



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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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.

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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

PORTOFINO
 Aged Rum, Aperol, Orange & Walnut Bitters

RIVIERA
 Grapefruit & Rosemary Infused Vodka, Limoncello
 Campari Granita, Sparkling Rosé

BELLAGIO
 Vodka, Cocchi Rosa, Elderflower Shrub, Prosecco

GODDESS SELENE 25

Serves 1 or can be shared

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

Available from 5 pm to 6:30 pm Tuesday-Sunday
 Please choose from Appetizer • Entrée • Dessert

APPETIZER

GIARDINO di PARMA
 Melon, Zucchini, Cucumbers, Prosciutto, Parmigiano Reggiano

*BASIL CURED YELLOWFIN TUNA SASHIMI
 Apricot Miso, Sour Cherries, Basil Oil, Sicilian Pistachios

BURRATA
 Tomato Vinaigrette, Bottarga, Artichokes, Basil Oil, Meyer Lemon

ENTRÉE

GRAGNANO SPAGHETTI alla CHITARRA
 Manila Clams, San Marzano Tomatoes, Parsley

SARDINIAN RICOTTA CAVATELLI
 Cherry Tomatoes, Wild Mushrooms, Formaggio di Fossa

SIMPLY GRILLED
 SERVED WITH WILTED SPINACH & SALSA VERDE
 6OZ Branzino • 1LB Calamari • 6OZ Bluenose Bass

DESSERT

BOMBOLONI
 Warm Toffee Fudge Sauce, Vanilla 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