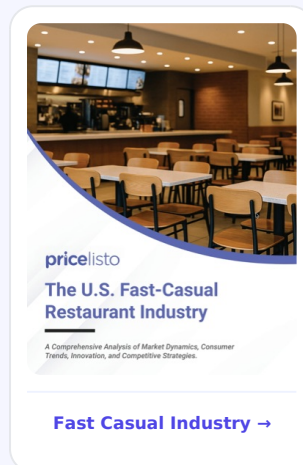




Fiola

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



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Lunch Entrees

ITEM	PRICE
Fiola BLT Beef Burger Blu di capra, foie gras aioli, pancetta, rosemary tuscan fries.	\$20.00
Lightly Grilled Tasmanian Sea Trout Caper-raisin puree, heirloom cauliflower, toasted alba hazelnuts, yuzu vinaigrette.	\$30.00
6 Oz. Rosemary Grilled Beef Tenderloin Baby arugula, belgian endive, chanterelle mushrooms, cipolline onions, parmigiano bonati.	\$30.00
Adriatic Seafood Brodetto Black bass, maya prawn, spanish branzino, littleneck clams, penn cove mussels, wild calamari.	\$32.00
Maine Lobster Caesar Salad Radicchio trevisano and red butterhead lettuce, English cucumbers, pane fritto, black olive salt.	\$18.00
Roasted Chicken Scarpariello Celery root crema, red pepper marinati, braised leeks, roasting jus.	\$20.00

Insalata & Antipasti

ITEM	PRICE
Seared Hudson Valley Foie Gras Red wine apple butter, baby arugula, brioche, toasted alba hazelnuts.	\$28.00
Burrata Of Buffalo Mozzarella Belgian endive, baby artichokes, parsnip crema, anchovy escabeche, pesto of basil genovese.	\$22.00
Colors Of The Garden Earth 'n eats farm's lettuces, baby beets and carrots, honeycrisp apple, crostino of birbetta, toasted marcona almonds.	\$18.00

Pasta

ITEM	PRICE
Spaghetti Maya prawns, penn cove mussels, catalina island sea urchin, roasted san marzano tomatoes, controne chilies.	\$32.00
Fiola Maine Lobster Ravioli Ginger, chives.	\$42.00
Sardinian Ricotta Cavatelli Amatriciana Fiola guanciaie, red onions, san marzano tomatoes, basil genovese, pecorino di fossa.	\$22.00
Pappardelle Hand-cut veal ragu, king trumpetand maitake mushrooms, pork belly, parmigiano bonati.	\$32.00

Antipasti

ITEM	PRICE
Fiola Ahi Tuna Carpaccio Roasted san marzano tomatoes, taggiasche olives, yuzu, lemon, sorrel, sea trout caviar.	\$16.00
Butternut Squash Veloute Red wine apple butter, olive oil croutons, honeycrisp apple.	\$16.00
Colors Of The Garden (Antipasti) Earth 'n eats farm's lettuces, heirloom baby beets and carrots, honeycrisp apples, crostino of blu di capra cheese.	\$12.00
Burrata Of Buffalo Mozzarella (Antipasti) Celery root crema, belgian endive, baby artichokes, basil pesto, focaccia crisp.	\$16.00

Italian "Sushi"

ITEM	PRICE
Angus Beef Tenderloin Tartare Fiola guanciale, parmigiano bonati crema, sunny-side up crigler's covey quail eggs.	\$22.00

Fiola Ahi Tuna Carpaccio (Italian "Sushi") Roasted san marzano tomatoes, taggiasche olives, yuzu, lemon, sorrel, sea trout caviar.	\$22.00
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Simply Grilled

ITEM	PRICE
6 Oz. Beef Tenderloin	\$32.00
Wild Coho Salmon	\$26.00
Spanish Branzino	\$28.00

Alba White Truffle

ITEM	PRICE
Alba White Truffle Choice of housemade spaghetti or risotto alla parmigiana or sunny-side up egg and guanciale.	\$50.00

Specials

ITEM	PRICE
Veal Chop Milanese Tomato panzanella salad, pickled red onions, sage fritters.	\$36.00
Fiola Classic Veal Meatballs Tomato sugo finto, parmigiano crema, sunny-side up farm egg.	\$16.00

La Griglia

ITEM	PRICE
8 Oz. Beef Tenderloin	\$44.00
Wild Coho Salmon (La Griglia)	\$36.00
Spanish Branzino (La Griglia)	\$36.00

Dal Mare & Della Terra

ITEM	PRICE
Roasted Muscovy Duck Breast Confit leg, roasted heirloom baby beets, butternut squash relish, d. C. Jus.	\$46.00
Fiola Prosciutto Wrapped Veal Chop Crispy veal sweetbread, king trumpet mushroom "pot pie", porcini crema, burgundy truffles.	\$56.00
12 Oz Roseda Farm Ribeye Roasted bone marrow, mangalitsa lardo, celery root puree, cipolline "agrodolce", barolo-brasato.	\$48.00
Lightly Grilled Tasmanian Sea Trout (Dal Mare & Della Terra) Melted leeks, prosecco zabaglione, langoustine, sea beans, paddlefish caviar.	\$42.00

ITEM	PRICE
Adriatic Seafood Brodetto (Dal Mare & Della Terra)	\$44.00
Maya prawn, spanish branzino, black bass, littleneck clams, penn cove mussels, wild calamari.	

Maria Menu

ITEM	PRICE
Maria Menu	\$28.00

Creazione Menu

ITEM	PRICE
Six Courses	\$125.00
Four Courses	\$110.00