



FIOLA *f* MARE  
da FABIO TRABOCCHI

PRVATE DINING MENUS  
Full Package  
Spring & Early Summer  
2017



# FIOLA MARE'S WEEKDAY BREAKFAST

Available Monday - Friday from 7:30am until 10am by private reservation only

*All Menus Include Freshly Brewed Coffee, Hot Tea, Iced Tea & Orange Juice*

## FIOLA MARE'S FAVORITE- \$35 per person

Ricotta & Honey Country Bread Toast

Italian Style Omelet

Choice of Bacon, Italian Sausage, Virginia Prosciutto or Grilled Mushroom

Fiola Mare Rosemary Potatoes

## CONTINENTAL BREAKFAST - \$45 per person

*Includes Fiola Mare Rosemary Potatoes, Benton Bacon, Italian Sausage & Honey Country Toast*

*Served Family Style*

**Please select 3:**

Yogurt, House-made Granola, Fresh Fruits

Italian Style Omelet, Choice of Bacon, Italian Sausage, Virginia Prosciutto or Grilled Mushrooms

Country-Style Baked Egg & Sautéed Greens Tart

Breakfast Sandwich of Egg, Bacon, Roman Sheep's Milk Cacio Cheese

Crescia Grilled Marche Flatbread, Stracchino Cheese with Prosciutto or Smoked Salmon

## DESSERT AVAILABLE UPON REQUEST- \$8 per person

Marzipan Bostock

Sweet Brioche Roll, Crème Chantilly

Apple & Caramel Torta, Gingerbread Crema, Vanilla Gelato, Salted Caramel

Not Including Tax or Discretionary Gratuity | All Menus Are Subject to Seasonal Availability

Fiola Mare da Fabio Trabocchi / 3050 K Street NW, Suite 101, Washington DC 20007  
202-701-8435 • [www.fiolamaredc.com](http://www.fiolamaredc.com) • Private Dining Manager – Johanna Harris •  
[johanna.harris@fabiotrabocchi.com](mailto:johanna.harris@fabiotrabocchi.com)

# BRUNCH

## 3 Course Brunch for \$45per person

**\$45– select two antipasti, three brunch favorites & one dessert for your guests to choose from**

*Includes A Fresh Pastry & Bread Basket*

*Available Saturday and Sunday 11:30am to 2:00pm*

### ANTIPASTI, SALAD

Colors of the Garden - Baby Farm Lettuces, Baby Zucchini, Roasted Beets, Fuji Apples, Filet Beans  
Burrata of Buffalo Mozzarella, Baby Kale, Cider-Glazed Kabocha Squash, Fennel, Arugula Pesto  
Tiger Prawn "Caesar" – Baby Gem Lettuce, Treviso, Parmigiano Reggiano, Anchovy Dressing

FIOLA MARE

### BRUNCH FAVORITES

Lemon Ricotta Pancakes – Whipped Vanilla Mascarpone, Stewed Huckleberries, Oak Barrel-Aged  
Maple Syrup

\*Uova in Camicia - Two Poached Eggs, Prosciutto, Rosemary Hollandaise, Tigelle

Wild Tiger Prawns "in "Potacchio" – San Marzano Tomatoes, White Wine, Soft Polenta, Crispy  
Guanciale

Rigatoni alla Carbonara - Guanciale, Black Pepper, Pecorino Romano, Sunny Side-Up Duck Egg

Gragnano Spaghetti Granseola - Alaskan King Crab, San Marzano Tomatoes, Controne Chilies

### DESSERT & CHEESE

Farm Strawberries & Balsamic, Candied Basil, Lime Cake, Burrata Gelato

Fiola Mare Tiramisu, 5 Year Aged Madeira, Coffee Cremoso, Espresso Cake

Marchesi, Creamy Terrine of Chocolate, Garden Mint, Sicilian Pistachio

Artisan Italian Cheeses

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