



FIOLA *f* MARE  
da FABIO TRABOCCHI

PRIVATE DINING MENUS

Full Package  
Fall & Winter 2017



# FIOLA MARE'S WEEKDAY BREAKFAST

Available Monday - Friday from 7:30am until 10am by private reservation only

*All Menus Include Freshly Brewed Coffee, Hot Tea, Iced Tea & Orange Juice*

## FIOLA MARE'S FAVORITE- \$35 per person

Ricotta & Honey Country Bread Toast

Italian Style Omelet

Choice of Bacon, Italian Sausage, Virginia Prosciutto or Grilled Mushroom

Fiola Mare Rosemary Potatoes

## CONTINENTAL BREAKFAST - \$45 per person

*Includes Fiola Mare Rosemary Potatoes, Benton Bacon, Italian Sausage & Honey Country Toast*

*Served Family Style*

**Please select 3:**

Yogurt, House-made Granola, Fresh Fruits

Italian Style Omelet, Choice of Bacon, Italian Sausage, Virginia Prosciutto or Grilled Mushrooms

Country-Style Baked Egg & Sautéed Greens Tart

Breakfast Sandwich of Egg, Bacon, Roman Sheep's Milk Cacio Cheese

Crescia Grilled Marche Flatbread, Stracchino Cheese with Prosciutto or Smoked Salmon

## DESSERT AVAILABLE UPON REQUEST- \$8 per person

Marzipan Bostock

Sweet Brioche Roll, Crème Chantilly

Apple & Caramel Torta, Gingerbread Crema, Vanilla Gelato, Salted Caramel

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](http://www.fiolamaredc.com) • Private Dining Manager – Johanna Harris •  
[johanna.harris@fabiotrabocchi.com](mailto:johanna.harris@fabiotrabocchi.com)

# BRUNCH

## 3 Course Brunch for \$52 per person

**\$52 – select two antipasti, three brunch favorites & one dessert for your guests to choose from**

*Includes A Fresh Pastry & Bread Basket*

*Available Saturday 11:30am to 2:00pm*

*Available Sunday 11:00am to 2:00pm*

### ANTIPASTI, SALAD

Baby Arugula & Fennel Salad – Mission Figs, Crispy Prosciutto, Marcona Almonds, Ricotta Salata

Burrata of Buffalo Mozzarella - Porcini Mushroom Conserva, Manodori Balsamico

Tiger Prawn "Caesar" – Crispy Tuile, Parmigiano Reggiano, Anchovy Dressing

### BRUNCH FAVORITES

Lemon Ricotta Pancakes – Pears, Marcona Almond Crumble, Whipped Mascarpone

\*Uova in Camicia - Poached Eggs, Crab Fonduta, Rosemary Hollandaise

Wild Tiger Prawns "in Potacchio" – San Marzano Tomatoes, Soft Polenta, Crispy Guanciale, Rosemary

Rigatoni alla Carbonara - Guanciale, Black Pepper, Pecorino Romano, Sunny Side-Up Duck Egg

Gragnano Spaghetti alla Granseola - Alaskan King Crab, San Marzano Tomatoes, Parsley

Sardinian Ricotta Cavatelli – Cherry Tomatoes, Wild Mushrooms, Basil, Formaggio di Fossa

### DESSERT & CHEESE

Apple Tatin Tart, Spiced Vanilla Crème, Cider Reduction

Maple Panna Cotta, Poached Pears, Farm Honey, Milk Meringue

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

Artisan Italian Cheeses, Toasted Raisin Bread, Farm Honey

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