

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 \$48 per person.
Our a 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](#)



December 31st, 2017

FELICE ANNO NUOVO!

CHAMPAGNES BY THE GLASS

CONTRATTO, MILLESIMATO 2010 20

DELAMOTTE, BRUT 30

RUINART, BRUT ROSÉ 40

COCKTAILS 18

THE RESOLUTION

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

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 Cocktail List Available ~

HOT DRINKS 15

GOOD COMPANY

Mount Gay Black Barrel Rum
Buttered Spiced Coffee, Whipped Cream, Marshmallow

APPLEWORKS

Cinnamon Infused Cognac, Spiced Apple Cider

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

FELICE ANNO NUOVO CHEF'S TASTING MENU

5 COURSES 185
PREMIUM WINE PAIRING 95
GRAND WINE PAIRING 175

*UNI & BLUE PRAWN

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

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*HAMACHI & FOIE GRAS TERRINE

Pomegranate, Winter Black Truffles

Marisa Cuomo 'Fiorduva' Costa d'Amalfi 2014

Hirsch 'Zöbinger Gaisberg' Reserve Kamptal 2011

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SMOKED POTATO GNOCCHI

Peconic Bay Scallops, Lobster, Langoustine

Planeta 'Cometa' Sicilia 2015

Camille Giroud Corton-Charlemagne Grand Cru 2005

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TRUFFLED WILD HALIBUT

Sunchoke & Spinach Fonduta, Black Trumpet Mushrooms

Shellfish Emulsion, Shaved Black Truffles

Michele Satta 'Cavaliere' Tuscany 2010

Maillard Corton-Renardes Grand Cru 2005

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LIMONE

Yuzu White Chocolate Cream, Candied Lemon

Finger Lime, Garden Basil, Sea Salt Gelato

Gini Recioto di Soave 2008

Château Guiraud, 1er Cru Classé, Sauternes 2005

FIOLA MARE RAW BAR

Gourmet Selection of Market Seafood • Raw & Barely Cooked

*Assorted Oysters / Maine Lobster / Head-On Prawns

*Middleneck Clams / Bouchot Mussels / Wakame Salad

*Sea Urchin / *Tuna Tartare / Spanish Cigala

Calamari Salad / Alaskan King Crab

Serves 1-3 • 80 / Serves 4-6 • 150

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CAVIAR

Warm Steamed "Pizza", Whipped Ricotta

CALVISIUS ROYAL SIBERIAN

Smooth dark grey pearls with delicate iodine flavor

110/oz

CALVISIUS ROYAL OSCIETRA

Light amber pearls with a poppy, nutty flavor

165/oz

KAVIARI SEVRUGA

Small dark grains with unique flavors

180/oz

KAVIARI GOLDEN OSCIETRA

Big golden grains with soft, well-balanced cashew flavors

200/oz

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• Menu & Prices Subject to Change •



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.

NEW YEAR'S EVE MENU

4 COURSES 185
PREMIUM WINE PAIRING 95
GRAND WINE PAIRING 175

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

APPETIZERS

*RAW OYSTERS ON THE HALF SHELL

½ Dozen of Daily Selection, Lemon & Fiola Mare Condiments

*WILD BLUEFIN TUNA CARPACCIO

Colatura di Alici, Eggplant al Funghetto, Olivada
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 Chiles, Pane Fritto, Parsley Oil

WINTER VEGETABLE VELLUTATA ✓

Truffle Pecorino Chantilly, Almond Crumble, Shaved Black Truffles

PASTA

• Gluten Free Substitutions Available •

SQUID INK SCIALATELLI

Stewed Octopus, Manila Clams, Chickpeas
Wild Oregano, Pickled Chiles

TORTELLINI of BUTTERNUT SQUASH ✓

Sage, Brown Butter, Parmigiano Reggiano, Shaved Black Truffles

BUCATINI

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

FIOLA MARE LOBSTER RAVIOLI

Ginger, Chives

ALBA 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 Purée, Rosemary & Espresso Aroma
Red Beet, Winter Black Truffle Jus

SIMPLY GRILLED

6 oz BRANZINO • 6 oz SEA SCALLOPS • 6 oz BLACK SEA BASS

Served with Wilted Spinach, Lemon & Salsa Verde

DESSERTS

WARM PANETTONE BREAD PUDDING

Vanilla Gelato, Candied Orange

"MARCHESI"

Chocolate Terrine, Garden Mint, Sicilian Pistachios

CHESTNUT TIRAMISU

Maple Confit, Cassis Cremoso