

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

Raggio di Sole

London Dry Gin, Lemon
Rose & Cranberry Spuma

COCKTAILS 16

BELLAGIO

Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

FOREIGN POLICY

London Dry Gin, Green Chartreuse
Limoncello, Honey, Prosecco

PIACERE

White Rum, Aperol, Fresh Champagne Grapes
Lemon, Ginger, Prosecco

AMANECERE

Mezcal, Coffee Infused Campari
Cocchi Vermouth, Punt E Mes

SAPORE VERO

Rye Whiskey, Carpano Bianco Vermouth
Amaro Montenegro, Luxardo Maraschino

JORNADA

Rye Whiskey, Amaro Abano, Apple Cider
Spiced Syrup, Lemon

DERBY ITALIANO

Bourbon, Averna, Elizabeth Allspice Dram
Lemon, Honey

~ 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

PREMIUM WINE PAIRING 75
GRAND WINE PAIRING 95

*BEET CURED KING SALMON

Pumpkin Seeds, Pomegranate, Basil

Ca' del Bosco, Brut, Prestige Cuveé, Rosé, Franciacorta NV, Lombardy



SAFFRON GNOCCHI

Jonah Crab, Japanese Sea Urchin, Bay Scallops

Arpepe Stella Retica, Valtellina Superiore Riserva 2010, Lombardy



ROASTED MAINE LOBSTER

Black Trumpet Mushrooms, Bone Marrow, Artichoke, Balsamico
*Bachelet-Ramonet Chassagne-Montrachet, 1er Cru La Grand Montagne
2012, Burgundy*



MARCHESI

Creamy Chocolate Terrine, Sicilian Pistachios, Garden Mint
Abbazia di Novavella, Moscato Rosa Praepositus, 2014, Alto-Adige

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 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 Transmontanus Caviar

SERVES 4-6
240

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, Calabrese Chillies

BURRATA OF BUFFALO MOZZARELLA ✓

Wild Mushroom Conserva, Balsamic Vinegar

CHESTNUT "CAPPUCCINO"

Celery Root, Lobster, Brown Butter, Black Truffle

SECONDI

• *Gluten Free Pasta Substitutions Available* •

BIGOLI NERI

Red King Prawns, Onion Confit, Black Truffle Emulsion

FIOLA MARE LOBSTER RAVIOLI

Ginger, Chives

ORGANIC VIALONE NANO RISOTTO AL TARTUFO (Supp. 20) ✓

Shaved Perigord Black Truffles (3g)

UNDER THE SEA

Carabineros, Sea Scallop, Langoustine, Mollusks, Parmigiano Dashi

OLIVE OIL-POACHED SABLEFISH FILLET

Morels, Passion Fruit, Amarone Jus

BRAISED WAGYU BEEF CHEEK

Valpolicella, Rosemary & Espresso, 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