

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 \$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) 3168929 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



PRE-THEATER MENU

The life of the arts, far from being an interruption, a distraction, in the life of a nation, is very close to the center of a nation's purpose ... and is a test of the quality of a nation's civilization.

John F. Kennedy
Inscribed at the Kennedy Center for the Performing Arts

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

WINES BY THE GLASS 16

BIANCHI | WHITE

ABBAZIA DI NOVACELLA, Kerner, Alto Adige, 2016

ROSATO | ROSÉ

DOMAINE DE TRIENNES, Cinsault | Grenache | Syrah,
Côtes de Provence 2017

ROSSI | RED

PALLADINO, Barbera d'Alba, Piemonte, 2015

CHAMPAGNE (Half Bottle) 75

PIERRE GIMONNET

Cuvée Cuis, Brut, NV

APERITIVI 10

NEGRONI BIANCO

London Dry Gin, Cocchi Americano, Dry Vermouth

ROSE SPRITZ

Cocchi Rosa, Prosecco, Club Soda

ITALIAN MULE

Vodka, Amaro Lucano, Ginger Beer, Lime

COCKTAILS 15

WISHFUL THINKING

Great King's Street Scotch, Fig, Lemon, Allspice Dram, Fennel Espuma

AUTUMN AIR

Spiced Rum, Beebop Liqueur, Lime, Earl Grey

BELLAGIO

Vodka, Cocchi Rosa, Elderflower Shrub, Prosecco

GODDESS SELENE 25

Serves 1 or can be shared

Pyrat XO, Beebop Liqueur, Lime, Pineapple, Aromatic Bitters

FIOLA MARE PRE-THEATER MENU 45

Available from 5 pm to 6:30 pm Tuesday-Sunday

Please choose from Appetizer • Entrée • Dessert

APPETIZER

COLORS of the GARDEN

Farmers Field Greens, Seasonal Fruits & Vegetables, Robiola

*YELLOWFIN TUNA CARPACCIO

San Marzano Tomatoes, Taggiasche Olives, Sorrel, Meyer Lemon

BURRATA

Squash Mostarda, Beet Coulis, Venetian Spices

ENTRÉE

GRAGNANO SPAGHETTI alla CHITARRA

Assorted Clams, San Marzano Tomatoes, Parsley

SARDINIAN RICOTTA CAVATELLI

Cherry Tomatoes, Wild Mushrooms, Formaggio di Fossa

SIMPLY GRILLED

SERVED WITH WILTED SPINACH & SALSA VERDE

6^{OZ} Branzino • 1^{LB} Calamari • 6^{OZ} Stone Bass

DESSERT

BOMBOLONI

Maple Budino, Vanilla Chantilly

COPPETTA

Three Scoops of Our Homemade Gelato or Sorbet

TIRAMISU

5 Year Aged Madeira Zabaglione, Espresso Cake, Coffee Cremoso

~ Full Spirit List Available ~

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