



FIOLA *f* MARE
da FABIO TRABOCCHI

PRIVATE DINING MENUS

Breakfast & Brunch
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 • Private Dining Manager – Johanna Harris •
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

Baby Arugula Salad - Citrus, Almond, Taggiasca Olives, Asparagus, Cherry Tomatoes

Burrata of Buffalo Mozzarella – Porcini Mushroom Conserva, Manodori Balsamic Vinegar

Tiger Prawn "Caesar" – Parmigiano Reggiano, Crispy Tuile, Anchovy Dressing

FIOLA MARE

BRUNCH FAVORITES

Lemon Ricotta Pancakes – Stone Fruits, Marcona Almond Crumble, Whipped Mascarpone

*Uova in Camicia - Poached Eggs, Alaskan King Crab, Tomato Hollandaise

Wild Tiger Prawns "in Potacchio" – San Marzano Tomatoes, Crispy Guanciale, Rosemary

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

Gragnano Spaghetti alla Granseola - Alaskan King Crab, San Marzano Tomatoes, Parsley

DESSERT & CHEESE

Summer Cherry Panna Cotta, Almond Praline, Marcerated Bing Cherries, Marzipan Tuile

Classic 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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