



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 \$36.
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 Aston Martin 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](#)

Dinner | December 24, 2017

BUON NATALE!

CHAMPAGNES BY THE GLASS

CONTRATTO, MILLESIMATO 2010 20

DELAMOTTE, BRUT 30

RUINART, BRUT ROSÉ 40

VEUVE CLICQUOT, LA GRANDE DAME 2006 65

ACQUA MARINA 46

Serves 1 or option to share

Stoli Elit, Zacapa 23 Years, Dry Sake, Passion Fruit, Yuzu

COCKTAILS 16

BELLAGIO
Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

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

FLOR DE VANILLA
Citrus & Vanilla Infused Bourbon, White Rum
Cointreau, Lemon, Ginger

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

CONQUISTADOR
Tequila Reposado, Pomegranate, Agave Syrup, Laphroaig 10yr

AUTUMN'S SUN
Blood Orange, Rooibos Bourbon
Vanilla, Honey, Lemon, Allspice Dram

TAKE ME HOME
Gin, Carpano Bianco
Cinnamon, Bitters

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

CHEF'S CHRISTMAS EVE SEAFOOD TASTING MENU

5 COURSES 150
WINE PAIRING 105

*WILD JAPANESE HAMACHI SASHIMI

Venetian Spices, Persimmon Mostarda, Baby Lacinato Kale
2010 Bellavista, Brut Rosé, Franciacorta, Lombardia



LANGOUSTINE A LA PLANCHA

Meyer Lemon, Pane Curasau, Shaved Matsutake Mushrooms
2016 Gai'a 'Wild Ferment', Assyrtiko, Santorini, Greece



TAGLIOLINI

Razor Clams, Bay Scallops, XO Sauce
2014 Clos du Moulin aux Moines 'Les Combottes', Pernand Vergelesses,
Burgundy



OLIVE OIL-POACHED NORWEGIAN HALIBUT

Caramelized Fennel, Seaweed Butter, Paddlefish Caviar
2014 Domaine Méo-Camuzet. Marsannay. Burgundy



"MARCHESI"

Creamy Terrine of Amedei Chocolate, Garden Mint, Sicilian Pistachio
Broadbent 10 Year Boal, Madeira

FRUTTI di MARE

SAN GIORGIO

Oysters, Clams, Tiger Prawns
Mussels, Langoustine
Tuna Tartare

SERVES 1
46

ANCONA

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

SERVES 2-3
85

SAN BENEDETTO

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

SERVES 4-6
240

CAVIALE

Warm Steamed "Pizza," Whipped Ricotta

CALVISIUS ROYAL SIBERIAN
110 / oz.

CALVISIUS ROYAL OSCIETRA
165 / oz.

KAVIARI KRISTAL
130 / oz.

KAVIARI GOLDEN OSCIETRA
200 / oz.

CHRISTMAS EVE MENU 4 COURSES 150

Includes Your Selection From
Appetizer • Pasta • Main Course • Dessert

ANTIPASTI

*RAW OYSTER ON THE HALF SHELL

½ Dozen of Daily Selection, lemon & Fiola Mare Condiments

BURRATA

Porcini Mushroom Conserva, Manodorí Balsamico

ZUPPA di CASTAGNE

Maine Lobster, Celery Root, Brown Butter Vinaigrette

*YELLOWFIN TUNA CARPACCIO

Artichoke Barigoule, Meyer Lemon, Olives, Calabrese Chile

PASTA

TORTELLI of BUTTERNUT SQUASH ✓

Sage, Brown Butter, Parmigiano Reggiano, Shaved Black Truffles

SQUID INK BUCATINI

Red King Prawn, Piment d'Espelette, Japanese Sea Urchin

FIOLA MARE LOBSTER RAVIOLI

Ginger, Chives

TAJARIN ai TARTUFO

Farm Butter, Pecorino Romano, Shaved Black Truffle (3g)

SECONDI

SEARED DIVER SEA SCALLOPS

Sunchoke, Hazelnut Gremolata, Bergamot, Shaved Black Truffles

ORA KING SALMON

Mousseron Mushrooms, Kale Pesto, Smoked Steelhead Trout Roe

HONEY ROASTED ROHAN DUCK BREAST

Herbs de Provence, Taggiasca Olives, Baby Carrot, Foie Gras

SIMPLY GRILLED SERVED WITH WILTED SPINACH, LEMON & SALSA VERDE

6OZ Branzino • 6OZ Tuna • 6OZ Artic Char

DOLCE

WARM PANETTONE BREAD PUDDING

Vanilla Gelato, Candied Orange

MARCHESI

Garden Mint, Sicilian Pistachio

CHESTNUT TIRAMISU

Maple Confit, Cassis Cremoso