



Dinner | April 15, 2018

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 \$28
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 Warm Lemon Croissant 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](#)

ACQUA MARINA 46

Serves 1 or option to share

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

COCKTAILS 15

PRINCESS SAKURA

Vodka, Cherry Blossom, Lavender, Peach
Yuzu, Sake

TROPICANA

Rum, Maraschino, Raspberry, Honey
Lemon, Sherry

SEIZE THE MOMENT

Tequila Reposado, Pineapple, Lemon, Avera

RIVIERA

Grapefruit & Rosemary Infused Vodka, Limoncello
Campari Granita, Sparkling Rosé

BELLAGIO

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

CITRONELLA

Gin, Lemongrass, Grapefruit & Rosemary
House-made Tonic Water

SPRING GARDEN

Vodka, Ginger, Lime, Cucumber Granita

MOCKTAILS 10

PRIMAVERA

Seedlip, Lemon, Cassis

SUNNY DAY

Peach, Lavender, Lemon, Club Soda

MULE JR.

Lemon, Ginger, Chamomile, Ginger Beer

~ Full Spirit List Available ~

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

FRUTTI di MARE

SAN GIORGIO	ANCONA
Oysters, Clams, Prawns, Mussels, Langoustine, Tuna Tartare	Oysters, Clams, Mussels, Tiger Prawns, Lobster, Sea Urchin, Sea Scallops, King Crab, Langoustines, Tuna Tartare
SERVES 1-2 60	SERVES 2-3 110

SAN BENEDETTO

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

OSTRICHE

24 per SIX

STELLAR BAY	ONSET	ELDER POINT
British Columbia	Massachusetts	New Jersey

CAVIALE

Warm Steamed "Pizza," Whipped Ricotta

CALVISIUS ROYAL SIBERIAN	CALVISIUS ROYAL OSCIETRA
110 / oz.	165 / oz.

TUTTO CRUDO

Raw Seafood, Simply Prepared

*BLUEFIN TUNA CARPACCIO Sorrel Crème, San Marzano Tomatoes, Olives, Capers, Yuzu	26
*STRIPED BASS TARTARE Aji Amarillo, Strawberries, Spring Radishes, Puffed Farro	24
*NEW ZEALAND TREVALLY SASHIMI Prosciutto Vinaigrette, Crispy Prosciutto	26
*JAPANESE UNI & BLUE PRAWNS Prawn Tartare, Rhubarb Consommé, Foie Gras & Uni Mousse	34
*OYSTERS & CAVIAR Bergamot Lemon, Prosecco Zabaglione, Paddlefish Caviar	36
*UNDER the SEA Assorted Fish & Shellfish, Uni & Foie Gras Mousse, Spring Dashi	36

ANTIPASTI

SPRING GARDEN Baby Gem, Spring Vegetables, Leek Panna Cotta, Almonds	20
SMOKED SALMON PIADINA Búfala Mozzarella, Cress, Pesto Genovese, Meyer Lemon	24
BURRATA Iberico Ham, Pea and Sorrel Crema, Avocado	24
CHILLED WHITE ASPARAGUS SOUP Sea Scallop Crudo, Smoked Trout Roe, Green Almond	38

PASTA

Gluten Free Pasta & Half Portions available

RAVIOLI di SAN LEO Nettles, Ricotta, Chevre, Lemon Zest, Parmigiano Reggiano, Mint	24
TONARELLI Rabbit Ragu, Morels, Wild Spring Ramps, Colatura	28
GRAGNANO SPAGHETTI alla CHITARRA Manila Clams, San Marzano Tomatoes, Parsley	28
*BUCATINI NERI Octopus Confit, Seppia, Red King Prawn Crudo	36
FIOLA MARE LOBSTER RAVIOLI Ginger, Chives	60

DAL MARE e TERRA

OLIVE OIL POACHED NORWEGIAN SKREI COD Nduja Brodo, Chickpeas, Prawns, Baccala Espuma	44
SPANISH MACKEREL FILLET Cherry Tomato Confit, Capers, Olives, Herb pesto	38
DORADE en CARTOCCIO Yukon Gold Potatoes, Fennel, Fumet, Bay Leaf	44
ADRIATIC SEAFOOD BRODETTO Monkfish, Branzino, Sea Bream, Langoustine, Saffron Jus	54
PACIFIC SABLEFISH Fregola Sarda, Spring Vegetables, Chanterelles, Seafood Brodo	54
STRUBE RANCH WAGYU STRIPLON ^{6 oz} Agrodolce, Broccolini, Endive, Espresso Scented Jus	58

PESCE del GIORNO alla GRIGLIA

Served with Salsa Verde, Sea Salt, Olive Oil

1 ^{lb} CALAMARI	22
6 ^{oz} NORWEGIAN SALMON	30
6 ^{oz} BRANZINO	34
6 ^{oz} SEA SCALLOPS	36
6 ^{oz} TARAHIHI	34
ADRIATIC MIXED GRILLED SEAFOOD	65
WHOLE DOVER SOLE MUGNAIA ^{1LB (SERVES 1-2)}	55
SALT BAKED WHOLE BRANZINO ^{2LB (SERVES 1-2)}	70

CONTORNI 12

GRILLED ASPARAGUS Truffle Vinaigrette	CRUSHED SMOKED POTATOES Sea Salt, Parsley
	BRAISED CANNELINI BEANS Nettles, San Marzano Tomatoes

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