

SPARKLING

- 12 Vai Lambrusco Secco, Italy // vibrant ruby red, dry, fruity, fresh, harmonious, aromatic with violet scent
- 14 Sektkellerei Ohlig Rheingau Sekt Latitude 50 Brut Weiss, Germany // floral, stone fruit, lush mouthfeel
- 18 La Folie Rosé, Maison Mirabeau, Provence, France // aromatic, passion fruit, mango, fine bubbles

WHITE

- 14 Weingut Stadt, Grüner Veltliner, Austria // crisp, clean minerality, peppery finish
- 14 Allen Scott Sauvignon Blanc, New Zealand // pomegranate, passion fruit, citrus, herbacious
- 14 João Vinho Verde DOC Ramos, Portugal // citrus and floral notes, pronounced minerality, long finish
- 16 Dough Chardonnay, North Coast, CA // juicy pineapple, nectarine, crisp fuji apple, crisp, velvety finish
- 16 George Skouras Moscofilero, Greece // crisp acidity, soft, fresh, honeysuckle, violets, rose petals

ROSÉ

- 12 Figuière, Le Saint André, Provence // rich, full of fruit and spice

RED

- 14 Lamadrid Malbec, Argentina // spicy, aromas of blackberry, spice, lavender
- 14 Little James Basket Press 'Micro Cosme,' Rhône, France // crisp blackberry, raspberry, juicy
- 15 Larchago Reserva Rioja Tinto, Spain // oak, clove, cinnamon, gingerbread nose, black cherry, dark fruit
- 16 Annabella, Pinot Noir, Russian River, California // cherry, plum, pepper, nutmeg, vanilla
- 16 Zenato Valpolicella, Italy // black cherry, spices, black currant, chocolate aromas, dry, robust, velvety
- 18 Justin Cabernet Sauvignon, Paso Robles, California // dry, black cherry, cassis, vanilla, oak, leather

BEERS

- 10 Allagash White Witbier //ME// 5%
- 10 2SP Delco American Amber Lager //PA// 4%
- 10 Foam Brewing Tranquil Pils Pilsner //NY// 5%
- 10 Levante Tickle Parts NEIPA //PA// 7%
- 10 Other Half Green Flowers AIPA //NY// 6.8%
- 12 Other Half Nectar Diamonds Imperial IPA //NY// 8.5%
- 10 Tripping Animals No Mames Dark Lager //FL// 6%
- 10 Burlington Folk Metal Oatmeal Stout //VT// 5.5%
- 8 Peroni Italian Lager //IT// 5%
- 9 Athletic Brewing Free Wave IPA //CT// N/A

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HAND-CRAFTED COCKTAILS

- Diamonds Are Forever // japanese whiskey, miso honey, yuzu, pear
- Market Manhattan // bourbon, cherry walnut bitters*, amaro averna
- The Boardroom // buffalo trace bourbon, caña brava aged rum, brown sugar cordial, fernet, smoked bitters
- Don't Fig with My Heart // bulleit rye, zucca amaro, fig, lemon, egg white, bitters
- Who Shot JR // botanist gin, passion fruit, vanilla, strega
- Needful Things // mezcal, campari, banana, passionfruit
- Smoke Show // tequila, pamplemousse, grapefruit, smoke thai pepper
- Red Samurai // vodka, blood orange, yuzu, cucumber

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OUR FAVORITE CLASSIC COCKTAILS

- Paper Plane // bourbon, aperol, lemon, amaro nonino
- Cucumber Gimlet // vodka, lime, muddled cucumber
- Naked & Famous // mezcal, yellow chartreuse, aperol, lime
- Margarita // reposado tequila, orange liqueur, fresh-squeezed lime

AMAROS

- Averna // bittersweet caramel, herbal, spiced, citrusy
- Nonino // bittersweet caramel, vanilla, allspice
- Amaro Montenegro // coriander, marjoram, clove
- Cardamaro // wine based, gentle herbal bitterness

EXECUTIVE CHEF
DWIN KALUP



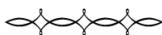
Parties of 2-3 are provided 1.5 hours to enjoy their meal. Parties of 4-6 are provided 2 hours to enjoy their meal. Thank you for allowing us to serve you and other guests in a timely manner. *Contains nuts. Please inform us of any food allergies. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

La Fia BISTRO **WEDNESDAY PRIX FIXE • THREE COURSES • \$46**

A LA CARTE

WARM ROSEMARY FOCACCIA whipped honey brown butter, sea salt

supplement \$9



FIRST COURSE

LITTLE GEM SALAD roasted poblano-quark dressing, pepita crumb, radish, red onion, queso fresco

SAVORY HERB BRIOCHE BEIGNETS chive cream, winter squash smoked maple butter

SHRIMP TOAST chile-shrimp emulsion, pickled green papaya, thai basil

APPLE & KOHLRABI SALAD aged cheddar, walnut skordalia, white balsamic vinaigrette

TUNA CRUDO cascabel chile oil, avocado purée, radish, yuzu

GRILLED SUCKLING PIG tamarind emulsion, shiso, apple

CRISPY DUCK LEG CONFIT yuzu koshō, pomegranate, sesame granola, miso aioli

GRILLED SPANISH OCTOPUS pistachio mole verde*, pickled red onion-habanero salsa, tomatillo *supplement \$5*



SECOND COURSE

BLACK TRUFFLE GNOCCHI grilled king oyster mushroom, celery root-miso purée, mushroom emulsion

KABOCHA SQUASH AGNOLOTTI maple gastrique, charred pearl onion, chile roasted hazelnut

OXTAIL & BONE MARROW CAPPELLETTI sunchoke, sweet and sour cabbage, oxtail reduction

BUCATINI ALLA GRICIA pecorino romano, guanciale, black pepper, sourdough breadcrumbs

POACHED HALIBUT shrimp and rice croquettes, pickled fennel, acqua pazza broth

SLOW ROASTED PORK SHOULDER coconut-sweet potato purée, hazelnut dukkah*, scallion, tamarind vinaigrette

DRY-AGED DUCK BREAST meyer lemon salsify puree, candied kumquat, duck jus *supplement \$10*

BRAISED BEEF SHORT RIB rice porridge, chinese broccoli, red chile-molasses glaze



DESSERT

ORANGE "CREAMSICLE" vanilla ricotta ice cream, mandarin sherbet, milk crumb, orange reduction

CARAMELIZED APPLE FINANCIER white chocolate mousse, walnut florentine, spiced feuilletine, cider caramel

CHOCOLATE ENTREMET CAKE hazelnut ganache*, caramel cream, cocoa nib brittle, toasted milk ice cream

YUZU SEMIFREDDO olive oil cake, thai basil granita, yuzu curd

EXECUTIVE CHEF
DWAIN KALUP



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