**The Splendor of the Soil**
*Fiola restaurant to Pop Open as Fiola 2.0
Every Dish Sources Ingredients from Chancellors Rock Farm*

The local farm resources have just deepened and broadened for **chef Fabio Trabocchi**, who is the son of a father who comes from generations of farmers and sharecroppers in Italy. The emphasis of what is grown in season and its bounty are the core values that will shape the culinary direction at the **Fiola Pop-up, Fiola 2.0, along with their new agricultural alliance with Chancellors Rock Farm.** Fiola 2.0 opening **Thursday, September 10, 2020** will now have an ever-expanding palette of local vegetables, herbs, fruits, and farmstead products like beef, pork, and eggs, to create fresh market dishes based on this new collaboration and influenced by Trabocchi’s childhood. “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.

Beyond a perfect union of climate and geography, Virginia lays claim to a wealth of passionate purveyors including the esteemed Chancellors Rock Farm in Rappahannock County, Virginia. Boasting active partnerships with American Farmland Trust (as part of their Sustainable Grazing Project) and Virginia Working Landscapes, Chancellors Rock Farm studies and documents how to promote native biodiversity with cattle raising. The commitment to sustainable agriculture and seed-to-plant artistry flourishes here, which will become the foundation for the new identity of the Michelin-starred restaurant, Fiola.

**The majority of the menu at Fiola 2.0 will be sourced from Chancellors Rock Farm.** The 3-course Italian menu [$85 per person, *not inclusive of tax and gratuity*] will change 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. A plant-based cocktail program and the full wine list will be available for purchase at the restaurant.

“Fiola is now able to offer a dining experience that not only represents the diversity of Italian foodways, but also engages powerfully with our regional culinary culture, representing local traditions and environment, reflecting its abundant riches,” says Trabocchi. The discovery of the locally cultivated bounty prepared each day at either location is an exploration of an authentic food and wine culture that enriches the dining experience.

*The first week of the Fiola 2.0 experience is available for purchase on Tock, with limited seatings available between 6:00PM to 9:00PM Thursday, September 10 - Saturday, September 12. Subsequent bookings will be released weekly, starting on Monday, August 31, also through Tock.*

For More Information:

Simone Rathlé | 202.422.6432

president | simoneink, llc
simone@simoneink.com