



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.
During the Month of August, our Maria Menu is available Tuesday through Friday for \$26. 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 Lauren O'Leary at (202) 316-8929 or lauren.oleary@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 | January 11, 2019

RAW COLD PRESSED HEALTHY JUICES

Organic Liquid Gold 8

Energy & Vitamin Boost

Carrots, Apple, Lemon, Ginger, Himalayan Salt

Organic Green Delight 8

Immune System Strength

Cucumber, Apple, Kale, Spinach, Italian Parsley

Mango Honeybush Kombucha 8

Naturally Carbonated Tea Slightly Sweetened with Honey

MOCKTAILS 10

NUVOLE

Seedlip, Earl Grey Syrup, Lime

LITTLE DARLIN

Pear Syrup, Lemon, Ginger, Club Soda

COCKTAILS 15

VENETIAN SPRITZER

Hibiscus Infused Aperol, Rhubarb-Chamomile-AllSpice Liqueur
Blood Orange, Prosecco

BELLAGIO

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

~ Full Cocktail List Available ~

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

MARIA MENU

Mediterranean Healthy Diet, Low Sodium, Low Calorie
3 COURSES 26

HUMMUS 16
Winter Vegetable in Saor, Arugula, Sicilian Olive Oil

NORWEGIAN SALMON 28
Quinoa Tabbouleh, Red Pepper & Blood Orange Coulis

WINTER CITRUS 12
Black Tea Cake, Pomelo Sorbet

All Items Available à la Carte

ANCONA

Fiola Mare Signature Seafood Tower

Oysters, Clams, Mussels, Tiger Prawns, Langoustines, Tuna Tartare
Ceviche, **Lobster, **Sea Urchin
***Calvisius Black Transmontanus Caviar

SERVES 2-3
120

RAW BAR CLASSICS & CRUDOS

Mediterranean Style

½ CHILLED MAINE LOBSTER 24
Spicy Calabrese Aioli

JUMBO TIGER PRAWN COCKTAIL 24
Three Wild Nigerian Tiger Prawns, Cocktail Sauce

*ASSORTED EAST & WEST COAST OYSTERS 26
½ Dozen Oysters, Beet & Oregano Mignonette, Adriatic Escabeche

*YELLOWFIN TUNA TARTARE 22
Sorrel Crème, San Marzano Tomatoes, Olives, Capers, Yuzu

*NORWEGIAN SALMON SASHIMI 22
Grated Bottarga, Ginger & Leek Vinaigrette, Crispy Leeks, Chives

*JAPANESE HAMACHI 24
Calabrian Chile Marinade

SIGNATURE SALADS

COLORS OF THE GARDEN 16
Kabocha Squash, Green Apple, Pear Confit
Boucheron Goat Cheese, Cider Vinaigrette, Farmer's Field Greens

EARTH & EATS FARM'S BABY ARUGULA 16
Crispy Prosciutto, Shaved Red Onion, Artichokes, Pomegranate
Walnuts, Gorgonzola Dolce, Citronette Vinaigrette

TUSCAN GARDEN 18
Radicchio Tardivo, Winter Citrus, Whipped Ricotta, Fennel
Citronette

TIGER PRAWNS CAESAR 28
Two Wild Nigerian Tiger Prawns, Baby Gem Lettuce
Spanish Anchovies, Parmigiano Bonati

APPETIZERS & SOUP

BURRATA 18
Squash Mostarda, Beet Coulis, Venetian Spices

CHESTNUT "VELUTATTA" SOUP 18
Poached Pears, Sorrel, Whipped Ricotta

*CHESAPEAKE SMOKEHOUSE SMOKED SALMON 22
Classic Cold-Smoked Salmon, Old Bay, & Pastrami Spices
Everything Bagel Salt, Chive Cream Fraiche, Pickles

STEAMED BOUCHOT MUSSELS 24
Salsa Verde, Grilled Rustic Bread

PASTA

Gluten Free & Half Portions Available

RIGATONI CACIO E PEPE 13 / 24
Sheep's Milk Cacio di Roma, Toasted Black Peppercorns

SARDINIAN RICOTTA CAVATELLI 13 / 24
Roasted Tomatoes, Beech Mushrooms, Formaggio di Fossa

GRAGNANO SPAGHETTI alla CHITARRA 18 / 28
Manila & Surf Clams, San Marzano Tomatoes, Parsley

AGNOLOTTI di MANZO 22 / 34
Prime Rib, Caramelized Cipollinis, Truffle Butter, Barolo Jus

FIOLA MARE LOBSTER RAVIOLI 45 / 60
Ginger, Chives

LUNCH ENTRÉES

FIOLA MARE LOBSTER ROLL 24
Roasted Tomato, Calabrese Aioli, Warm Brioche Bun

COTECHINO & LENTILS 24
Umbrian Lentils, Rustic Pork Sausage

FIOLA MARE JUMBO LUMP CRABCAKE 32
Soft Polenta, Spicy Remoulade, Crab Emulsion

ADRIATIC SEAFOOD BRODETTO 36
Red Snapper, Black Bass, Branzino, Monkfish, Langoustine
Saffron Jus

GRILL FAVORITES

Served with Salsa Verde, Sea Salt, Olive Oil

1LB WILD CALAMARI 22

6oz NORWEGIAN SALMON 28

6oz BLACK BASS 28

6oz BRANZINO 30

WHOLE DOVER SOLE 1 LB (SERVES 1-2) 65

SIDES 10

WILTED SPINACH
Meyer Lemon, Garlic

BABY 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