



PRIVATE DINING MENUS

Full Package

Fall 2018



LUNCH

3 COURSE LUNCH - \$48 PER PERSON

Available Tuesday – Friday 11:30am to 2:30 PM.

For parties of up to 20 guests, please select **three** options per course.
 For parties of more than 20 guests, please select **two** options per course.

APPETIZER

COLORS OF THE GARDEN Arugula, Seasonal Fruits & Vegetables, Almonds, Pecorino

BURRATA Cucumbers, Local Baby Lettuces, Basil Pesto

RAW OYSTERS ON THE HALF SHELL Six Freshly-Shucked Oysters, Fiola Mare Condiments

LOBSTER “CAESAR” Little Gem Lettuce, Parmigiano, Anchovy (+\$10 Upcharge Per Person)

ENTRÉE

GRAGNANO SPAGHETTI Manila Clams, San Marzano Tomatoes, Parsley

LOBSTER RAVIOLI Ginger, Chives (+\$10 Upcharge Per Person)

GRILLED FISH OF THE DAY Tuscan Seafood Farrotto

ROASTED HERITAGE CHICKEN Polenta, Sugo Finto

GRILLED BEEF TENDERLOIN Crushed Potatoes, Caramelized Pearl Onions, Barolo Jus

DESSERT & CHEESE

VANILLA PANNA COTTA Earl Grey Tea Cake, Dried Meringue, Preserved Bergamot

TIRAMISU TART Coffee Cremoso, Espresso Cake, Mascarpone Zabaglione

MACEDONIA Strawberries, Sorrento Lemon Sorbetto

“MARCHESI” Creamy Terrine of Chocolate, Garden Mint, Sicilian Pistachio

ARTISAN ITALIAN CHEESES Toasted Raison Bread, Farm Honey

DINNER

3 COURSE DINNER - \$125 PER PERSON

For parties of up to 20 guests, please select **three** options per course.
For parties of more than 20 guests, please select **two** options per course.

APPETIZER

COLORS OF THE GARDEN Baby Arugula, Seasonal Fruits & Vegetables, Almonds, Pecorino

BURRATA Cucumbers, Local Baby Lettuces, Smoked Salmon, Pesto

AHI TUNA CARPACCIO Taggiasca Olives, Calabrese Chile, Caramelized Onions, Capers

SASHIMI OF HIRAMASA Basil, Bergamot, Castelvetro Olives, Calabrese Chile

PASTA MIDCOURSE – ADDITIONAL \$15 PER PERSON

*Choice of **one** gourmet tasting portion of pasta.*

WILD MUSHROOM RISOTTO Parmigiano Reggiano, Spring Herbs

RIGATONI FRUTTI di MARE Mussels, Clams, Calamari, Seafood Brodetto

SARDINIAN RICOTTA CAVATELLI San Marzano Tomatoes, Basil, Wild Mushrooms

LOBSTER RAVIOLI Ginger, Chives *(Additional \$20 Per Person)*

ENTRÉE

SPANISH BRANZINO Melted Leeks, Prosecco Zabaglione

GRILLED NORWEGIAN SALMON Porcini Funghetto, Salmis Sauce

OLIVE OIL POACHED HALIBUT Confit Cherry Tomatoes, Olives, Capers, Herb Purée

GRILLED FILET MIGNON Rosemary Potatoes, Spring Mushrooms, Piemontese Barolo Jus

ROASTED COLORADO LAMB RACK Pistachio Crust, Vegetable Primavera

DESSERT & CHEESE

VANILLA PANNA COTTA Earl Grey Tea Cake, Dried Meringue, Preserved Bergamot

TIRAMISU TART Coffee Cremoso, Espresso Cake, Mascarpone Zabaglione

"MARCHESI" Creamy Terrine of Chocolate, Garden Mint, Sicilian Pistachio

ARTISAN ITALIAN CHEESES Toasted Raisin Bread, Farm Honey

CELEBRATE

Offer your guests the ultimate luxury private dining experience by enhancing your custom menu with ultra-premium ingredients.

