

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 three-course menu for
\$45 per person.

Our à 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 July 14, 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

WATERMELON & TOMATO GAZPACHO 16
Buffalo Mozzarella, Basil, Lime



ROYAL BASS FILLET 26
Tuscan Seafood Farrotto, Red Peppers, Mussels



SUMMER BERRIES
Vanilla Cake, Blueberry Sorbet

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 Kaviari Transmontanus Caviar

SERVES 4-6
240

OYSTERS

18 per SIX

ROYAL MIYAGI
British Columbia

INDIAN COVE
Massachusetts

SAVAGE BLONDE
Prince Edward Island

LUNCH SPECIALS

HEIRLOOM TOMATO SALAD 20
Baked Stone Fruits, Lemon Verbena, Pesto Genovese

DUCK EGG RAVIOLO 28
Braised Beef Short Rib, Wild Mushrooms, Brasato Sauce

BABY MONKFISH "FISHERMAN'S STYLE" 60
Clams, Mussels, Capers, Taggiasaca Olives, Basil

ROASTED BEEF TENDERLOIN 40
Summer Vegetable Fricasea, Foie Gras Red Wine Sauce

ANTIPASTI

TUSCAN GARDEN 18
Baby Zucchini, Green Tomatoes, Baby Beets, Pecorino Oro Antico

BURRATA 20
Porcini Mushroom Conserva, Manodori Balsamic Vinegar

*AHI TUNA TARTARE 20
Zucchini, Whipped Ricotta, Meyer lemon, Lemon Thyme

PASTA

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

GRAGNANO SPAGHETTI alla GRANSEOLA 26
Alaskan King Crab, San Marzano Tomatoes, Parsley

FIOLA MARE LOBSTER RAVIOLI 54
Ginger, Chives

ACQUERELLO RISOTTO 40
Truffle Butter, Parmigiano Reggiano, Australian Black Truffles

OCEAN

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
Stewed Corn & Summer Squash, Truffled Corn Espuma

SIMPLY GRILLED

Served with Salsa Verde, Sea Salt, Olive Oil

CALAMARI 25/LB
6oz 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

ROMA BEANS
San Marzano Tomatoes, Mint

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