



VALET PARKING

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

Brunch | March 10, 2018

MARIA MENU

The Maria Menu features low sodium, low calorie and low-fat items.
Available Tuesday through Friday at lunch for \$28. The Maria Menu
provides 3 courses of Mediterranean style, health conscious selections.

BRUNCH

Take in the scenic views while enjoying our Signature Brunch Menu. Enjoy a
Lemon Croissant while sipping a complimentary Classic Brunch Cocktail or
Mocktail and selections from our three-course menu for \$48 per person.

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

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 Aston Martin Room.

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

STAY IN TOUCH

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

CLASSIC BRUNCH COCKTAILS 12

MIMOSA
BELLINI
SANGRIA
BLOODY MARY

BLOODY MARY ROYAL 20
Served with Pickled Vegetables and Tiger Prawn

COCKTAILS 12

BELLAGIO
Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

PRIMADONNA
Citrus Infused Vodka, Allspice Dram,
Pomegranate, Lime, Spiced Apple Cider,

WINTER STAR
Bourbon, Pomegranate, Spiced Syrup, Lemon
Star Anise

~ 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

BOTTLES & BUBBLES

Perrier-Jouet Brut 86
 Bollinger Brut 'Special Cuvee' 129
 Veuve Clicquot 'Yellow Label' 121

*Served with Orange Juice, White Peach Purée, Grapefruit Juice
 Assorted Fruits and Berries*

Grey Goose 150
 Tanqueray Ten 130
 Bacardi 90

Choice of three mixers, please inquire with your server

FRUTTI di MARE

SAN GIORGIO

Oysters, Clams, Tiger Prawn,
 Mussels, Langoustine,
 Tuna Tartare

SERVES 1-2
 55

ANCONA

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

SERVES 2-3
 100

SAN BENEDETTO

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

SERVES 4-6
 250

FIOLA MARE FAMILY STYLE BRUNCH 30

SERVED FAMILY STYLE

Caramelized Lemon Croissant, Burrata with Spring Peas & Country Ham

Venetian Style "Fish N' Chips"

Beer Battered Cod Filet, Soft Polenta, Meyer Lemon Aioli, Salsa Verde

Choice of Roasted Potatoes -or- Wilted Spinach

Seasonal Fruit Macedonia, Copetta of Gelato -or- Sorbetto

No substitutions please

MASSICCIO! BRUNCH FAVORITES

GIANT LOBSTER PANNINI (Serves 2-4) 175
 Avocado, San Marzano Tomato, Meyer Lemon Aioli, Pickles

TALL STACK of XXL PANCAKES (4 Pancakes, Serves 4-6) 75
 Pear Conserva, Apples, Nutella, Maple Syrup, Whipped Mascarpone

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 48

*Choice of Mimosa, Bellini, Sangria, Bloody Mary, or Mocktail
 Caramelized Lemon Croissant
 Choice of Antipasti, Main Course, Dessert*

CARAMELIZED LEMON CROISSANT 5

APPETIZERS

GRILLED ASPARAGUS 18
 Celery Root Mousseline, Ricotta Salata, Poached Egg, Truffle

FRITTATA 18
 Prosciutto di Parma, Marinated Red Peppers, Saffron Aioli

CHESAPEAKE SMOKEHOUSE SMOKED SALMON "PIZZA" 18
 Grilled Piadina, Bufallo Mozzarella, Pesto Genovese, Roe

*HALF DOZEN OYSTERS ON THE HALF SHELL 20
 Elder Point Oysters, Lemon & Fiola Mare Condiments

*YELLOWFIN TUNA CARPACCIO 18
 Fennel, Pink Peppercorn, Finger Lime, Thai Basil

*SPRING GARDEN 20
 Baby Gem, Pickled Ramps, Leek & Goat Cheese Pana Cotta

BRUNCH ENTRÉES

RIGATONI alla CARBONARA 20
 Guanciale, Pecorino Romano, Sunny Side-Up Duck Egg

GRAGNANO SPAGHETTI alla GRANSEOLA 24
 Alaskan King Crab, San Marzano Tomatoes, Parsley

LOBSTER RAVIOLI 36
 Ginger, Chives

SARDINIAN RICOTTA CAVATELLI 22
 Cherry Tomatoes, Formaggio di Fossa, Beech Mushrooms

*ALASKAN KING CRAB BENEDICT 24
 Poached Eggs, Crab Fonduta, Old Bay Hollandaise

WILD MUSHROOM OMELETTE 24
 Pecorino Romano, Spinach, Baby Lettuces

SWORDFISH BURGER 20
 Tomato Compote, Calabrese Aioli, Crispy Rock Shrimp

XXL LEMON RICOTTA PANCAKE 18
 Pear Conserva, Apples, Marcona Almonds, Whipped Mascarpone

FIOLA MARE JUMBO LUMP CRAB ROLL 28
 Brown Butter Hollandaise, Toasted Brioche Roll

SIMPLY GRILLED *Served with Wilted Spinach or Roasted Potatoes* 32
 6 oz. Branzino • 6 oz. Royal Bass • Norwegian Salmon

SHRIMP & GRITS 36
 Wild Tiger Prawns in Potacchio, Soft Polenta

DESSERT

TIRAMISU 12
 Coffee Cremoso, 5 Year Aged Madeira Zabaglione, Espresso Cake

"MARCHESI" 12
 Creamy Terrine of Chocolate, Garden Mint, Sicilian Pistachios

BOMBOLONI 12
 Sardinian Ricotta Doughnuts, Maple Fudge Sauce, Vanilla Gelato