



FIOLA *f* MARE
da FABIO TRABOCCHI

PRIVATE DINING MENUS

Lunch & Dinner
Summer 2017



LUNCH

3 Course Lunch for \$35, \$45per person

\$35 – select one appetizer, two entrees & one dessert for your guests to choose from

\$45– 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

Tuscan Panzanella di Mare, Shellfish, Basil, Cherry Tomatoes, Bread Crouton, Cucumber, Red Onions

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

ENTRÉE

Wild Mushroom Risotto, Parmigiano Reggiano

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, Barolo Brasato Sauce

DESSERT & CHEESE

Summer Cherry Panna Cotta, Almond Praline, Marcerated Bing Cherries, Marzipan Tuile

Classic Tiramisu, 5 Year Aged Madeira, Coffee Cremoso, Espresso Cake

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

Artisan Italian Cheeses

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 •
johanna.harris@fabiotrabocchi.com

DINNER

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

Baby Arugula, Citrus, Almond, Taggiasca Olives, Asparagus, Cherry Tomatoes

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

Jumbo Lump Crab, Truffled Corn Coulis

*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, Asparagus, Pesto Cetarese

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

DESSERT & CHEESE

Summer Cherry Panna Cotta, Almond Praline, Marcerated Bing Cherries, Marzipan Tuile

Classic Tiramisu, 5 Year Aged Madeira, Coffee Cremoso, Espresso Cake

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

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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

Baby Arugula, Citrus, Almond, Taggiasca Olives, Asparagus, Cherry Tomatoes

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

Jumbo Lump Crab, Truffled Corn Coulis

*Sashimi of Hiramasa, Basil, Bergamot, Castelvetrano 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, Asparagus, Pesto Cetarese

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

Colorado Lamb Rack, Pistachio Crust, Wilted Spinach

CHEESE & DESSERT

Summer Cherry Panna Cotta, Almond Praline, Marcerated Bing Cherries, Marzipan Tuile

Classic Tiramisu, 5 Year Aged Madeira, Coffee Cremoso, Espresso Cake

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

Artisan Italian Cheeses

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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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