



## 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 Lemon Croissant 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](mailto: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 | March 13, 2018

## 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

GRILLED ASPARAGUS 16  
Truffle Vinaigrette, Ricotta Salata



GRILLED SEA BREAM FILLET 26  
Salsa Pizzaiolo



BERGAMOT 12  
Almond Budino, Crispy Honey Meringue  
*All Items Available à la Carte*

## CRUDO

YELLOWFIN TUNA CARPACCIO Sorrel Créma, San Marzano Tomatoes, Olives, Capers, Yuzu	22
*OYSTERS & CAVIAR Bergamot Lemon, Horseradish, Smoked Trout Roe, Spring Dashi	22
*TRIO of TARTARE di PESCE e GAMBERI Prawn, Ginger & Leek / Salmon, Dill & Chile / Tuna & Espelette	18
*NEW ZEALAND RED SNAPPER Fava Bean Tartare, Mild Garlic Sauce, Charred Spring onion	18

## FRUTTI di MARE

SAN GIORGIO	ANCONA
Oysters, Clams, Prawns, Mussels, Langoustine, Tuna Tartare	Oysters, Clams, Mussels, Lobster, Tiger Prawns, Sea Urchin, Bay Scallops, King Crab, Langoustines, Tuna Tartare
SERVES 1-2 55	SERVES 2-3 100

### SAN BENEDETTO

Oysters, Clams, Tiger Prawns, Mussels, Lobster, Sea Urchin,  
Bay Scallops, 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
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## APPETIZERS

BURRATA Avocado & Pea Créma, Country Ham, Rustic Bread	16/20
SPRING GARDEN Leek & Goat Cheese Pana Cotta, English Peas, Pea Shoots	16/20
HAY SMOKED BABY RED BEETS Herb Yogurt Dressing, Manodori Balsamic, Farm Lettuces	16/20
CHESAPEAKE SMOKEHOUSE SMOKED SALMON "PIZZA" Grilled Piadina, Pesto Genovese, Bufala Mozzarella, Roe	20

## PASTA

Gluten Free & Half Portions Available

SARDINIAN RICOTTA CAVATELLI Cherry Tomatoes, Beech Mushrooms, Formaggio di Fossa	16/22
TONNARELLI Wild Stinging Nettle Pesto, Maitake Mushrooms, Asparagus	16/22
GRAGNANO SPAGHETTI alla CHITARRA Manilla Clams, San Marzano Tomatoes, Parsley	16/24
TORTELLINI di CECI Chickpea, Bay Sallops, Rock Shrimp, Nduja Brodo	16/32
FIOLA MARE LOBSTER RAVIOLI Ginger, Chives	18/36/54

## LUNCH ENTRÉES

ADRIATIC SEAFOOD BRODETTO Monkfish, Branzino, Sea Bream, Langoustine, Saffron Jus	30
FIOLA MARE CRAB ROLL Dill, Shallot, Lemon, Brown Butter Hollandaise	28
SWORDFISH BURGER Tomato Compote, Crispy Rock Shrimp, Calabrese Aioli	20
DORADE in CARTOCCIO Fennel, Yukon Gold Potatoes, Spinach, Venetian Spices	44

## SIMPLY GRILLED

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

1 <sup>LB</sup> CALAMARI	18
6 <sup>oz</sup> BRANZINO	28
6 <sup>oz</sup> NORWEGIAN SALMON	26
8 <sup>oz</sup> SPANISH MONKFISH TAIL	32
ADRIATIC MIXED GRILLED SEAFOOD (Serves 1 to 2)	60
DOVER SOLE 1 <sup>LB</sup> (Serves 1-2)	50
BRANZINO 2 <sup>LB</sup> (Serves 1-2)	65

## CONTORNI 9

WILTED SPINACH Meyer Lemon, Garlic	BABY LETTUCES Citronette
POLENTA Sugo Finto	CRUSHED SMOKED POTATOES Olive Oil, Sea Salt

*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*