

EAT HEALTHY IN 2018

The Maria Menu provides 3 courses of Mediterranean-style, health conscious selections. Low-sodium, low-calorie, and low-fat, yet full of flavor. Our Maria Menu is available Tuesday through Friday at lunch from 11:30am-2:30pm.

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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. 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](#)



HAPPY HOUR

4:00PM – 5:30PM
Monday - Friday

LIBATIONS

BEER 6
Daily Selection

COCKTAILS 10

NEGRONI BIANCO
London Dry Gin, Cocchi Americano, Dry Vermouth

ITALIAN MULE
Vodka, Amaro Lucano, Ginger Beer, Lime

MANHATTAN
Rye Whiskey, Sweet Vermouth, Bitters

ROSE SPRITZ
Cocchi Rosa, Prosecco, Club Soda

WINE by the GLASS 10

Prosecco, Clara C, da Fabio Trabocchi, Veneto, NV

Rosé, Flowers, Pinot Noir, Sonoma Coast, 2015

Pinto Grigio, Dipinti, Vignete delli Dolomiti 2016

Cabernet Sauvignon | Merlot | Petite Verdot, Tolani, Toscana 2015

NIBBLES

VENETIAN STYLE FRIED CALAMARI 12
Cherry pepper Relish, Calabrese Aioli

BACCALA FRITTER 8
Meyer Lemon Aioli

SUPPLI 6
Risotto Fritter, Taleggio, Walnuts

*HALF DOZEN OYSTERS ON THE HALF SHELL 10
Daily Selection

GRILLED RUSTIC CROSTINO 10

SPANISH ANCHOVY
Buffalo Mozzarella, Truffle Vinaigrette

or

SPICY TUNA TARTARE
Basil Oil

or

EGGPLANT FUNGHETTO
Balsamico, Parmigiano

Please advise your server of any food allergies or restrictions

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk foodborne illness, especially those with certain medical condition*