



FIOLA *f* MARE
da FABIO TRABOCCHI

PRVATE DINING MENUS
Full Package
Spring & Early Summer
2017



SAMPLE COCKTAIL MENU

Luca Giovannini, Corporate Beverage Director, has created unique and inspiring cocktails which are changed seasonally.

We are able to craft a signature cocktail for your group on request. Please speak with our events team for more details.

BELLAGIO

Vodka, Elderflower, Cocchi Rosa, Prosecco

SPRING GARDEN

Vodka, Lime, Ginger, Cucumber Granita

FIOLA MARE

PRIMAVERA

Gin, Cardamom, Berries Tea, Lemon, Ginger Ale

SAPORE VERO

Rye Whiskey, Carpano Bianco, Amaro Montenegro, Luxardo Maraschino

FROZEN PAINKILLER

Dark Rum, White Rum, Coconut Purée, Lemon

AVIATION

Gin, Luxardo Maraschino, Crème de Violette, Lemon Juice

WINE LIST

Casper Rice, our Corporate Sommelier, has crafted a perfect selection for you to choose from. Please let us know if you would like to work with a member of our sommelier team on specific selections for your event.

All wine must be purchased from Fiola Mare. Requests should be made one week in advance to ensure availability.

SPARKLING

Clara 'C' da Fabio Trabocchi, prosecco , Veneto DOCG (<i>dry, fresh, fruity</i>)	48
Bianca Vigna, rosé prosecco , Veneto DOC (<i>bright berry fruit, fresh roses</i>)	52
Pol Roger, Epernay, champagne (<i>well-structured, round, elegant</i>)	120
Paul Bara, Bouzy, rosé champagne (<i>very rich, toasty, dried red fruit notes</i>)	165

FIOLA MARE WHITES

citrusy, crisper, and herbaceous

Joseph Mellot, <i>Sincérité</i> , sauvignon blanc , Loire Valley	45
LaVis da Fabio Trabocchi, pinot grigio , Friuli	56
Paolo Scavino, <i>Sorriso</i> , sauvignon blanc chardonnay , Langhe	66
Groth, sauvignon blanc , Napa Valley	70
Inama, <i>Vigneto du Lot</i> , garganega , Soave Classico	85
Marisa Cuomo, <i>Ravello Bianco</i> , falanghina biancolella , Costa d'Amalfi	92
La Scolca, <i>Black Label</i> , Gavi di Gavi, cortese , Piemonte	105

rich, round, and textured

Jankara, vermentino , Sardegna	53
Garofoli, <i>Podium</i> , verdicchio , Le Marche	70
Planeta, <i>Cometa</i> , fiano , Sicilia	80
Ramey, chardonnay , Russian River Valley	100
Quintessa, <i>Illumination</i> , sauvignon blanc , Napa Valley	105
Cantina Terlano, <i>Vorberg</i> , pinot bianco , Alto-Adige	120
Flowers, chardonnay , Sonoma Coast	128

REDS

lighter, brighter, and earthy

Luigi Einaudi, dolcetto d'Dogliani, Piemonte	56
Isole e Olena, sangiovese , Chianti Classico	70
Proprietà Sperino, <i>Uvaggio</i> , nebbiolo vespolina croatina , Costa della Sesia	75
Produttori del Barbaresco, nebbiolo , Barbaresco	95
Jean-Michel Guillon, <i>Les Crais</i> , pinot noir , Gevrey-Chambertin	110
Zito Family, pinot noir , Santa Maria Valley, Santa Barbara	112
Bergstrom, <i>Cumberland Reserve</i> , pinot noir , Willamette Valley	120

big, full-bodied, denser

Zenato, <i>Ripassa</i> , corvina , Valpolicella Ripasso Superiore	72
Arcanum, <i>il Fauno</i> , merlot cabernet , Super Tuscan	75
Tolaini da Fabio Trabocchi, cabernet cabernet franc , Super Tuscan	76
Darioush, <i>Caravan</i> , cabernet sauvignon , Napa Valley	90
Recchia, <i>Ca' Bertoldi</i> , corvina , Amarone della Valpolicella	95
Umani Ronchi, <i>Cumaro</i> , montepulciano , Le Marche	96
Mocali, sangiovese , Brunello di Montalcino	110
Brancaia, <i>Ilatraia</i> , cabernet petite verdot cabernet franc , Super Tuscan	125
Snowden, <i>The Ranch</i> , cabernet sauvignon , Napa Valley	125

If you would like a sommelier to tailor your wine experience with hand selected pairings, dedicated service for the duration of your event and wine education for your guests, we can supply the service for a fee of 250 per sommelier

BEVERAGE

We have an extensive wine list, as well as a full bar to complement your event.

Our beverages are based on consumption, unless your group of 15 or more selects a beverage package

FIOLA MARE BAR PACKAGES

priced per person | minimum of 15 guests | excluding sales tax, gratuity & bartender fee

WINE & BEER BAR

1 Hour Package \$45 per person

2 Hour Package \$70 per person

Fiola Mare Selection of Red and White Wine | Domestic and Imported Beer | Soft Drinks

PREMIUM BAR

1 Hour Package \$55 per person

2 Hour Package \$90 per person

Fiola Mare Selection of Red and White Wine | Imported and Domestic Beer

Grey Goose Vodka | Tanqueray Gin | El Jimador Tequila | Makers Mark Bourbon | Glenlivet 12year Scotch |

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

ULTRA-PREMIUM BAR

1 Hour Package \$65per person

2 Hour Package \$100 per person

Fiola Mare Selection of Red and White Wine | Imported and Domestic Beer

Belvedere Vodka | Hendricks Gin | Patron Silver Tequila | Basil Hayden Bourbon | Macallan 12year Scotch |

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

Beverages will be charged on consumption after 2 hours. Dedicated Bartender Fee for\$250 per bartender for the duration of your event

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

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