**‘Fabio at Home’ Packs It All In**
*Complete Epicurean Kits from Feasts to Cocktails
Delivered to Your Door from Del Mar and Fiola Mare*

Fall into the ease of at home dining, but with all the bells and whistles of an epicurean experience from Fabio Trabocchi Restaurants. **Fabio at Home** is direct from **Del Mar** at the District Wharf, and from **Fiola Mare** at the Georgetown Waterfront to backyards and kitchen tables. **Packs**and**Grill Boxes** that make at-home dining a breeze! With 24-hours advance notice: place your order, sit back, and the respective kitchens will prepare you the ultimate feast. With the light fall wind ruffling the salad leaves, and the cool autumn sunset casting glistening rays across the olive oiled fish on the grill, all meals are served with an abundance of produce from Trabocchi’s partnering farms. Make it complete with optional wine pairings and cocktails.

**Fabio’s Sea Bucket**
[serves 4 - starting at $192, available at both locations]
Generous portions of snow crab, shrimp, lobster, mussels, clams, spicy sausage, and fresh corn packed in a bucket and ready to boil with a special spice blend, aioli, cocktail sauce, and lemons. [At Del Mar: Chorizo, Andaluz spice and garlic aioli; At Fiola Mare: Andouille, Adriatic Seafood spice and Calabrese aioli.]

**The Grill Master Big Box**
[serves 4 - starting at $250, available at both locations]
A great big ready-to-grill mix of seasoned Beef, Branzino, Sausages, and more, differing by location and served with seasonal sides. [At Del Mar: Beef Tenderloin, Marinated Bone-in Pork Chop, Mallorcan marinated Chicken Breast, Andaluz style Branzino Filet, Pork Chorizo, and Morcilla Sausages; At Fiola Mare: (2) Branzino Filets, (2) Filet Mignon Steaks, (4) Jumbo Tiger Prawns, (2) Andouille Sausages, (2) Eggplant Planks]

**Crab Feast**
[serves 4 - starting at $200, available at both locations]
At Del Mar, A Snow Crab & Shrimp Feast; at Fiola Mare, a classic Summer Crab Feast.  Either way, a bounty of the season’s finest Shrimp and Crab Cakes, with summery sides. [At Del Mar: A Snow Crab & Shrimp Feast, with Snow Crab Legs, U-6 Shrimp, and Crab Cakes; At Fiola Mare: A Summer Crab Feast of Steamed Peel & Eat Shrimp with Fabio’s Seafood Spices and Jumbo Lump Crab Cakes with fresh Lemon and Aioli]

**Salad Night Pack**
[serves 4 - starting at $145, available at both locations]
A hearty array of seasonal fresh greens, roasted vegetables, seasoned grain salads and flavorful dressings with a Spanish flair at Del Mar or Italian influences at Fiola Mare. Served with artisan bread rolls.

**Paella Pack**
[serves 4 for $185, available at Del Mar only]
Pescado y Marisco (Seafood) Paella with Cogollos con Cerezas, Gazpacho Andaluz, Tortilla Española, and Flan con Duraznos.  This party comes complete with the paella pan, which may be returned for a $10 credit.

**Lobster Roll Pack**
[serves 4 for $225, available at Fiola Mare only]
8 Petite Top Split Rolls, Fiola Mare Lobster Salad with Fresh Lemon and Baby Greens, Heirloom Tomato Salad, Sautéed Sweet Corn with Pickled Red Onions and Peppers, and Pesto Potato Salad.

**Chef’s Weekend Sweets & Treats**
[serves 4-6 for $60, available Fridays, Saturdays & Sundays at Fiola Mare only]
Family-sized Tiramisu, Banana Bread with Maple Butter, Granola Bars, Salted Caramel Popcorn, Ready-to-Bake Brown Butter Chocolate Chip Cookies and Cinnamon Raisin Scones, Housemade Maine Wild Blueberry Jam, and a 66% Dark Chocolate and Sea Salt Spread

 Raise the spirits even further with wine or cocktails to accompany these glorious boxes – from the Raventos I Blanc Cava Rosé [$75] to the Louis Roederer 'Brut Premiere' Champagne [$115]. Tack on a cocktail kit, serving four, impressive offerings at Fiola Mare include the **Classic Negroni** [$44] and the **Old Fashioned** [$48] and at Del Mar the **Del Mar Sangria Roja**[$79] and the **G&T Para Ti** [$60.] At Del Mar, a **new** ***Frozen Cocktail***is a taste of sun-drenched Spain through a straw - the **Granizado de Valenciana** features Macchu Pisco Liquor, Stoli Orange Vodka, and a Tangerine and Citrus Blend [$11].