



FIOLA *f* MARE
da FABIO TRABOCCHI

PRIVATE DINING MENUS

Cocktails & Wine
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

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 • Private Dining Manager – Johanna Harris •
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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 (dry, fresh, fruity)	48
Contratto, Extra Brut, <i>Millesimato</i> , Italy 2010 (floral, creamy, round)	80
Gimonnet-Gonet, <i>Tradition</i> , Champagne (well-structured, round, elegant)	112
Canard-Dûchene, Rosé Champagne (bright berry fruit, fresh rose)	136
Paul Bara, Rosé Champagne (very rich, toasty, dried red fruit notes)	165

WHITES

citrusy, crisper, and herbaceous

Joseph Mellot, <i>Sincérité</i> , Sauvignon Blanc , Loire Valley	45
LaVis da Fabio Trabocchi, Pinot Grigio , Friuli	56
Domaine Reverdy-Ducroux, <i>Beauroy</i> , Sauvignon Blanc , Sancerre	68
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
Patient Cottat, <i>Le Grand Caillou</i> , Chenin Blanc , Val de Loire	65
Garofoli, <i>Podium</i> , Verdicchio , Le Marche	70
Planeta, <i>Cometa</i> , Fiano , Sicilia	80
Alice Bonaccorsi, <i>Val Cerasa</i> , Carricante , Etna	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
Pahlmeyer, <i>Jayson</i> , Chardonnay , North Coast	125

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REDS

lighter, brighter, and earthy

Luigi Einaudi, Dolcetto d'Dogliani, Piemonte	56
Castello di Neive, <i>Santo Stefano</i> , Barbera d'Alba, Piemonte	68
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
Zito Family, Pinot Noir , Santa Maria Valley, Santa Barbara	112

big, full-bodied, denser

Zenato, Corvina , Valpolicella Ripasso Superiore	72
Arcanum, <i>il Fauno</i> , Merlot Cab Sauv , Super Tuscan	75
Tolaini da Fabio Trabocchi, Cab Sauv Cab Franc , Super Tuscan	76
Umani Ronchi, Cumaro, Montepulciano , Le Marche	96
La Lecciaia, Sangiovese , Brunello di Montalcino	110
Ramey, <i>Claret</i> , Cab Sauv Merlot , Napa Valley	115
Brancaia, Ilatraia, Cab Sauv Petite Verdot Cab Franc , Super Tuscan	125
Newton, <i>Unfiltered</i> , Cab Sauv , Napa Valley	136
Col d'Orcia, Sangiovese , Brunello di Montalcino	140

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 even

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