**The Setting Sun and Stars Shine over Fiola 2.0**  
*Fiola Restaurant Pop-Up  Debuts  
Stunning Rooftop Experience*

The stars have aligned for added enhancement, literally, as **Fiola 2.0** - the recently launched Pop-Up of the Michelin-starred restaurant **Fiola** - introduces a **newly renovated rooftop**at 601 Pennsylvania Avenue. Intimate seating is now available for gazing into the sky while partaking in the enjoyment of early evening cocktails or after dinner drinks*.*With these exceptional views, Fiola 2.0, joins **Chef Fabio Trabocchi's** Del Mar and Fiola Mare in offering the ultimate scenic experience.

Take in the splendor of the sunset with an aperitivo before dining at Fiola 2.0 or cozy up with a nightcap following dinner. Imbibe with signature handcrafted cocktails, wines by the glass, and other spirits - all paired with complimentary snacks. Seasonal sips reflect the agricultural alliance between **Chancellors Rock Farm** and **Chef Fabio Trabocchi**  with plant-based libations including the ***Updoc***  - a compelling blend of*Espolon Bianco, Canton Ginger Liqueur, Carrot Juice, Lemon, Honey Water,*and*Ardbeg Drum*. Or, opt to preserve the flavors of summer ***The Native Sun*** featuring *Bacardi Silver Rum, fresh Watermelon juice, Lime Juice, Agave*, and a hint of savory smoke from torched garden *Rosemary*.

This al fresco oasis marks the perfect way to commence or conclude the Fiola 2.0 dinner experience, which presents in its dining room and expansive, main-level outdoor patio, an ever-expanding palette of local vegetables, herbs, fruits, and farmstead products like beef, pork, and eggs. Culminating in the creation of fresh market dishes based on this new collaboration and influenced by Trabocchi’s childhood in Italy as the son of a sharecropper. “My father taught me not just about cooking, but about food sourcing and sustainable farming. Growing up in Italy, these were not trends; they were and still are the way of life for Italians,” says Trabocchi.

The 3-course Italian dinner menu [starting at $85 per person, *not inclusive of tax and gratuity*] changes according to the day’s peak flavors, and guests will customize their dining journey upon arriving to the restaurant by selecting 2 savory courses and a dessert from the daily-changing selection or opt for the culinary team to design the experience. Menu enhancements such as *Calvisius Italian Caviar,* artisan Italian cured pork *Culatello*, or exclusive wines from Fiola’s *Wine Spectator* Grand Award-winning cellar may also be added to the experience.

*The Rooftop access is only available to guests who have a dinner reservation at Fiola 2.0 with the option to  visit either before dinner starting at 5PM or after dinner with the last seating at 9:45PM.  Guests are kindly asked to depart before 11:00 PM. There is a prepayment of $45 per person for the Rooftop Experience which is applied towards beverages ordered on the rooftop [plus tax, gratuity, and a sanitation fee.] Any additional charges incurred will be paid on site. This amount is added when the experience is booked in conjunction with the 3-course dinner experience, which is $85 per person +++ and 105+++ per person on Saturday evenings. Reservation are available on*[*Tock*](https://simoneink.us1.list-manage.com/track/click?u=6f815f0dedb8cb9fbdb392d1e&id=0706c84536&e=7ecf9d7fae)*.*