

## 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

### VENETIAN SPRITZER

Hibiscus Infused Aperol, Rhubarb-Chamomile-AllSpice Liqueur  
Blood Orange, Prosecco

### SEA OF ADRIA

Rye Whiskey, Amaro Montenegro, Maraschino Liqueur, Carpano Bianco

### LE SIRENUSE MARTINI

Vodka, Martini & Rossi Ambrato, Dry Vermouth, Orange Bitters

NORTHERN STAR 26

*Serves Two*

*The Real McCoy 3yr & Zacapa 23yr Rums, Kaffir Lime,  
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

Baby Lettuces, Seasonal Fruits & Vegetables, Goat Cheese Crostini

#### \*YELLOWFIN TUNA CARPACCIO

San Marzano Tomatoes, Taggiasche Olives, Sorrel, Meyer Lemon

#### BURRATA

Squash Mostarda, Beet Coulis, Venetian Spices

### ENTRÉE

#### GRAGNANO SPAGHETTI

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<sup>0Z</sup> Branzino • 1/2<sup>LB</sup> Calamari • 6<sup>0Z</sup> Norwegian Salmon

### 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 conditions