CAVIAR

Warm Steamed Focaccia, Whipped Ricotta

SMOKED STEELHEAD TROUT ROE (\$140/oz)

PADDLEFISH CAVIAR (\$120/oz)

CALVISIUS ROYAL SIBERIAN de VENISE (7 year Siberian Sturgeon) (\$110/oz)

CALVISIUS ROYAL OSCIETRA CAVIAR (12 year Russian Sturgeon) (\$165/oz)

KAVIARI GOLDEN OSCIETRA (12 year Russian Sturgeon) (\$200/oz)

ENHANCEMENTS & UPGRADES

Add to any existing dish.

TRUFFLES SHAVED TABLESIDE (Available Seasonally at Market Price)

CARABINEROS Wild Jumbo Red King Prawns, Poached or Grilled (\$12/each)

NEW ZEALAND LANGOUSTINE Poached or Grilled (\$20/each)

“ROSSINI STYLE” Seared Foie Gras & Truffle (Available Seasonally at Market Price)

FIOLA MARE GOURMET CLASSICS

Specialties from the Chef to be enjoyed as a starter or midcourse.

OYSTERS & CAVIAR Prosecco Zabaglione, Marinated Oysters, Caviar (\$32/person)

UNDER THE SEA Assorted Fish & Shellfish, Seasoned Rice, Trout Roe (\$32/person)

LOBSTER RAVIOLI MIDCOURSE (\$20/person)

LUXURY SASHIMI PLATTER OF WHOLE FISH Serves 6 (Market Price)

WHOLE SALT-CRUSTED SPANISH BRANZINO Carved Tableside (Market Price)

JAPANESE A5 MIYAZAKI WAGYU BEEF (\$32/oz)

SPECIALTY DESSERTS

6 Inch Cake - \$60 (Serves 8) ♦ 9 Inch Cake - \$80 (Serves 12)

“THE IVORY”

Tahitian Vanilla, Dulcey White Chocolate, Strawberry Compote, Vanilla Sponge

CHOCOLATE & CARAMEL

Dark Chocolate Mousse, Salted Caramel, Chocolate Pan di Spagna Cake, Candied Cocoa Nib

BOMBOLONI SARDINIAN RICOTTA DOUGHNUTS

Maple Budino, Vanilla Chantilly

Add to Share Family Style (\$13)

GOURMET DINNER

4 COURSE TASTING MENU FOR \$145 per person

5 COURSE TASTING MENU FOR \$165 per person

*Allow Executive Chef Anton to curate an elegant and one-of-a-kind private dining experience designed exclusively for your guests.
Wine pairings available.*

Sample Menu

FIOLA MARE OYSTERS

Prosecco Zabaglione, Chives, Spoonbill Caviar

BURRATA OF BUFFALO MOZZARELLA

Sorrento Lemon Oil

ACQUERELLO RISOTTO

Maya Prawn, Seafood Brodetto

WILD BRANZINO "FISHERMANS" STYLE

Littleneck Clams, Mussels, Capers, Basil

CHEESE OF FOSSA DEL' ABBONDANZA ARTISAN ITALIAN SELECTIONS

Local Farm Honey, Steamed Brioche

CHOCOLATE SOUFFLÉ TART

Pistachio Crumble, Bittersweet Sablé

🎩 CLUB 1913 GEORGETOWN 🎩

THE ASTON MARTIN ROOM

The exclusive chef's tasting table is dedicated to Fiola Mare's luxury brand partnership with Aston Martin, built upon our shared appreciation for innovation, beauty, and craftsmanship. The Aston Martin Room contains a private wine cellar, marble service bar, and features historic and contemporary photos of the carmaker's signature vehicles.



SAMPLE COCKTAIL MENU

Luca Giovannini, Corporate Beverage Director, has crafted unique and inspiring cocktails featuring seasonally rotating ingredients. Our talented bar team would delight in designing a specialty cocktail in honor of your event.

