



Brunch May 13th, 2018

VALET PARKING

Now offering Valet Parking at Lunch, Dinner, and Brunch.
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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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 fiolamarevents@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 MOTHER'S DAY!

CLASSIC BRUNCH COCKTAILS 12

MIMOSA
BELLINI
SANGRIA
BLOODY MARY

BLOODY MARY ROYAL 20
Served with Pickled Vegetables and Tiger Prawn

COCKTAILS 12

BELLAGIO
Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

SPRING GARDEN
Vodka, Ginger, Lime, Cucumber Granita

PRINCESS SAKURA
Vodka, Cherry Blossom, Lavender, Peach Yuzu,
Sake

~ Full Cocktail List Available ~

MOCKTAILS 10

PRIMAVERA
Seedlip, Lemon, Cassis

SUNNY DAY
Peach, Lavender, Lemon, Club Soda

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FEATURED WINES

NV Pierre Paillard Brut Rosé 110
Champagne, France

2014 Lucien Crochet Sancerre 'Croix du Roy' 80
Sauvignon Blanc, Loire Valley, France

2013 Pahlmeyer 'Jayson' Chardonnay 125
Russian River Valley, CA

2016 A Tribute To Grace Rosé 70
Mourvedre, Santa Barbara, CA

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

FRUTTI di MARE

SAN GIORGIO

Oysters, Clams, Tiger Prawn
Mussels, Langoustine
Tuna Tartare

SERVES 1-2
60

ANCONA

Oysters, Clams, Mussels,
Tiger Prawns, Sea Urchin
Sea Scallops, Langoustines
Tuna Tartare

SERVES 2-3
110

SAN BENEDETTO

Oysters, Clams, Tiger Prawns, Mussels, Sea Urchin
Sea Scallops, Langoustines, Tuna Tartare
1oz Kaviari Transmontanus Caviar

SERVES 4-6
250

OYSTERS

20 per SIX

KUSSHI

British Columbia

WIANNO

Massachusetts

HONEY CUP

Maryland

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

SIDES

10

WILTED SPINACH
Garlic, Meyer Lemon

SPRING FRUIT MACEDONIA
Honey, Mint

SOFT POLENTA
Sugo Finto

BABY FARM LETTUCES
Citronette

MOTHER'S DAY BRUNCH 95

CHILDREN'S MENU 45

*Choice of Mimosa, Bellini, Sangria or Mocktail
Warm Croissant with Farm Butter
Choice of Antipasti, Main Course, Dessert*

ANTIPASTI

*OYSTERS ON THE HALF SHELL

½ Dozen of Daily Selection, Lemon & Fiola Mare Condiments

BURRATA

Baby Lettuces, Peas, Spring Onions, Sorrel, Radishes, Strawberries

*COMPOSITION OF YELLOWFIN TUNA

Sorrel Crema, Taggiasca Olives, Capers, Yuzu

SMOKED SALMON PIADINA

Buffalo Mozzarella, Pesto Genovese, Smoked Steelhead Trout Roe

WILD RAMP GAZPACHO

Pickled Ramps, Muscat Grapes, Green Almonds

TORTILLA ESPAÑOLA

Tiger Prawn, Marinated Red Peppers, Saffron Alioli

MAIN COURSE

RIGATONI alla CARBONARA

Guanciale, Pecorino Romano, Sunny Side Up Duck Egg

FIOLA MARE LOBSTER RAVIOLI

Ginger, Chives

FIOLA MARE MUSHROOM OMELETTE

Maitake Mushrooms, Pecorino Romano, Spinach, Baby Lettuces

XXL LEMON RICOTTA PANCAKE

Strawberry Rhubarb Conserva, Hazelnuts, Whipped Mascarpone

*JUMBO LUMP CRAB BENEDICT

Poached Eggs, Crab Fonduta, Old Bay Hollandaise

FIOLA MARE JUMBO LUMP CRAB ROLL

Brown Butter Hollandaise, Toasted Brioche

WILD ALASKAN HALIBUT FILLET

Green Asparagus, Wild Mushrooms, Pine Nut, Vin Santo Jus

SIMPLY GRILLED

6 oz BRANZINO • 6 oz BLACK SEA BASS • 6 oz SEA SCALLOPS
Served with Wilted Spinach, Lemon & Salsa Verde

DESSERT

"MARCHESI"

Creamy Chocolate Terrine, Garden Basil, Sicilian Pistachio

TIRAMISU

Coffee Cremoso, 5 Year Aged Madeira Zabaglione, Espresso Cake

BOMBOLONI

Sardinian Ricotta Doughnuts, Maple Fudge Sauce, Vanilla Gelato

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

- MENU SUBJECT TO CHANGE -