

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 \$48 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 February 14, 2018

HAPPY VALENTINE'S DAY

APPLES & PEARS DUO 30

Rye Whisky, Calvados, Walnut, Spiced Syrup, Apple
Vodka, Aperol, Lemon, Mezcal, Pear Spuma

COCKTAILS 15

ESPERITO

Pyrat XO, Lemon, Blood Orange Marmalade
Spiced Syrup, Angostura Bitters, Allspice

JIGGITY JIG

Rittenhouse Rye, Cynar 70, Fig Syrup
Laphroig 10, Cinnamon Bitters

FOX'S FEAST

Great King Street Blended Scotch
Amaro Abano, Gingerbread Syrup, Lemon

PRIMADONNA

Citrus Infused Vodka, Allspice Dram
Pomegranate, Lime, Spiced Apple Cider

BELLAGIO

Stoli Vodka, Elderflower Shrub Cocchi Rosa, Prosecco

SAPORE VERO

Rye Whiskey, Carpano Bianco
Amaro Montenegro, Luxardo Maraschino

~ Full Cocktail List Available ~

MOCKTAILS 10

SUNSET

Pomegranate, Lemon
Spiced Syrup, Club Soda

POMPELMO FRIZZANTE

Grapefruit, Agave, Lime
Soda Water

MENUS ARE SUBJECT TO CHANGE

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

CHEF'S TASTING MENU

4 COURSES 130

GRAND WINE PAIRING 95

*BEET CURED KING SALMON

Pumpkin Seed Oil, Rose, Bliss Smoked Steelhead Trout Roe
Ca' del Bosco, Brut, Prestige Cuveé, Rosé, Franciacorta NV, Lombardy



SAFFRON GNOCCHI

King Crab, Japanese Sea Urchin, Bay Scallops
Arpepe, Grumello Rocca de Piro, Valtellina Superiore Riserva 2011, Lombardy



BUTTER-POACHED MAINE LOBSTER

Black Trumpet Mushrooms, Bone Marrow, Artichoke, Balsamico
Jean-Claude Bachelet, Les Encégnières, Chassagne-Montrachet 2014, Burgundy



MARCHESI

Creamy Chocolate Terrine, Sicilian Pistachios, Garden Mint
Abbazia di Novavella, Moscato Rosa Praepositus, 2015, Alto-Adige

FRUTTI di MARE

SAN GIORGIO

Oysters, Clams, Tiger Prawn
Mussels, Langoustine
Tuna Tartare

SERVES 1-2
55

ANCONA

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

SERVES 2-3
85

SAN BENEDETTO

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

SERVES 4-6
250

CAVIAR

Warm Steamed "Pizza," Whipped Ricotta

CALVISIUS ROYAL SIBERIAN
110 / oz

CALVISIUS ROYAL OSCIETRA
165 / oz

KAVIARI SEVRUGA
180 / oz

KAVIARI GOLDEN OSCIETRA
200 / oz

VALENTINE'S MENU

3 COURSES 95

Includes Your Selection From
ANITPASTI • PASTA or MAIN COURSE • DESSERT

ANTIPASTI

*BLUEFIN TUNA CARPACCIO

Pink Peppercorns, Fennel, Lime, Controne Chillies

BURRATA OF BUFFALO MOZZARELLA ✓

Puntarelle, Artichokes alla Romana, Black Garlic Bagna Cauda

CHESTNUT "CAPPUCCINO"

Celery Root, Lobster, Brown Butter, Black Truffle

PASTA

• *Gluten Free Pasta Substitutions Available* •

*BUCATINI NERI

Sepia, Octopus Confit, Marinated Raw Maine Pink Shrimp

FIOLA MARE LOBSTER RAVIOLI

Ginger, Chives

ORGANIC MARATELLI RISOTTO AL TARTUFO (*Supp. 20*) ✓
Shaved Perigord Black Truffles (3g)

ENTRÉE

ADRIATIC SEAFOOD BRODETTO

Turbot, Sea Scallop, Langoustine, Sea Bream, Saffron Jus

OLIVE OIL-POACHED HALIBUT FILLET

Citrus, Celery Root, Calvisius Malossol Caviar

BRAISED WAGYU BEEF CHEEK

Valpolicella, Rosemary & Espresso Scented Potatoes, Radicchio, Black Truffles

DESSERTS

LYCHEE & ROSE PANNA COTTA

Preserved Raspberries, Vanilla Meringue

MARCHESI

Creamy Chocolate Terrine, Sicilian Pistachios, Garden Mint

PASSION FRUIT & VANILLA TORTA

Almond Cake, Caramel Sauce

*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*