

EAT HEALTHY IN 2018

Our Maria Menu is available
Tuesday through Friday at lunch 11:30am-2:30pm
The Maria Menu provides 3 courses of Mediterranean style
health conscious selections, featuring low sodium, low calorie, and low fat items.

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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.
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](#)



Sophia Lounge Menu

Moscow Mule 80

Contains 8 Servings

Vodka, Lime, Ginger Beer

Add Cucumber, Raspberries, Peach or Strawberries

FROZEN COCKTAILS 15

Painkiller

Dark Rum, Coconut, Pineapple, Lemon, Nutmeg

Fiola Mare Negroni

Gin, Cocchi Vermouth, Aperol, Cointreau, Lemon

GRANITAS 15

Spring Garden

Vodka, Ginger, Lime, Cucumber Granita

Riviera

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

MINT JULEPS 15

Lampone

Bourbon, Mint, Sugar, Raspberry

Pesca

Bourbon, Mint, Sugar, Peach

WINE

Sparkling

Clara C, da Fabio Trabocchi, Prosecco, Veneto, NV 12

Contratto, Millesimato, Extra Brut, Piemonte 2011 20

Canard Duchêne, Brut Rosé, Champagne NV 34

White

Pinot Grigio, LaVis, da Fabio Trabocchi, Trentino 2016 14

Sauv Blanc, Roger Neveu, Cotes Des Embouffants, Sancerre 2016 20

Chardonnay, Antica, Napa Valley 2015 25

Red

Rosé, Aglianico, San Salvatore, Vetere, Campania 2016 15

Barbera, Castello di Neive, Santo Stefano, Alba 2016 16

Pinot Noir, Chanin, 'Los Alamos', Santa Barbara, CA 2015 28