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Fiola

Menu Prices — October 25, 2026

Fiola menu with prices in United States, updated November 2019: 36 items across 12 categories, prices from $12.00 to $125.00.

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Fiola Menu with Prices (United States)

Fiola menu with prices in United States, updated November 2019: 36 items across 12 categories, prices from $12.00 to $125.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/fiola

Menu categories: Lunch Entrees · Insalata & Antipasti · Pasta · Antipasti · Italian "Susci" · Simply Grilled · Alba White Truffle · Specials · La Griglia · Dal Mare & Della Terra · Maria Menu · Creazione Menu

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 guanciale, 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**

ITEM	PRICE
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 "Susci"

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 "Susci") Roasted san marzano tomatoes, taggiasche olives, yuzu, lemon, sorrel, sea trout caviar.	**$22.00**

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**

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

Maria Menu

ITEM	PRICE
Maria Menu	**$28.00**

Creazione Menu

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