

Fabio & Maria Trabocchi

Fabio and Maria Trabocchi are a dynamic duo in Washington DC's restaurant scene, driven by hospitality, quality and authenticity. They founded Fabio Trabocchi Restaurants in 2011, which today includes Fiola DC, Fiola Miami, Fiola Mare, two locations of Sfoglina Pasta House, and Del Mar.

Their deeply-rooted respect for hard work and family tradition forms the moral and cultural foundation of their lives and work. Restaurants have been their way of life since they met in Washington in the '90s. Fabio's expertise and pursuit of perfection paired with Maria's natural style, beauty, and grace is a winning combination.

Culinary Director, Brinn Sinnott

Chef Brinn oversees the culinary programs at Fabio Trabocchi Restaurant's fine dining properties, including Fiola, Fiola Mare, and Del Mar. He was previously executive chef of Fiola Mare, and prior to that, was part of the opening team of Starr Restaurants' Le Diplomate as chef de cuisine. A native of the DC metro area, Chef Brinn found his calling for the kitchen while working at a small Italian restaurant in the Shenandoah Valley. His passion took him to Philadelphia, where he worked under legendary Chef Jean-Marie Lacroix at the Fountain at the Four Seasons Hotel and subsequently at Lacroix at the Rittenhouse Hotel. He also served as chef de cuisine of Amada and executive chef of the progressive farm-to-table restaurant, Noble American Cookery.

Pastry Chef, Claudia Barrovecchio

Chef Claudia hails from northern Italy and graduated from the I.I.S. Bobbio Culinary Institute in Turin with a degree in Culinary, Arts, and Hotel Management. Chef Claudia developed a passion for the culinary arts from a young age, and she began working in the industry when she was 15 years old. She has since made her mark at restaurants around the world, including the 5-star San Clemente Palace Resort and Spa in Venice and Bulgari Hotel by Ritz Carlton. Before joining the team at Fiola in May 2018, Chef Claudia was a pastry chef at Kimpton Seafire Resort and Spa on the Cayman Islands from 2012 until 2016, assisting with the opening of the company's first boutique hotel.



Fiola
da FABIO TRABOCCHI

January 9th, 2019

CHEF/OWNER FABIO TRABOCCHI

Gosset Brut Excellence NV
Aÿ, Champagne, France

Pinot Noir 45%, Chardonnay 36%, Pinot Meunier 19%

Founded in Aÿ in 1584 by Pierre Gosset and today owned by the Cointreau family, Gosset is the oldest wine house in Champagne. Its wines are composed almost entirely of grapes from Premier Cru and Grand Cru vineyards and produced without a second (“malolactic”) fermentation, which allows the wine to retain its natural fruitiness. The Brut Excellence NV is cellared for a minimum of 30 months prior to disgorging.

La Mesma Gavi 2017
Gavi, Alessandria, Piedmont, Italy

Cortese 100%

Nestled in the countryside between Piedmont and Liguria, La Mesma is a family business run by the three Rosina sisters – Paola, Francesca, and Anna. They have 61 ares of Cortese grapevines planted on southerly exposed hillsides at an altitude of about 1000 feet. The vineyard farms organically and uses solar power for the cellars. Vinification of this wine is in stainless steel vats.

Graci Etna Bianco Arcuria 2015
Passopisciaro, Sicily, Italy

Carricante 100%

The Graci winery is situated on the north slope of Mount Etna, in an area where viticulture dates back several thousand years. Respecting local traditions, winemaker Alberto Aiello Graci cultivates only indigenous grape varieties. At an altitude of 1970 to 2150 feet, just 3¾ acres of the 60-acre Arcuria property is devoted to this wine’s carricante grape, which are harvested by hand. This wine ferments and ages in concrete vats for 12 months prior to release.

