



Dinner | October 12, 2017

## 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 \$32.  
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 Panerai Room.

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

## ACQUA MARINA 46

*\*Serves 1 or option to share\**

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

## COCKTAIL 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, Pomogranate, Agave Syrup, Laphroaig 10yr

### AUTUMN'S SUN

Blood Orange Rooibos Bourbon  
Vanilla, Honey, Lemon, Allspice Dram

### TAKE ME HOME

Gin, Carpano Bianco  
Cinnamon, Bitters

## MOCKTAILS 10

### EVE'S TEMPTATION

Cranberry, Apple Cider, Lemon  
Club Soda

### POMPELMO FRIZZANTE

Grapefruit, Agave, Lime  
Soda Water

*~ Full Cocktail List Available ~*

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

## FRUTTI di MARE

SAN GIORGIO	ANCONA
Oysters, Clams, Tiger Prawns Mussels, Langoustine Tuna Tartare	Oysters, Clams, Mussels, Lobster Tiger Prawns, Sea Urchin Sea Scallops, King Crab Langoustines, Tuna Tartare
SERVES 1 50	SERVES 2-3 95

### SAN BENEDETTO

Oysters, Clams, Tiger Prawns, Mussels, Lobster, Sea Urchin Sea Scallops, Langoustines, King Crab, Tuna Tartare 1oz Kaviari Transmontanus Caviar
SERVES 4-6 250

## OSTRICHE

20 per SIX

SAVAGE BLONDE Prince Edward Island	ONSET Massachusetts	ELDER POINT New Jersey
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## 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.

## TUTTO CRUDO

Raw Seafood, Simply Prepared

*WILD NEW ZEALAND SHIMA AJI Red Carmen Peppers, Ginger, Red Onion, Bottarga	22
YELLOWFIN TUNA TARATRE Artichoke Barigoule, Taggiasca Olives, Calabrese Chile	22
*LIVE SEA SCALLOPS & UNI Mushroom Gelée, Celery, Truffle Vinaigrette	22
*UNDER THE SEA Assorted Seafood & Shellfish, Foie Gras Mousse, Sea Urchin	28

## ANTIPASTI

INSALATA delle VENDEMMIE Roasted Squash, Champagne Grapes, Marcona Almonds, Pecorino	20
BURRATA Porcini Mushroom Conserva, Manodorì Balsamico	20
ZUPPA di CASTAGNE Maine Lobster, Celery Root, Brown Butter Vinaigrette	24

## PASTA

GRAGNANO SPAGHETTI Littleneck Clams, San Marzano Tomatoes, Parsley	28
SQUID INK FUSILLI Stewed Octopus, Red Onions, Wild Oregano, Pickled Chiles	36
BUCATINI Red King Prawns, Piment d'Espelette, Japanese Sea Urchin	36
TAGLIOLINI Swordfish, Anchovy, Onion Confit, Capers, Spicy Pane Fritto	36
FIOLA MARE LOBSTER RAVIOLI Ginger, Chives	54

## DAL MARE

ADRIATIC SEAFOOD BRODETTO Monkfish, Gallinella, Branzino, Langoustine, Saffron Jus	44
WILD HALIBUT FILLET Eggplant, Walnut Gremolata, Bergamot Jam	48
ANGUS PRIME BEEF STRIP LOIN Preserved Figs, Baby Carrots, Chanterelles, Bacon, Stracotto Jus	50
HONEY-ROASTED ROHAN DUCK BREAST Herbs de Provence, Taggiasca Olives, Baby Carrot, Foie Gras	48

## DALLA GRIGLIA

Served with Salsa Verde, Sea Salt, Olive Oil

1 <sup>lb</sup> CALAMARI	28
6 <sup>oz</sup> NORWEGIAN SALMON	32
6 <sup>oz</sup> BRANZINO	36
6 <sup>oz</sup> STRIPED BASS	36
ADRIATIC MIXED GRILLED SEAFOOD	60

## PESCATO

Served with Salsa Verde, Sea Salt, Olive Oil

DOVER SOLE <sup>1LB</sup>	50
BRANZINO <sup>2LB</sup>	65
NEW ZEALAND SNAPPER <sup>2LB</sup>	80
NEW ZEALAND TARAKIHI <sup>2.5LB</sup>	90

## CONTORNI 12

WILTED SPINACH Garlic, Meyer Lemon	CRUSHED SMOKED POTATOES Olive Oil, Sea Salt
BRAISED NAPA CABBAGE Guancia, Confit Onions	ROASTED DELICATA SQUASH Squash Crema, Parmigiano Bonati

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 conditions