



FIOLA *f* MARE  
da FABIO TRABOCCHI

**PRIVATE DINING MENUS**  
Canapes & Banquet Stations  
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](http://www.fiolamaredc.com) • Private Dining Manager – Johanna Harris •  
[johanna.harris@fabiotrabocchi.com](mailto: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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