



VALET PARKING

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

Brunch | April 14, 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

SPRING GARDEN
Vodka, Ginger, Lime, Cucumber Granita

PRINCESS SAKURA
Vodka, Cherry Blossom, Lavender, Peach Yuzu,
Sake

~ Full Cocktail List Available ~

MOCKTAILS 10

PRIMAVERA
Seedlip, Lemon, Cassis

SUNNY DAY
Peach, Lavender, Lemon, Club Soda

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
60

ANCONA

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

SERVES 2-3
110

SAN BENEDETTO

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

SERVES 4-6
250

BRUNCH FAVORITES

FIOLA MARE LOBSTER RAVIOLI Ginger, Chives	25/45/60
GIANT LOBSTER PANNINI (Serves 2-4) Avocado, San Marzano Tomato, Meyer Lemon Aioli, Pickles	200
TALL STACK of XXL PANCAKES (Four Pancakes, Serves 4-6) Strawberry Rhubarb Conserva, Nutella, Whipped Mascarpone	75

BRUNCH SIDES

12

WILTED SPINACH
Garlic, Meyer Lemon

SPRING FRUIT MACEDONIA
Honey, Mint

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 48

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

WARM CROISSANT 5
Farm Butter

APPETIZERS

TORTILLA ESPAÑOLA Tiger Prawn, Marinated Red Peppers, Saffron Aioli	18
*HALF DOZEN OYSTERS ON THE HALF SHELL Capital Oysters, Lemon & Fiola Mare Condiments	20
*BLUEFIN TUNA CARPACCIO Sorrel Crema, Taggiasca Olives, Capers, Yuzu	18
SMOKED SALMON PIADINA Bufala Mozzarella, Pesto Genovese, Smoked Steelhead Trout Roe	24
BABY ARUGULA SALAD Spring Vegetables, Strawberries, Leek & Goat Cheese Pana Cotta	20
BURRATA English Peas, Pea & Sorrel Espuma, Iberico Ham	22

BRUNCH ENTRÉES

RIGATONI alla CARBONARA Guanciale, Pecorino Romano, Sunny Side-Up Duck Egg	20
GRAGNANO SPAGHETTI alla GRANSEOLA Alaskan King Crab, San Marzano Tomatoes, Parsley	24
SARDINIAN RICOTTA CAVATELLI Cherry Tomatoes, Formaggio di Fossa, Beech Mushrooms	22
DUCK EGG RAVIOLO Braised Shortrib, Ramps, Maitake Mushrooms, Truffle Butter	24
*JUMBO LUMP CRAB BENEDICT Poached Eggs, Crab Fonduta, Old Bay Hollandaise	24
FIOLA MARE MUSHROOM OMELETTE Maitake Mushrooms, Pecorino Romano, Spinach, Baby Lettuces	24
XXL LEMON RICOTTA PANCAKE Strawberry Rhubarb Conserva, Hazelnuts, Whipped Mascarpone	18
FIOLA MARE JUMBO LUMP CRAB ROLL Brown Butter Hollandaise, Toasted Brioche Roll	28
SIMPLY GRILLED <i>Served with Wilted Spinach</i> 6 oz. Branzino • 1 lb. Calamari • 6 oz Norwegian Salmon	32
SHRIMP & GRITS Wild Tiger Prawns in Potacchio, Soft Polenta	36

DESSERT

TIRAMISU Coffee Cremoso, 5 Year Aged Madeira Zabaglione, Espresso Cake	12
"MARCHESI" Creamy Terrine of Chocolate, Garden Mint, Sicilian Pistachios	12
BOMBOLONI Sardinian Ricotta Doughnuts, Maple Fudge Sauce, Vanilla Gelato	12