STYLE ANTIPASTI

Welcome your guests with a platter or board of favorites to share. Each platter serves 10-12 guests

FIOLA MARE CHARCUTERIE BOARD \$140

Seasonal Fruit, Manodori Balsamic Vinegar

FIOLA MARE PREMIUM CHEESE BOARD \$120

Grilled Truffle Brioche, Honey, Nuts, Seasonal Fruit

VEGETABLE GIARDINIERA \$80

Marinated Olives, Raw and Pickled Vegetables

VENETIAN STYLE GRILLED CALAMARI \$100

Pickled Chilies, Calabrese Aioli

ADRIATIC CRUDO \$120

A Selection of Raw and/or Cured Seafood

FIOLA MARE PRAWN COCKTAIL \$100

Calabrese Aioli, Fiola Mare Cocktail Sauce

RAW BAR

Gourmet Selection of Market Seafood • Raw & Barely Cooked

ANCONA PLATTER

East & West Coast Oysters / Clams / Mussels / Lobster
Tiger Prawns / Sea Urchin / Sea Scallops / King Crab
Langoustines / Tuna Tartare

Serves 1-3 • \$85

SAN BENEDETTO PLATTER

East & West Coast Oysters / Clams / Tiger Prawns / Mussels / Lobster
Sea Urchin / Sea Scallops / Langoustines / King Crab / Tuna Tartare
1 oz Transmotanus Caviar

Serves 4-6 • \$240

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CHEF STATIONS

Treat your guests to delicious selections of small plates during your reception

2 Hours for 4 Selections \$75 Per Person

Available for Buyout Events Only

CLASSIC

Burrata of Buffalo Mozzarella, Spoonbill Caviar, Cucumbers
Jumbo Lump Crab Cake, Charred San Marzano Tomatoes, Sorrel
Smoked Salmon, Chive Biscuit, Cucumber Labneh

FIOLA **PASTA** MARE

Venetian Style Acquerello Risotto, Wild Calamari
Gnocchi, Wild Mushrooms Compote, Porcini, Shaved Matsutake

ATTENDED STATIONS

Daily Selection of Fresh Grilled Fish, Seasonal Garnish
Colorado Lamb Rack, Pistachio Crust, Crushed Smoked Potatoes
Seared Beef Tenderloin, Port Wine Jus
Rigatoni al'Amatriciana, San Marzano Tomatoes, Basil

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