



## 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 \$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 Warm Lemon Croissant 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](mailto: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 (\$15)

SAN SALVATORE, *Vetere*, Aglianico, Campania 2016

### ROSSI | RED

CASTELLO DI NEIVE, *Santo Stefano*, 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

### 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 & Vegetables, Almonds, Apples, Ricotta Salata

### \*YELLOWFIN TUNA CARPACCIO

San Marzano Tomatoes, Sorrel Crème, Taggiasca Olives, Capers

### SMOKED SALMON PIADINA

Bufala Mozzarella, Arugula, Smoked Steelhead Trout Roe

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## ENTRÉE

### GRAGNANO SPAGHETTI

Purple Clams, San Marzano Tomatoes, Parsley

### SARDINIAN RICOTTA CAVATELLI

Cherry Tomatoes, Wild Mushrooms, Formaggio di Fossa

### SIMPLY GRILLED SERVED WITH crushed smoked potatoes & salsa verde

1<sup>LB</sup> Calamari • 6<sup>oz</sup> Norwegian Salmon • 6<sup>oz</sup> Branzino

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## 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

~ 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