FOREIGN POLICY

Beefeater Gin, Green Chartreuse, Limoncello, Honey Syrup, Lemon Juice, Prosecco

PIACERE

Rum, Lemon, Spiced Syrup, Aperol, Prosecco

BELLAGIO

Vodka, Elderflower, Cocchi Rosa, Prosecco

SAPORE VERO

Rye Whiskey, Carpano Bianco, Amaro Montenegro, Luxardo Maraschino

CONQUISTADOR

Tequila Reposado, Pomegranate, Cinnamon Syrup, Lemon, Drips of Laphroaig Scotch

SPRING GARDEN

Vodka, Ginger, Lime, Cucumber Granita

WINE LIST

Recommended selections from Casper Rice, our Corporate Wine Director.
 Full wine list available upon request.
 Designated Sommelier Available (\$250 Fee)

SPARKLING

Clara 'C' da Fabio Trabocchi, Prosecco , Veneto DOCG (dry, fresh, fruity)	48
Contratto, Extra Brut, <i>Millesimato</i> , Italy 2010 (floral, creamy, round)	80
Simonnet-Gonet, <i>Tradition</i> , Champagne (well-structured, round, elegant) Canard-Dûchene, Rosé Champagne (bright berry fruit, fresh rose)	112
Paul Bara, Rosé Champagne (very rich, toasty, dried red fruit notes)	165

WHITES

citrusy, crisper, and herbaceous

LaVis da Fabio Trabocchi, Pinot Grigio , Friuli	56
Roger Neveu, <i>Cote Des Enbouffants</i> , Sauvignon Blanc , Sancerre	80
Inama, <i>Vigneto du Lot</i> , Garganega , Soave Classico	85
Marisa Cuomo, <i>Ravello Bianco</i> , Falanghina Biancolella , Costa d'Amalfi	92
Spottswoode, Sauvignon Blanc , Napa Valley, CA	100
Robert Sinskey, <i>Abraxas</i> , Riesling Blend , Carneros, CA	96
La Scolca, <i>Black Label</i> , Gavi di Gavi, Cortese , Piemonte	105

rich, round, and textured

Jankara, Vermentino , Sardegna	53
Planeta, <i>Cometa</i> , Fiano , Sicilia	80
Ramey, Chardonnay , Russian River Valley	100
Quintessa, <i>Illumination</i> , Sauvignon Blanc , Napa Valley	105
Cantina Terlano, <i>Vorberg</i> , Pinot Bianco , Alto-Adige	120
Pahlmeyer, <i>Jayson</i> , Chardonnay , North Coast	125
Alain Chavy, Chardonnay , Puligny-Montrachet	175

REDS

lighter, brighter, and earthy

Luigi Einaudi, Dolcetto d'Dogliani, Piemonte	56
Castello di Neive, <i>Santo Stefano</i> , Barbera d'Alba, Piemonte	68
Isole e Olena, Sangiovese , Chianti Classico	70
Proprietà Sperino, <i>Uvaggio</i> , Nebbiolo Vespolina Croatina , Costa della Sesia	75
Produttori del Barbaresco, Nebbiolo , Barbaresco	95
Chanin, <i>Los Alamos</i> , Pinot Noir , Santa Barbara	112

big, full-bodied, denser

Zenato, Corvina , Valpolicella Ripasso Superiore	72
Arcanum, <i>il Fauno</i> , Merlot Cab Sauv , Super Tuscan	75
Tolaini da Fabio Trabocchi, Cab Sauv Cab Franc , Super Tuscan	76
La Lecciaia, Sangiovese , Brunello di Montalcino	110
Ramey, <i>Claret</i> , Cabernet Sauvignon Merlot , Napa Valley	115
La Valentina, <i>Binomio</i> , Montepulciano , Abruzzo	120
Brancaia, <i>Ilatraia</i> , Cabernet Sauvignon Petite Verdot Cab Franc , Super Tuscan	125
Col d'Orcia, Sangiovese , Brunello di Montalcino	140
Château Pédesclaux, Cabernet Sauvignon Merlot , Pauillac, Bordeaux	150
Vineyard 29, <i>Cru</i> , Cabernet Sauvignon , Napa Valley, CA	160

If you would like a sommelier to tailor your wine experience with hand selected pairings, dedicated service for the duration of your event and wine education for your guests, we can supply the service for a fee of 250 per sommelier

FIOLA MARE BAR PACKAGES

priced per person | minimum of 15 guests | excluding sales tax, gratuity

Designated Bartender Available (\$250 Fee)

WINE & BEER BAR

1 Hour Package \$45 per person

2 Hour Package \$70 per person

Fiola Mare Selection of Red and White Wine | Domestic and Imported Beer | Soft Drinks

