



# Fia

Four courses of our Fia classics for \$95 per person. Full table participation is required.

## First

Yellowtail/Tiger's Milk/Radish/Fresno Chili  
Spicy Chili Tuna/Crispy Arancini  
Fia Italian Chopped Salad/Salami/Provolone  
Port Wine Vinaigrette

## Second

Handmade Cavatelli/Parmesan/Brown Butter/Shaved Black Truffle  
Lobster Capellini "Al Nero"/Basil/San Marzano Tomato  
Housemade Gnocchi Pomodoro/Basil/Parmesan/Bilstered Tomato

## Third

Gluten Free Chicken Parmesan/Mozzarella/San Marzano Tomato  
Truffle Filet/Onion Puree/Spinach/Dauphinoise Potato  
Barramundi/Acini de Pepe/Vodka Sauce/Grilled Lemon/Herb Oil

## Fourth

Tiramisu/Espresso Soaked Ladyfingers/Mascarpone Mousse  
Amalfi Lemon Mousse Cake/Vanilla Mousse/Lemon Curd/  
Limoncello Granita/Meringue

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 4% service fee will be added to your bill. This is not a tip or gratuity, but is a charge collected by the restaurant for the benefit of its non-managerial and non-supervisory employees. Thank you for supporting our staff.