



VALET PARKING

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

Brunch July 16, 2017

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.

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 3 course menu for \$45 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 Panerai 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 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

SUNSET
Pomegranate Juice, Lemon
Spiced Syrup, 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 Brinn Sinnott
Pastry Chef Christian Capo

FRUTTI di MARE

SAN GIORGIO

Oysters, Clams, Tiger Prawn
Mussels, Langoustine
Tuna Tartare

SERVES 1
46

ANCONA

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

SERVES 2-3
85

SAN BENEDETTO

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

SERVES 4-6
240

OYSTERS

18 per SIX

SAVAGE BLONDE
Prince Edward Island

ROYAL MIYAGI
British Columbia

INDIAN COVE
Massachusetts

FIOLA MARE FAVORITES

*YELLOWFIN TUNA TARTARE Spiced Condiment, Radishes, Mint	20
FIOLA MARE LOBSTER RAVIOLI Ginger, Chives	54
FIOLA MARE LOBSTER ROLL Spicy Calabrese Aioli, Toasted Brioche Roll	28
JUMBO LUMP CRAB CAKE Stewed Corn & Summer Squash, Truffled Corn Espuma	24

SIMPLY GRILLED

Served with Salsa Verde, Sea Salt, Olive Oil

CALAMARI	25/LB
6oz BRANZINO	36
6oz WILD KING SALMON	44
ADRIATIC MIXED GRILLED SEAFOOD	58/PER

SIDES

10

WILTED SPINACH
Garlic, Meyer Lemon

SUMMER FRUIT MACEDONIA

SOFT POLENTA
Sugo Finto

BABY FARM LETTUCES
Citronette

FIOLA MARE SIGNATURE BRUNCH 45

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
TOMATO & WATERMELON GAZPACHO Buffalo Mozzarella, Basil, Lime	16
TIGER PRAWN "CAESAR" Parmigiano Reggiano, Crispy Tuile, Anchovy Dressing	18
HEIRLOOM TOMATO & ARUGULA SALAD Baked Stone Fruits, Lemon Verbena, Pesto Genovese	20
CHIOGGIA RADICCHIO SALAD Red Beets, Pluots, Balsamic Vinegar, Goat Cheese Gelato	16

MAIN COURSE

RIGATONI all'AMATRICIANA Guanicale, Calabrese Chile, Black Pepper, Pecorino Romano	24
GRAGNANO SPAGHETTI alla GRANSEOLA Alaskan King Crab, San Marzano Tomatoes, Parsley	26
SARDINIAN RICOTTA CAVATELLI Cherry Tomatoes, Wild Mushrooms, Basil, Formaggio di Fossa	24
WILD TIGER PRAWNS "in POTACCHIO" San Marzano Tomatoes, Guanciale, Rosemary	24
LEMON RICOTTA PANCAKES Blueberry Compote, Lime Whipped Mascarpone, Sicilian Pistachios	15
*UOVA in CAMICIA Poached Eggs, Jumbo Lump Crab, Tomato Hollandaise	22
PORCHETTA Wilted Spinach, Sunny-side Up Egg	28

DESSERT

BOMBOLONI Sardinian Ricotta Doughnuts, Chocolate Sauce, Torrone Gelato	14
"MARCHESI" Creamy Terrine of Amedei Chocolate, Garden Mint, Sicilian Pistachios	14
BLUEBERRY & LYCHEE PANNA COTTA Marzipan Tuile, Olive Oil Gelato	14

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