

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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January 11, 2018

MARIA MENU

The Maria Menu features low sodium, low calorie and low-fat items.
Available Tuesday through Friday at lunch for \$36.
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 Aston Martin 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](#)



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

FLOWERS, Pinot Noir (Rosé), Sonoma Coast, 2015

ROSSI | RED

CASTELLO DI NEIVE, *Santo Stefano*, Barbera d'Alba, Piemonte, 2015

CHAMPAGNE (Half Bottle) 75

PIERRE GIMONNET

Cuvée Cuis, Brut, NV

APERITIVI 9

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

ESPERITO

Pyrat XO, Lemon, Blood Orange Marmalade,
Spiced Syrup, Angostura Bitters, Allspice

JIGGITY JIG

Rittenhouse Rye, Cynar 70, Fig Syrup,
Laphroig 10, Cinnamon Bitters

BELLAGIO

Stoli Vodka, Elderflower Shrub,
Cocchi Rosa, 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

INSALATA del CONTADINO

Winter Greens, Persimmon, Almonds, Apples, Ricotta Salata

*LONG ISLAND FLUKE CRUDO

Meyer Lemon, Mint, Green Chilies, Bottarga, Shaved Red Onion

CHESTNUT SOUP

Maine Lobster, Celery Root, Brown Butter Vinaigrette

ENTRÉE

GRAGNANO SPAGHETTI

Littleneck Clams, Cockles, 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 • 6^{oz} Rockfish • 6^{oz} Ora King Salmon

DESSERT

BOMBOLONI

Warm Toffee Fudge Sauce, Maple Pecan Gelato

COPPETTA

Three Scoops of Our Homemade Gelato or Sorbet

TIRAMISU

5 Year Aged Madeira Zabaglione, Espresso Cake, Coffee Cremoso

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

~ Full Spirit List Available ~