



VALET PARKING

Now offering Valet Parking at Lunch & Brunch.
Tuesday - Sunday 11:30am to 3:00pm cost is \$16 with validation.

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MARIA MENU

The Maria Menu features low sodium, low calorie and low-fat items.
Available Tuesday through Friday at lunch for \$32. The Maria Menu provides 3 courses of Mediterranean style, health conscious selections.

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BRUNCH

Take in the scenic views while enjoying our Signature Brunch Menu. Enjoy a basket of warm homemade pastries while sipping a complimentary Classic Brunch Cocktail or Mocktail and selections from our three-course menu for \$52 per person.

Our a la carte menu is also available.
Saturday & Sunday from 11:30-2:00pm.

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PRIVATE DINING

Whether you are looking to host a business dinner or a family gathering, Fiola Mare has the perfect private dining space for you including our exclusive Chef's Table in the Panerai Room.

For private event inquiries, please contact Johanna Harris at (202) 701-8435 or johanna.harris@fabiotrabocchi.com.

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STAY IN TOUCH

We want to hear from you! Connect with us on social media
Facebook: [FiolaMareDC](#)
Twitter: [@FiolaMareDC](#)
Instagram: [@FiolaMareDC](#)

Brunch
October 7, 2017

CLASSIC BRUNCH COCKTAILS 13

MIMOSA
BELLINI
SANGRIA

BLOODY MARY ROYAL 20
Served with Pickled Vegetables and Tiger Prawn

COCKTAILS 16

BELLAGIO
Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

FOREIGN POLICY
London Dry Gin, Green Chartreuse
Limoncello, Honey, Prosecco

SAPORE VERO
Rye Whiskey, Carpano Bianco Vermouth
Amaro Montenegro, Luxardo Maraschino

SPRING GARDEN
Vodka, Lime, Ginger Syrup, Cucumber Granita

~ Full Cocktail List Available ~

MOCKTAILS 10

EVE'S TEMPTATION
Cranberry, Lemon, Apple Cider
Club Soda

POMPELMO FRIZZANTE
Grapefruit, Agave, Lime
Soda Water

COFFEE BY ILLY

Coffee, Espresso, Macchiato 5
Doppio, Latte, Cappuccino 7

Chef/Owner Fabio Trabocchi
Executive Chef Anton Bolling
Pastry Chef Christian Capo

FRUTTI di MARE

SAN GIORGIO

Oysters, Clams, Tiger Prawn
Mussels, Langoustine
Tuna Tartare

SERVES 1
50

ANCONA

Oysters, Clams, Mussels,
Tiger Prawns, Sea Urchin
Sea Scallops, Langoustines
Tuna Tartare

SERVES 2-3
95

SAN BENEDETTO

Oysters, Clams, Tiger Prawns, Mussels, Sea Urchin
Sea Scallops, Langoustines, Tuna Tartare
1oz Kaviari Transmontanus Caviar

SERVES 4-6
250

OYSTERS

20 per SIX

SAVAGE BLONDE
Prince Edward Island

ELDER POINT
New Jersey

ONSET
Massachusetts

FIOLA MARE FAVORITES

YELLOWFIN TUNA TARTARE Yellow Squash Agrodolce, Raisins, Pine Nuts, Grated Bottarga	24
LOBSTER RAVIOLI Ginger, Chives	54
JUMBO LUMP CRAB CAKE Stewed Corn & Summer Squash, Truffled Corn Espuma	34

SIMPLY GRILLED

Served with Salsa Verde, Sea Salt, Olive Oil

1 ^{LB} CALAMARI	28
6 ^{oz} BRANZINO	36
6 ^{oz} KING SALMON	42
ADRIATIC MIXED GRILLED SEAFOOD	58/PER

SIDES

12

WILTED SPINACH
Garlic, Meyer Lemon

SUMMER FRUIT MACEDONIA

SOFT POLENTA
Sugo Finto

BABY FARM LETTUCES
Citronette

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.
*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially those with certain medical condition

FIOLA MARE SIGNATURE BRUNCH 52

Choice of Mimosa, Bellini, Sangria or Mocktail
Basket of Warm Pastry & Breads
Choice of Antipasti, Main Course, Dessert

BASKET OF WARM PASTRY & BREADS 22
Fresh Fruit Jams & Farmer's Butter

Serves 3 to 4

ANTIPASTI

BURRATA Porcini Mushroom Conserva, Manodori Balsamic Vinegar	20
BUTTERNUT SQUASH VELUTATTA Truffle Crumb, Spiced Mascarpone, Apple	16
TIGER PRAWN "CAESAR" Baby Gem Lettuce, Crispy Bread Tuile, Anchovy Dressing	20
INSALATA delle VENDEMMIE Roasted Squash, Champagne Grapes, Pecorino	20
BABY ARUGULA and FENNEL SALAD Black Mission Figs, Crispy Prosciutto, Marcona Almonds, Ricotta Salata	20
SMOKED SALMON TIGELLE MODENESE Buffalo Mozzarella, Pesto Genovese, Paddlefish Caviar	18

MAIN COURSE

RIGATONI alla CARBONARA Guanciale, Pecorino Romano, Sunny Side-Up Duck Egg	20
GRAGNANO SPAGHETTI alla GRANSEOLA Alaskan King Crab, San Marzano Tomatoes, Parsley	28
SARDINIAN RICOTTA CAVATELLI Cherry Tomatoes, Wild Mushrooms, Basil, Formaggio di Fossa	24
STROZZAPRETTI al PESCE SPADA Swordfish, Chickpeas, Calabrese Chile, Capers	28
LEMON RICOTTA PANCAKES Pears, Marcona Almond Crumble, Whipped Mascarpone	16
*UOVA in CAMICIA Poached Eggs, Crab Fonduta, Rosemary Hollandaise	24
WILD TIGER PRAWNS "in POTACCHIO" San Marzano Tomatoes, Guanciale, Rosemary	32
PORCHETTA Wilted Spinach, Sunny Side-Up Egg	26

DESSERT

BOMBOLONI Sardinian Ricotta Doughnuts, Maple Fudge Sauce, Pecan Praline Gelato	14
"MARCHESI" Creamy Terrine of Amedei Chocolate, Garden Mint, Sicilian Pistachios	14
BLACK MISSION FIG & VANILLA SUNDAE Manodori Balsamico, Salted Marcona Almonds	14

