



Fia



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

First

Yellowtail/Tiger's Milk/Radish/Fresno Chili

or

Spicy Chili Tuna/Crispy Arancini

Second

Handmade Cavatelli/Parmesan/Brown Butter/ Fresh Shaved Black
Truffle

or

Lobster Capellini "El Nero"/Basil/San Marzano Tomato

Third

Mary's Organic Chicken Parmesan/Mozzarella di Bufala/
Pomodoro

or

Truffle Filet/Bone Marrow Crust/Charred Onion/Spinach

Fourth

Cascading Tiramisu/Espresso Soaked Ladyfingers/
Mascarpone Mousse/Chocolate Sorbet

or

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.