



## 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 \$52 per person. Our à la carte menu also is 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 Panerai 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](#)

Lunch October 12, 2017

## COCKTAILS 16

BELLAGIO  
Vodka, Cocchi Rosa  
Elderflower Shrub, Prosecco

SAPORE VERO  
Rye Whiskey, Carpano Bianco Vermouth  
Amaro Montenegro, Luxardo Maraschino

FOREIGN POLICY  
Gin, Green Chartreuse, Limoncello, Honey, Prosecco

CONQUISTADOR  
Tequila Reposado, Pomogranate, Agave Syrup, Laphroaig 10YR

~ Full Cocktail List Available ~

## MOCKTAILS 10

EVE'S TEMPTATION  
Cranberry, Lemon, Apple Cider  
Club Soda

POMPELMO FRIZZANTE  
Grapefruit, Agave, Lime  
Soda Water

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

## MARIA MENU

*Mediterranean Healthy Diet, Low Sodium, Low Calorie*

### 3 COURSES

32

HEIRLOOM CAULIFLOWER 16  
Cocorubico Bean Créma, Golden Raisins, Pine Nuts  
Bagna Cauda



OLIVE OIL-POACHED ICELANDIC COD 26  
Seaweed Pesto, Ginger, Parmigiano Dashi



FALL HARVEST APPLE 14  
Cassia Cinnamon Cake, Buckwheat Crumble, Cider Sorbet

*All Items Available à la Carte*

## FRUTTI di MARE

### SAN GIORGIO

Oysters, Clams, Tiger Prawns  
Mussels, Langoustine  
Tuna Tartare

SERVES 1  
50

### ANCONA

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

SERVES 2-3  
95

### SAN BENEDETTO

Oysters, Clams, Tiger Prawns, Mussels, Lobster, Sea Urchin  
Sea Scallop, Langoustines, King Crab, Tuna Tartare  
1<sup>oz</sup> Royal Siberian Caviar

SERVES 4-6  
250

## OSTRICHE

20 per SIX

ONSET  
Massachusetts

ELDER POINT  
New Jersey

SAVAGE BLONDE  
Prince Edward Island

## SPECIALI

BUTTERNUT SQUASH VELLUTATA 18  
Shenandoah Pears, Spiced Mascarpone, Sorrel

TIGER PRAWN "CAESAR" 24  
Baby Gem Lettuce, Endive, Parmigiano, Anchovy Dressing

## ANTIPASTI

INSALATA delle VENDEMMIE 18  
Roasted Squash, Champagne Grapes, Almonds, Pecorino

BARTLETT PEAR and FENNEL SALAD 18  
Baby Arugula, Spiced Walnuts, Gorgonzola Dolce, Lemon Verbena

BURRATA 20  
Porcini Mushroom Conserva, Manodori Balsamic Vinegar

\*YELLOWFIN TUNA TARTARE 20  
Artichoke Barigoule, Taggiasca Olives, Calabrese Chiles

## PASTA

SARDINIAN RICOTTA CAVATELLI 20  
Cherry Tomatoes, Wild Mushrooms, Formaggio di Fossa

GRAGNANO SPAGHETTI alla GRANSEOLA 28  
Alaskan King Crab, San Marzano Tomatoes, Parsley

FIOLA MARE LOBSTER RAVIOLI 54  
Ginger, Chives

BUCATINI 28  
Swordfish, Onion Confit, Capers, Spicy Pane Frito

## DAL MARE

ADRIATIC SEAFOOD BRODETTO 30  
Monkfish, Branzino, Sea Bream, Langoustine, Saffron Jus

FIOLA MARE LOBSTER ROLL 28  
Spicy Calabrese Aioli, Toasted Brioche Roll

JUMBO LUMP CRAB CAKE 28  
Heirloom Squash, Sweet Corn, Truffled Corn Espuma

## DALLA GRIGLIA

*Served with Salsa Verde, Sea Salt, Olive Oil*

1<sup>lb</sup> CALAMARI 28  
6<sup>oz</sup> BRANZINO 36  
6<sup>oz</sup> WILD STRIPED BASS 36  
ADRIATIC MIXED GRILLED SEAFOOD 58/PER

## PESCATO

*Served with Salsa Verde, Sea Salt, Olive Oil*

DOVER SOLE SERVES 1 50  
BRANZINO SERVES 1-2 65

## CONTORNI 12

WILTED SPINACH  
Meyer Lemon, Garlic

CRUSHED SMOKED POTATOES  
Olive Oil, Sea Salt

POLENTA  
Sugo Finto

BABY FARM LETTUCES  
Citronette

*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*