



VALET PARKING

Offering Valet Parking at Lunch, Dinner, and Brunch.
Cost is \$16 with validation.

Monday, December 24th, 2018

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.

BUON NATALE!

CHAMPAGNES BY THE GLASS

CONTRATTO, MILLESTIMATO 2010 20
DELAMOTTE, BRUT 30
RUINART, BRUT ROSE 40
VEUVE CLIQUOT, LA GRANDE DAME 2006 65

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 Lauren O'Leary at (202) 701-8435 or lauren.oleary@fabiotrabocchi.com.

COCKTAILS 16

CLASSIC NOG

Cognac, Rye Whiskey, Cream, Whole Egg, Fresh Nutmeg

NOEL FASHIONED

Mt. Gay Black Barrel Rum, Amaro Averna, Maple-Vanilla Syrup, Old Fashioned Barrel Bitters

STAY IN TOUCH

We want to hear from you! Connect with us on social media

Facebook: [FiolaMareDC](#)
Twitter: [@FiolaMareDC](#)
Instagram: [@FiolaMareDC](#)

ESPERITO

Pyrat XO, Lemon, Blood Orange Marmelade Spiced Syrup, Angostura Bitters, Allspice

JIGGITY JIG

Rittenhouse Rye, Cynar 70, Fig Syrup Laphroig 10, Cinnamon Bitters

FOX'S FEAST

Great King Street Blended Scotch Amaro Abano, Gingerbread Syrup, Lemon

PRIMADONNA

Citrus Infused Vodka, Allspice Dram Pomegranate, Lime, Spiced Apple Cider,

BELLAGIO

Stoli Vodka, Elderflower Shrub Cocchi Rosa, Prosecco

SAPORE VERO

Rye Whiskey, Carpano Bianco Amaro Montenegro, Luxardo Maraschino

~ Full Spirit List Available ~

Chef/Owner Fabio Trabocchi
Executive Chef Anton Bolling
Pastry Chef Christian Capo

CHEF'S CHRISTMAS EVE SEAFOOD TASTING MENU

5 COURSES 150
WINE PAIRING 125

CRUDO PER LA VIGILIA

Red Sea Bream, Red King Prawn, Bay Scallop, Tairagai Clam
Rustic Bread Sauce, Bottarga
*Giuseppe Quintarelli, Ca'del Merlo Bianco, Garganega, Trebbiano, Sauvignon,
Veneto 2015*

GRILLED SPANISH OCTOPUS

Artichoke, Black Olive Oil, Meyer Lemon Jam
Shaved Winter Black Truffle
Elena Walch, Beyond the Clouds, Chardonnay/Traminer, Alto Adige 2014

TOMATO TAGLIATELLE

Razor Clams, Japanese Sea Urchin, Pane Fritto
Paolo Bea, Santa Chiara, Grechetto, Malvasia, Chardonnay, Umbria 2014

GRILLED AMBERJACK "CETARESE"

Romanesco, Capers, Pine Nuts, Colatura di Alici
Ca'del Bosco, Pinero, Pinot Noir, Sebino 2011

CHRISTMAS ORNAMENT

White Chocolate Mousse, Kir Royale Gel, Cassis Sorbet
Marenco, Pineto, Passito, Brachetto d'Acqui 2012

FRUTTI di MARE

SAN GIORGIO

Oysters, Clams, Tiger Prawns
Mussels, Langoustine
Tuna Tartare

SERVES 1
50

ANCONA

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

SERVES 2-3
100

SAN BENEDETTO

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

SERVES 4-6
250

CAVIAR

Warm Steamed "Pizza," Whipped Ricotta

CALVISIUS ROYAL SIBERIAN
110 / oz.

CALVISIUS OSCIETRA IMPERIAL
165 / oz

CALVISIUS OSCIETRA IMPERIAL GOLD
190 / oz.

SPANISH 5J CHARCUTERIE

CINCO JOTAS "5J" PALETA IBÉRICA
Finest Shoulder Ham of Acorn Fed Iberian Pig
Served with Pan con Tomate

26 / 2^{oz}

CHRISTMAS EVE MENU

4 COURSES 150

Includes Your Selection From
Appetizer • Pasta • Main Course • Dessert

ANTIPASTI

*RAW OYSTERS ON THE HALF SHELL
½ Dozen of Daily Selection, Lemon & Fiola Mare Condiments

*AHI TUNA CARPACCIO

Eggplant Funghetto, Olivada, Paddlefish Caviar

BURRATA OF BUFFALO MOZZARELLA

Hay Smoked Beets, Celery Root, Capers, Green Apple
Garlic Emulsion

*JAPANESE HAMACHI

Blood Orange, Red Peppers, Red Onion, Mint
Calabrian Chilies, Pane Fritto, Parsley Oil

WINTER VEGETABLE VELLUTATA

Truffle Pecorino Chantilly, Almond Crumble, Shaved Black Truffles

PASTA

SMOKED POTATO GNOCCHI

Monkfish, Seppia, Manila Clams, Cherry Tomatoes, Orange, Dill

BUTTERNUT SQUASH TORTELLI

Sage, Brown Butter, Parmigiano Reggiano, Shaved Black Truffles

FIOLA MARE LOBSTER RAVIOLI

Ginger, Chives

BUCATINI

Red King Prawns, Piment d'Espelette, Japanese Sea Urchin

WHITE TRUFFLE PASTA (Supp. 30)

Organic Maratelli Risotto · Smoked Potato Gnocchi

MAIN COURSES

COD FILLET ALLA LIVORNESE

Venus Clams, Mussels, Cherry Tomatoes, Marble Potatoes
Taggiasche Olives, Capers, Basil

ORA KING SALMON FILLET

Savoy Cabbage, Hazelnuts, Black Truffle Emulsion

ALMOND-CRUSTED ROASTED COLORADO LAMB LOIN

Black Trumpet Mushrooms, Sunchoke, Castelvetrano Olives
Orange-Scented Lamb Jus

SLOW BAKED SPANISH TURBOT FILLET

Melted Leeks, Artichokes, Colatura di Alici
Roasted Tomato Emulsion

SIMPLY GRILLED

6 oz Branzino · 6 oz Sea Scallops · 6 oz Tuna
Served with Wilted Spinach, Lemon & Salsa Verde

DOLCI

"MARCHESI"

Dark Chocolate Terrine, Garden Mint, Sicilian Pistachio

TIRAMISU

5-Year Aged Madeira Zabaglione, Espresso Cake, Coffee Cremoso, Chocolate
Sorbetto

BOMBOLONI

Torrone Budino, Chestnut Honey Chantilly

BLOOD ORANGE SPUMONI

Muscovado Cake, Gingerbread Tuile, Olive Oil Gelato

FIOLA MARE WARM CHOCOLATE CAKE

Cassis Conserva, Gianduja Sorbetto, Candied Chestnuts

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 condition