Terlano Terlaner 2017
Trentono-Alto Adige, Italy

Pinot Bianco 60%, Chardonnay 30%, Sauvignon Blanc 10%

The Cantina Terlano winery was founded as a cooperative of the region’s growers in 1893. Today it has a membership of 143 growers working a total of 420 acres. Located in South Tyrol, the northernmost province in Italy, the area has a microclimate perfectly suited to viticulture. The Alps to the north protect the region from cold northern European winds, while its proximity to the Mediterranean provides over 300 sunny days per year. Wine making in the region dates to pre-Roman times, with archeological finds indicating the activity as far back as the 5th and 4th centuries BCE. This wine is aged for five to seven months partly in stainless steel tanks (80%) and partly in wooden barrels (20%).

Benanti Nerello Mascalese IGT 2014
Castiglione di Sicilla, Sicily, Italy

Nerello Mascalese 100%

Giuseppe Benanti began producing wine on the eastern slopes of Mount Etna at the end of the 1800s. In 1988, his grandson, also named Giuseppe, revived the family’s passion for wine. Using indigenous vines and the latest winemaking techniques, Benanti has recreated the traditional wines of the estate. Long maceration gives this wine its ruby and garnet color and it is aged in small casks for at least a year.

Carpineta Fontalpino “Do Ut Des” Toscana IGT 2013
Siena, Tuscany, Italy

Sangiovese 34%, Cabernet Sauvignon 33%, Merlot 33%

Located in the heart of Tuscany, Fattoria Carpineta Fontalpino builds on over a century of winemaking tradition. (*Fattoria* is “farm” in Italian.) Since the 1960s, the Cresti family have been the proprietors of the 200-acre estate. Giola Cresti is the oenologist, and the vineyard’s wines reflect her personal style and involvement in all phases of wine making. IGT, or *Indicazione Geografica Tipica*, is a new wine classification introduced as part of Italian wine law in 1992, identifying wines with distinctive regional character.

Villa de Capezzana Vin Santo di Carmignano Riserva 2010
Carmignano, Tuscany, Italy

Trebbiano 90%, San Colombano 10%

Wine jars and tasting cups found in Etruscan tombs reveal that wines have been produced in Carmignano since the pre-Roman era, some 3,000 years ago. Capezzana, one of the oldest wine estates in Tuscany, has been producing wine there since 804 CE. In 1475, Villa de Capezzana was established and after a rich history of successive heirs and owners, the Contini Bonacossi family acquired the villa in 1920. Today, Villa de Capezzana is a certified organic estate. Fermentation for its wines occurs spontaneously in the cellars, without the need for starter yeasts. This wine is primarily Trebbiano from some of the most mature vines in the region. The grapes are dried for several months on reed mats, reducing their weight by 75%. The must (juice) is vinified for five years in small chestnut and cherry casks.

Hors d’Oeuvres

Spoon of Roasted Beets, Citrus, Hazelnuts
Cacio Fritters, Roasted San Marzano Tomatoes
Crudo of Ahi Tuna Tartare, Taggiasche Olives, Preserved Lemon

Gosset Brut Excellence NV
Aÿ, Champagne, France

First

Nantucket Bay Scallops
Agrodolce, Black Truffles, Uni

La Mesma Gavi 2017
Gavi, Alessandria, Piedmont, Italy

Second

Burrata of Buffalo Milk Mozzarella
Prosciutto Di Parma, Winter Pesto, Toasted Walnuts

Graci Etna Bianco Arcuria 2015
Passopisciaro, Sicily, Italy

Third

Hay-Smoked Potato Gnocchi
Salsify Crema, Black Trumpet Mushrooms, Guanciale

Terlano Terlaner 2017
Trentono-Alto Adige, Italy

Fourth

North Carolina Black Bass
Spinach Fonduta, Pomegranate, Red Wine Reduction

Benanti Nerello Mascalese IGT 2014
Castiglione di Sicilla, Sicily, Italy

Fifth

Pine-Smoked Venison Loin
Butternut Squash, Poached Pears, Wild Huckleberries, Grappa

Carpineta Fontalpino “Do Ut Des” Toscana IGT 2013
Siena, Tuscany, Italy

Dessert

Tiramisù Piemontese
Espresso Cake, Muscovado Sugar Streusel, Chocolate Sorbetto

Villa de Capezzana Vin Santo di Carmignano Riserva 2010
Carmignano, Tuscany, Italy