

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 3 course menu for \$45 per person.

Our a la carte menu is also 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 May 19, 2017

COCKTAILS 16

BELLAGIO
Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

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

RIVIERA
Grapefruit & Rosemary Infused Vodka
Limoncello, Campari Granita, Sparkling Rosé

SPRING GARDEN
Vodka, Lime, Ginger Syrup, Cucumber Granita

~ Full Cocktail List Available ~

MOCKTAILS 10

SUNSET
Peach Purée, Lavender, Lemon
Club Soda

POMPELMO FRIZZANTE
Grapefruit, Agave, Lime
Soda Water

Chef/Owner Fabio Trabocchi
Executive Chef Brinn Sinnott
Pastry Chef Christian Capo

MARIA MENU

Mediterranean Healthy Diet, Low Sodium, Low Calorie

3 COURSES 32

BABY ARUGULA SALAD 16
Local Strawberries, Radishes, Goat Cheese, Marcona Almonds



GRILLED WAHOO FILLET 26
Red Quinoa, Spinach Leaves, Cherry Tomato Sauce Vierge



FIORE di MANGO 14
Whole Wheat, Lime, Ginger

All Items Available à la Carte

FRUTTI di MARE

SAN GIORGIO

Oysters, Clams, Tiger Prawns
Mussels, Langoustine
Tuna Tartare

SERVES 1
46

ANCONA

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

SERVES 2-3
85

SAN BENEDETTO

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

SERVES 4-6
240

OYSTERS

18 per SIX

CAPITAL
Washington

WIANNO
Massachusetts

HONEY CUP
Maryland

LUNCH SPECIALS

INSALATA di MARE Chilled Seafood Salad Ligurian-Style	24
CRISPY SOFT SHELL CRABS Puntarelle, Anchovy Aioli, Seasoned Salt	24
BUCATINI Ruby Red Shrimp, Manila Clams, Maryland Crab, Sorrento Lemon	28
SPANISH TURBOT FILLET Spring Vegetables, Mint, Pecorino Zabaglione	40

ANTIPASTI

*AHI TUNA TARTARE Fava Beans, Whipped Ricotta, Meyer lemon, Lemon Thyme	20
SPANISH OCTOPUS CARPACCIO Baby Arugula, Black Garlic Dressing, Blood Orange	18
SPRING GARDEN Baby Lettuce, Peas, Sorrel, Radishes, Strawberries, Pecorino	20
BURRATA Dutch White Asparagus, Rhubarb, Artichokes, Taggiasca Olives	20

PASTA

SARDINIAN RICOTTA CAVATELLI Roasted Cherry Tomatoes, Basil, Formaggio di Fossa	20
GRAGNANO SPAGHETTI alla GRANSEOLA Alaskan King Crab, San Marzano Tomatoes, Parsley	24
FIOLA MARE LOBSTER RAVIOLI Ginger, Chives	40
RIGATONI "CARBONARA" Guanciale, Morel Mushrooms, Wild Ramps	30

OCEAN & LAND

ADRIATIC SEAFOOD BRODETTO Monkfish, Branzino, Red Sea Bream, Langoustine, Saffron Jus	30
FIOLA MARE LOBSTER ROLL Spicy Calabrese Aioli, Toasted Brioche Roll	32
JUMBO LUMP CRAB CAKE Piment d'Espelette, Leeks, Orange Shellfish Emulsion	24

SIMPLY GRILLED

Served with Salsa Verde, Sea Salt, Olive Oil

CALAMARI	25/LB
NEW ZEALAND SNAPPER	34
BRANZINO	36
ADRIATIC MIXED GRILLED SEAFOOD	58/PER

WHOLE FISH

Served with Salsa Verde, Sea Salt, Olive Oil

DOVER SOLE	50
BRANZINO	65

SIDES

10

WILTED SPINACH Garlic, Meyer Lemon	CRUSHED SMOKED POTATOES Olive Oil, Sea Salt
SOFT 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*