PREMIUM BAR

1 Hour Package \$55 per person

2 Hour Package \$90 per person

Fiola Mare Selection of Red and White Wine | Imported and Domestic Beer

Grey Goose Vodka | Tanqueray Gin | El Jimador Tequila | Makers Mark Bourbon | Glenlivet
12year Scotch |

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

ULTRA-PREMIUM BAR

1 Hour Package \$65per person

2 Hour Package \$100 per person

Fiola Mare Selection of Red and White Wine | Imported and Domestic Beer

Belvedere Vodka | Hendricks Gin | Patron Silver Tequila | Basil Hayden Bourbon | Macallan
12year Scotch |

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

GENERAL EVENT INFORMATION

Attention to detail, care and hospitality for our private events sets us apart as a premier private dining experience. Our goal is to create a unique and memorable event tailored to your needs.

RESERVATIONS

Your reservation will be confirmed upon receipt of a signed contract, which includes a credit card authorization. Your balance will be charged in full at the conclusion of the function. Gratuity is discretionary, Fiola Mare recommends 18 to 20%. Menu prices do not include the 10% sales tax or 4% planner fee. If your organization is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.

ALLERGIES & FOOD RESTRICTIONS

Gluten-Free pasta is available on request. Please alert your event manager if you have any dietary restrictions due to a food allergy or intolerance. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FINAL GUEST COUNT

Your final guaranteed guest count is required three business days prior to your event and may not be reduced thereafter. If we do not receive a timely guarantee of guest count, your final bill will reflect charges for the highest estimated number of guests shown on your agreement and menu.

MENU PRICING

We require a pre-set menu for parties larger than 10. Dinner menu prices range from \$85 to \$135 per person with additional choices and supplements upon request.

WINE & BEVERAGES

Fiola Mare features an extensive wine cellar, and our sommelier team is available to assist in making advance selections for your event. We suggest one white and one red for all groups of more than 16 guests. If you do not want to pre-select wines, you may order when you arrive (selections on the day of the event are based on availability and will need a 15-minute grace period after ordering). Groups larger than 15 guests must pre-select wines. Additionally, we invite you to allow our bar team to craft a signature cocktail for your event.

CORKAGE

We do not offer corkage for private events.

PRINTED MENUS

We are pleased to offer personalized menus for our guests, which can feature a heading or company logo.

Black & White menus are complimentary. Menus printed in color incur a fee of \$1 per menu.

PLACE CARDS

Place cards can be printed and arranged on the table for a fee of \$3per card. We require 72 hours' notice of final names with a seating chart.

LINENS

We provide standard white tablecloths and napkins. Specialty options are available upon request for an additional charge.

AUDIO-VISUAL NEEDS

Our Marea Room can be equipped with complete Audio Visual capabilities. Our \$150 audio visual charge includes the setup and use of our screen, projector, microphone, and speaker system.

FLOWERS

We can arrange your floral requirements. The arrangements are yours to keep, or give to your guests, at the conclusion of your function. The cost will be added to your final bill.

DELIVERIES & STORAGE

Should you require printed materials, gifts or other items to be shipped to Fiola Mare in advance of your event, please send them c/o Fiola Mare 3050 K Street NW, Suite 101, Washington DC 20007, Attn: Private Events/Lauren O'Leary, and clearly indicate the name and date of your event.

PARTING GIFTS

We can offer a selection of favors as a conclusion to your event, including confections from our pastry team, signed copies of Chef Fabio Trabocchi's *Cucina of Le Marche* cookbook, or gift cards to our restaurants. Please inquire for more details.

VALET PARKING

Located on 31st Street in front of Fiola Mare's entrance, valet parking service is offered for \$16 per vehicle for dinner as well as lunch and brunch.

COAT CHECK

Coat check is always available and is complimentary.

CUSTOM PARTING GIFTS

Send your guests home with a token of thanks.

House Made Gourmet Cookies | \$10 Per Bag of 5

Choice of Flavor:

Aliche Chocolate Cookies

Ricciarelli Cookies

Vanilla Diamant Cookies



Caramelized Lemon Croissant | \$8 Each



Chef Fabio Trabocchi's Cookbook Cucina of Le Marche \$32.50