



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.

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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 | April 11, 2018

COCKTAILS 15

PRINCESS SAKURA

Vodka, Cherry Blossom, Lavender, Peach Yuzu
Sake

TROPICANA

Rum, Maraschino, Raspberry, Honey Lemon
Sherry

SEIZE THE MOMENT

Tequila Reposado, Pineapple, Lemon, Averna

RIVIERA

Grapefruit & Rosemary Infused Vodka, Limoncello
Campari Granita, Sparkling Rose

BELLAGIO

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

~ Full Cocktail List Available ~

MOCKTAILS 10

PRIMAVERA

Seedlip, Lemon, Cassis

SUNNY DAY

Peach, Lavender, Lemon, Club Soda

MULE JR.

Lemon, Ginger, Chamomile, Ginger Beer

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



OLIVE OIL-POACHED PORGY FILLET 26
Chickpeas, Herb Pistou, Fennel



GARDEN STRAWBERRY 12
Elderflower, Lime

All Items Available à la Carte

CRUDO

*YELLOWFIN TUNA CARPACCIO Sorrel Crème, San Marzano Tomatoes, Olives, Capers, Yuzu	22
*TRIO of TARTARE di PESCE e GAMBERI Prawn, Ginger & Leek / Salmon, Dill & Chile / Tuna & Nduja Spices	18
*JAPANESE HIRAMASA SASHIMI Prosciutto Vinaigrette, Crispy Prosciutto	26

FRUTTI di MARE

SAN GIORGIO	ANCONA
Oysters, Clams, Prawns, Mussels, Langoustine, Tuna Tartare	Oysters, Clams, Mussels, Lobster, Tiger Prawns, Sea Urchin, Sea Scallops, King Crab, Langoustines, Tuna Tartare
SERVES 1-2 60	SERVES 2-3 110

SAN BENEDETTO

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

SERVES 4-6
250

OSTRICHE

24 per SIX

ELDER POINT New Jersey	ONSET Massachusetts	CAPITAL Washington
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APPETIZERS

BURRATA Avocado & Pea Crème, Ibérico Ham, Rustic Bread	16/20
BABY ARUGULA SALAD Leek & Goat Cheese Pana Cotta, English Peas, Pea Shoots	16/20
SMOKED SALMON PIADINA Pesto Genovese, Bufala Mozzarella, Cress, Salmon Roe	20

PASTA

Gluten Free & Half Portions Available

SARDINIAN RICOTTA CAVATELLI Cherry Tomatoes, Beech Mushrooms, Formaggio di Fossa	16/22
RAVIOLI SAN LEO Nettles, Ricotta, Lemon Zest, Parmigiano, Mint	16/22
STROZZAPRETTI "FRUTTI di MARE" Manila Clams, Mussels, Ramps, Pine Nut, Lemon	16/28
GRAGNANO SPAGHETTI alla CHITARRA Alaskan King Crab, San Marzano Tomatoes, Parsley	16/28
FIOLA MARE LOBSTER RAVIOLI Ginger, Chives	25/45/60

LUNCH ENTRÉES

ADRIATIC SEAFOOD BRODETTO Monkfish, Branzino, Sea Bream, Langoustine, Saffron Jus	30
FIOLA MARE JUMBO LUMP CRAB ROLL Dill, Shallot, Lemon, Brown Butter Hollandaise	28
GRILLED NORWEGIAN SALMON Spring Vegetables, Dandelion Greens, Citronette	30
OLIVE OIL POACHED NORWEGIAN SKREI COD Nduja Brodo, Chickpeas, Prawns, Baccala Espuma	44

SIMPLY GRILLED

Served with Salsa Verde, Sea Salt, Olive Oil

1LB CALAMARI	20
6oz BRANZINO	32
ADRIATIC MIXED GRILLED SEAFOOD (Serves 1 to 2)	65
DOVER SOLE ^{1LB} (Serves 1-2)	55
BRANZINO ^{2LB} (Serves 1-2)	70

CONTORNI 10

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

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*