



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 Cinnamon Roll while sipping a complimentary Classic Brunch Cocktail or Mocktail and selections from our three-course menu for \$48 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 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](#)

Lunch | January 12, 2017

COCKTAILS 15

BELLAGIO
Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

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

FOX'S FEAST
Great King Street Blended Scotch, Amaro Abano,
Gingerbread Syrup, Lemon Juice

ESPERITO
Pyrat XO, Blood Orange Marmalade, Spiced Syrup,
Lemon Juice, Allspice Dram, Angostura Bitters

~ 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

28

CHESAPEAKE SMOKEHOUSE SMOKED SALMON 16
Pomegranate Seeds, Meyer Lemon, Basil, Golden Beets



OLIVE OIL-POACHED COD FILET 26
Adriatic Seafood Farrotto, Mussels, Cockles



SATSUMA MANDARIN 14
Caramelized Tuile, Garden Mint, Mandarin Granita

All Items Available à la Carte

SPECIALI

BACCALA FRITTO "VENETIAN STYLE FISH & CHIPS" 20
Soft Polenta, Salsa Verde, Lemon

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
100

SAN BENEDETTO

Oysters, Clams, Tiger Prawns, Mussels, Lobster, Sea Urchin
Sea Scallop, Langoustines, King Crab, Tuna Tartare
1oz Kaviari Transmontanus Caviar

SERVES 4-6
250

OSTRICHE

20 per SIX

ELDER POINT
New Jersey

ONSET
Massachusetts

CAPITAL
Washington

ANTIPASTI

BURRATA 20
Porcini Mushroom Conserva, Manodori Balsamic Vinegar

YELLOWFIN TUNA TARTARE 22
Nduja Flavors, Basil Oil, Blood Orange

BUTTERNUT SQUASH VELLUTATA 18
Bartlett Pears, Spiced Mascarpone, Sorrel

STEAMED BOUCHOT MUSSELS 24
Garlic, San Marzano Tomatoes, Rustic Bread

PASTA

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

GRAGNANO SPAGHETTI alla GRANSEOLA 24
Alaskan King Crab, San Marzano Tomatoes, Parsley

PASSATELLI FRUTTI DI MARE 26
Calamari, Clams, Mussels, Brodetto Broth

FIOLA MARE LOBSTER RAVIOLI 54
Ginger, Chives

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
Kale, Wild Mushrooms, Butternut Squash Espuma

DALLA GRIGLIA

Served with Salsa Verde, Sea Salt, Olive Oil

1^{LB} CALAMARI 18
6^{oz} BRANZINO 34
6^{oz} ORA KING SALMON 36
ADRIATIC MIXED GRILLED SEAFOOD 60/PER

PESCATO

Served with Salsa Verde, Sea Salt, Olive Oil

DOVER SOLE ^{1LB} 50
BRANZINO ^{2LB} 65

CONTORNI 10

WILTED SPINACH
Meyer Lemon, Garlic

CRUSHED SMOKED POTATOES
Olive Oil, Parsley

POLENTA
Sugo Finto

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