



FIOLA *f* MARE  
da FABIO TRABOCCHI

PRIVATE DINING MENUS

Full Package  
Fall & Winter 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.

## FOREIGN POLICY

Beefeater Gin, Green Chartreuse, Limoncello, Honey Syrup, Lemon Juice, Prosecco

## PIACERE

Rum, Lemon, Spiced Syrup, Aperol, Prosecco

## FIOLA BELLAGIO MARE

Vodka, Elderflower, Cocchi Rosa, Prosecco

## SAPORE VERO

Rye Whiskey, Carpano Bianco, Amaro Montenegro, Luxardo Maraschino

## CONQUISTADOR

Tequila Reposado, Pomegranate, Cinnamon Syrup, Lemon, Drips of Laphroaig Scotch

## AUTUMN'S SUN

Orange-Infused Bourbon, Vanilla Syrup, Allspice Dram

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)

# 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, <b>Prosecco</b> , Veneto DOCG (dry, fresh, fruity)	48
Contratto, Extra Brut, <i>Millesimato</i> , Italy 2010 (floral, creamy, round)	80
Gimonnet-Gonet, <i>Tradition</i> , <b>Champagne</b> (well-structured, round, elegant)	112
Canard-Dûchene, <b>Rosé Champagne</b> (bright berry fruit, fresh rose)	136
Paul Bara, <b>Rosé Champagne</b> (very rich, toasty, dried red fruit notes)	165

## WHITES

### ***citrusy, crisper, and herbaceous***

Joseph Mellot, <i>Sincérité</i> , <b>Sauvignon Blanc</b> , Loire Valley	45
LaVis da Fabio Trabocchi, <b>Pinot Grigio</b> , Friuli	56
Domaine Reverdy-Ducroux, <i>Beauroy</i> , <b>Savignon Blanc</b> , Sancerre	68
Groth, <b>Sauvignon Blanc</b> , Napa Valley	70
Inama, <i>Vigneto du Lot</i> , <b>Garganega</b> , Soave Classico	85
Marisa Cuomo, <i>Ravello Bianco</i> , <b>Falanghina   Biancolella</b> , Costa d'Amalfi	92
La Scolca, <i>Black Label</i> , Gavi di Gavi, <b>Cortese</b> , Piemonte	105

### ***rich, round, and textured***

Jankara, <b>Vermentino</b> , Sardegna	53
Patient Cottat, <i>Le Grand Caillou</i> , <b>Chenin Blanc</b> , Val de Loire	65
Garofoli, <i>Podium</i> , <b>Verdicchio</b> , Le Marche	70
Planeta, <i>Cometa</i> , <b>Fiano</b> , Sicilia	80
Alice Bonaccorsi, <i>Val Cerasa</i> , <b>Carricante</b> , Etna	80
Ramey, <b>Chardonnay</b> , Russian River Valley	100
Quintessa, <i>Illumination</i> , <b>Sauvignon Blanc</b> , Napa Valley	105
Cantina Terlano, <i>Vorberg</i> , <b>Pinot Bianco</b> , Alto-Adige	120
Pahlmeyer, <i>Jayson</i> , <b>Chardonnay</b> , North Coast	125

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## REDS

### *lighter, brighter, and earthy*

Luigi Einaudi, <b>Dolcetto</b> d'Dogliani, Piemonte	56
Castello di Neive, <i>Santo Stefano</i> , <b>Barbera</b> d'Alba, Piemonte	68
Isole e Olena, <b>Sangiovese</b> , Chianti Classico	70
Proprietà Sperino, <i>Uvaggio</i> , <b>Nebbiolo</b>   <b>Vespolina</b>   <b>Croatina</b> , Costa della Sesia	75
Produttori del Barbaresco, <b>Nebbiolo</b> , Barbaresco	95
Zito Family, <b>Pinot Noir</b> , Santa Maria Valley, Santa Barbara	112

### *big, full-bodied, denser*

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