



VALET PARKING

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

Brunch | May 19, 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 Avocado, San Marzano Tomatoes, Meyer Lemon Aioli	200
TALL STACK of XXL PANCAKES Strawberry Rhubarb Conserva, Nutella, Mascarpone	75

BRUNCH SIDES

12

WILTED SPINACH
Garlic, Meyer Lemon

SPRING FRUIT MACEDONIA
Honey, Mint

SOFT POLENTA
Sugo Finto

BABY FARM LETTUCES
Citronette

FIOLA MARE SIGNATURE BRUNCH 65

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

APPETIZERS

TORTILLA ESPAÑOLA
Crema Fraiche, Chesapeake Smokehouse Smoked Salmon

*HALF DOZEN OYSTERS ON THE HALF SHELL
Onset Oysters, Lemon & Fiola Mare Condiments

*YELLOWFIN TUNA TARTARE
Sorrel Crema, Taggiasca Olives, Capers, Yuzu

*PIADINA
Bresaola, Apricot, Manodori Balsamico, Arugula, Gorgonzola

BABY ARUGULA SALAD
Spring Vegetables, Leek & Goat Cheese Pana Cotta

BURRATA
Avocado & Sorrel Puree, English Peas, Strawberries

BRUNCH ENTRÉES

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

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

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

DUCK EGG RAVIOLO
Braised Shortribs, Rams, Maitake Mushroom, Truffle Butter

*JUMBO LUMP CRAB BENEDICT
Poached Eggs, Crab Fonduta, Old Bay Hollandaise

FIOLA MARE WILD MUSHROOM OMELETTE
Pecorino Romano, Spinach, Baby Lettuces

XXL LEMON RICOTTA PANCAKE
Strawberry & Rhubarb Conserva, Pistachios, Mascarpone

FIOLA MARE CRAB ROLL
Jumbo Lump Crab, Dill, Brown Butter Hollandaise, Brioche Bun

SIMPLY GRILLED
6 oz. Branzino • 1 LB Calamari • 6 oz Norwegian Salmon

SHRIMP in POTACCHIO
Guanciale, Rosemary, San Marzano Tomatoes, Soft Polenta

DESSERT

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

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

BOMBOLONI
Ricotta Doughnuts, Maple, Stracciatella Gelato

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