



VALET PARKING

Offering Valet Parking at Lunch, Dinner, and Brunch.
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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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.

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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](#)

Monday, December 31st, 2018

FELICE ANNO NUOVO!

CHAMPAGNES BY THE GLASS

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

COCKTAILS 18

THE RESOLUTION Vodka, Calvados, Pear Syrup Cocchi Americano Rosa, Lemon

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

NEW YEAR'S EVE CHEF'S TASTING MENU

5 COURSES 185
PREMIUM WINE PAIRING 95
♪ GRAND WINE PAIRING 175

*UNI & BLUE PRAWN TARTARE
Foie Gras & Uni Mousse, Passion Fruit
Ca'del Bosco Brut Prestige Franciacorta NV
♪ Michel Gonet Brut Blanc de Blancs Grand Cru Champagne NV

*HAMACHI & FOIE GRAS TERRINE
Pomegranate, Winter Black Truffles
Marisa Cuomo 'Fiorduva' Costa d'Amalfi 2015
♪ Hirsch 'Zöbinger Gaisberg' Reserve Kamptal 2011

SMOKED POTATO GNOCCHI
Peconic Bay Scallops, Lobster, Langoustine
Planeta 'Cometa' Sicilia 2015
♪ Camille Giroud Corton-Charlemagne Grand Cru 2005

TRUFFLED WILD HALIBUT
Sunchoke & Spinach Fonduta, Black Trumpet Mushrooms
Shellfish Emulsion, Shaved Black Truffles
Michele Satta 'Cavaliere' Tuscany 2010
♪ Maillard Corton-Renardes Grand Cru 2015

LIMONE
Yuzu White Chocolate Cream, Candied Lemon
Finger Lime, Garden Basil, Sea Salt Gelato
Gini Recioto di Soave 2008
♪ Château Guirard, 1er Cru Classé, Sauternes 2005

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}

NEW YEAR'S EVE MENU

4 COURSES 185

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

*WILD BLUEFIN TUNA CARPACCIO
Eggplant Funghetto, Olivada, Colaturia di Alici, Kaviari Kristal Caviar

BURRATA OF BUFFALO MOZZARELLA
Hay Smoked Beets, Celery Root, Capers, Green Apple
Garlic Emulsion

*JAPANESE MADAI SASHIMI
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

SQUID INK SCIALATELLI
Stewed Octopus, Manilla Clams, Chickpeas, Wild Oregano, Pickled Chilies

BUTTERNUT SQUASH TORTELLINI
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

SLOW BAKED RED SEA BREAM
Fennel, Potatoes, Lemon, Thyme, Taggiasche Olives

WILD BLUEFIN TUNA A LA PLANCHA
Umbrian Lentils, Spicy Agrodolce, Persimmon, Parmigiano
Reggiano

ORA KING SALMON FILLET
Glazed Savoy Cabbage, Alba Hazelnuts, Black Truffle Emulsion

JAPANESE MIYAZAKI A5 WAGYU BEEF (Supp. 30)
Radicchio, Potato Puree, Rosemary & Espresso Aroma
Red Beet, Winter Black Truffle Jus

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

DESSERTS

"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