



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](#)

Thursday, November 22nd, 2018

HAPPY THANKSGIVING

*A thankful heart is not only the greatest virtue, but the parent of all
other virtues. - Cicero*

WINES BY THE GLASS

Gosset, Excellence 30/ 120
Vocoret, Chablis 15 /60
Giacomo Grimaldi, Barolo 24 /96

HOT DRINKS 15

GOOD COMPANY

Mount Gay Black Barrel Rum Buttered Spiced Coffee
Pistachio Whipped Cream

APPLEWORKS

Cinnamon Infused Cognac, Spiced Apple Cider

COCKTAILS 16

CRANBERRY HARVEST

Gin, Cocchi Vermouth, Spiced Cranberry Syrup

BELLAGIO

Vodka, Cocchi Rosa, Elderflower Shrub, Prosecco

FOREIGN POLICY

London Dry Gin, Green Chartreuse, Limoncello, Honey, Prosecco

SAPORE VERO

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

JORNADA

Rye Whiskey, Amaro Abano, Apple Cider, Spiced Syrup, Lemon

DERBY ITALIANO

Bourbon, Averna, Elizabeth Allspice Dram, Lemon, Honey

~ Full Spirit List Available ~

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

FIOLA MARE RAW BAR

SAN GIORGIO

Oysters, Clams
Prawns, Mussels
Langoustine, Tuna Tartare

SERVES 1-2
70

ANCONA

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

SERVES 2-3
120

SAN BENEDETTO

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

SERVES 4-6
260

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}

SIDES 12

MUSHROOM & TURKEY SAUSAGE STUFFING
Chestnuts, Sage

ROASTED BRUSSELS SPROUTS
Fiore di Sale

WHIPPED YUKON GOLD POTATOES
Local Farm Butter

WILTED SPINACH
Garlic, Meyer Lemon

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

OUR MENU IS SUBJECT TO CHANGE

A CELEBRATION OF THANKSGIVING

4 Courses 115 / Children's Menu 50

APPETIZERS

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

AHI TUNA CARPACCIO
Colatura di Alici, Eggplant Funghetto, Olivada, Paddlefish Caviar

BURRATA OF BUFFALO MOZZARELLA
Porcini Mushroom Conserva, Manodori Balsamico

LONG ISLAND FLUKE SASHIMI
Cauliflower, Pomegranate, Toasted Almonds, Sea Beans

BUTTERNUT SQUASH VELLUTATA
White Truffle Chantilly, Spiced Breadcrumbs, Pumpkin Seed Oil

PASTA

Gluten Free Substitutions Available

SMOKED POTATO GNOCCHI
Wild Mushrooms, Kabocha Squash, Forelle Pears, Fossa Cheese
Truffle Butter

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

BIGOLI ALL'ANATRA
Duck Ragu, Porcini Mushrooms, Parmigiano-Reggiano
Foie Gras Emulsion

LOBSTER RAVIOLI
Ginger, Chives

ALBA WHITE TRUFFLE RISOTTO *or* PASTA (Supp. 30)
Organic Maratelli Risotto *or* Smoked Potato Gnocchi

MAIN COURSES

ROASTED HERITAGE TURKEY BREAST
Mushroom & Turkey Sausage Stuffing, Vin Santo Jus

ORA KING SALMON FILLET
Sunchoke, Black Trumpet Mushrooms, Pomegranate Jus

OLIVE OIL POACHED NORWEGIAN COD FILLET
Porcini Mushrooms, Baccalà, Porcini Broth, Grated Yuzu

HONEY ROASTED ROHAN DUCK BREAST
Foie Gras, Butternut Squash, Quince Mostarda, Spiced Duck Jus

SIMPLY GRILLED
6 oz Branzino · 6 oz Swordfish · 6 oz Tuna
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
Bourbon Maple Budino, Spiced Mascarpone Chantilly

BRAEBURN APPLE CROSTATA
Honey Ricotta, Hazelnut Cremino, Smoked Cinnamon Caramel

FIOLA MARE WARM CHOCOLATE CAKE
Soft Pecan Praline Center, Orange Cranberry Conserva, Malted Vanilla
Gelato