

DESSERTS

14

Fiola Mare is proud to donate \$1 per dessert to Refugees International.
For more information and for donations visit refugeesinternational.org

“MARCHESI”

Creamy Terrine of Amedei Dark Chocolate
Garden Mint, Sicilian Pistachios

Donnafugata, Ben Ryé, Passito di Pantelleria 2014 (33)

BOMBOLONI

Sardinian Ricotta Doughnuts
Warm Chocolate Sauce, Stracciatella Gelato

Isole e Olena, Vin Santo, Tuscany 2006 (38)

TIRAMISU

5 Year Aged Madeira Zabaglione
Espresso Cake, Coffee Cremoso

Colosi, Zibibbo, Passito 2011 (16)

AMALFI COAST LEMON SPUMONI

Caramel Tuile, Almond Cake, Fresh Thyme

Château Guiraud, Petit Guiraud, Sauternes 2013 (16)

STRAWBERRY & APRICOT PANNA COTTA

Dulcey Chocolate Crema, Roasted Harry's Berries

Braida, Brachetto d'Aqui, Piedmont 2016 (10)

COPPETTA

3 Scoops of Our Homemade Gelato or Sorbetto

Amaro Nonino (14)

ARTISAN ITALIAN CHEESES

From Renato Brancaleoni's Fossa dell'Abbondanza
in Emilia-Romagna
3 for 20 or 9 each

Royal Tokaji, 5 Puttonyos, Tokaj '09 (25)

SOTTOCENERE AI TARTUFO

Semi-soft cow's milk cheese aged in spices
studded with Italian black truffles

LA TUR

Dense, creamy, blend of pasteurized goat, cow and sheep's milk

CASATICA DI BUFALA

Soft, creamy and rich cow's milk cheese

IL SILENZIO

An aroma of yogurt and butter cow cheese
is seasoned for over 9 months and
wrapped in bees' wax.

GORGONZOLA MOUNTAIN

Dense, milky, spicy, earthy, cow's milk bleu

Cheeses are Served with Toasted Raisin Bread & Farm Honey

~Please advise your server of any food allergies restrictions~

Chef/Owner Fabio Trabocchi
Corporate Pastry Chef Brandon Malzahn
Pastry Chef Tournant Christian Capo

DESSERT WINE

	Glass
Braida, Brachetto d'Aqui, Piemonte '16	10
Vietti, <i>Cascinetta</i> , Moscato d'Asti, Piemonte '16	15
Château Guiraud, <i>Petit Guiraud</i> , Sauternes '13	16
Royal Tokaji, <i>5 Puttonyos</i> , Tokaj '09	25
Maculan, <i>Torcolato</i> , Breganze '11	28
Don PX, <i>Gran Reserva</i> , Montilla-Moriles '86	28
Donnafugata, <i>Ben Rye</i> , Passito di Pantelleria '14	33
Isole e Olena, Vin Santo, Toscana '06	38

PORT & MADEIRA

	Glass
Graham's, 10 Year Tawny Port	13
Broadbent, Boal, 10 yr Madeira NV	17
Barbeito, <i>Charleston</i> , Sercial, Madeira NV	18
Barbeito, <i>Savannah</i> , Verdelho, Madeira NV	19
Barbeito, <i>New York</i> , Malmsey, Madeira NV	19
Graham's, 20 Year Tawny Port	23
Dona Matilde, Colheita Tawny Port 1990	35
Cockburns, Vintage Port 1994	39
Graham's, 30 Year Tawny Port	44

D'OLIVEIRAS

Founded in 1850, D'Oliveiras is still today family owned and is one of the original Madeira shippers. Their inventory of old and rare vintages has grown over time mostly through the acquisition of other wineries stocks. D'Oliveira believes that Madeiras age better in cask; therefore, the wines are only bottled upon request and when ready.

	Glass
Verdelho 1986	40
Boal 1968	90
Sercial 1937	120
Verdelho 1932	200
Verdelho 1912	200
Verdelho 1900	240
Boal 1903	260
Malvasia 1901	270

~ Full Wine List Available Upon Request ~

GRAPPE & AMARI

VERNELLI DELL'ERBORISTA – Marche	16
NONINO – Friuli-Venezia Giulia	18
COCCHI BAROLO CHINATO – Piedmont	20
BERTA ELISI – Cabernet, Barbera, Nebbiolo	35
BERTA ROCCANIVO – Barbera d'asti	60
BERTA TRE SOLI TRE – Nebbiolo	65

~ Full Spirit List Available ~

CAFFÈ SCECHERATO

An Italian Tradition
Shaken & Served Up
Espresso, Vodka, Cafe Moka
12

AFFOGATO

Served Over Vanilla Gelato
Espresso, Amaretto
12

COFFEE BY ILLY

Coffee	5
Espresso	5
Macchiato	5
Doppio	7
Latte	7
Cappuccino	7

TEAS BY MIGHTY LEAF

6

ORGANIC GREEN DRAGON

A classic pan-fired Chinese green tea, delicate chestnut flavor, captivating aroma and lovely yellow-green color

MARRAKESH MINT

A lively green tea brightened with mint and cultivated on a mountain in Tiznit, Morocco

ORGANIC SPRING JASMINE

Made of smooth China green tea leaves naturally scented by layers of Arabian jasmine buds

EARL GREY

High-grown black tea from Ceylon and China combine with the smoky orange notes of Bergamot fruit

EARL GREY DECAF

High-grown black tea from Ceylon and China combine with the smoky orange notes of Bergamot fruit

ORGANIC BREAKFAST

A robust, wide-awake blend of premium black tea leaves from Southern India

CHAMOMILE CITRUS

Soothing Egyptian Chamomile flowers with subtle slices of citrus fruit

STAY IN TOUCH

We want to hear from you!
Connect with us on social media

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Twitter: [@FiolaMareDC](#)

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CASTARÈDE RESERVE DE LA FAMILLE 1985, 1975, 1965

Founded in 1832, the House of Castarède is the oldest Armagnac trading house. Their vineyards are situated in the heart of the Bas-Armagnac region and are planted with Folle Blache, Colombard and Saint-Emillion varietals, which are carefully monitored to ensure quality. After the distillation process, the Armagnacs are aged in black oak barrels for a number of years in the family's 100 year old cellars.

65 -140
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REMY MARTIN LOUIS XIII

LOUIS XIII is a cognac like no other, it is an exceptional blend of some 1200 century-old eaux-de-vie, which will bring hundreds of aromas to the cognac. Since its inception, the know-how and vision of four generations of Cellar Masters dedicated to selecting, blending and ageing the most extraordinary eaux-de-vies have contributed to perpetuate the pursuit of excellence and the transmission of such timeless treasure.

485 (2 oz.) / 250 (1 oz.)
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BLACKADDER RAW CASK COLLECTION

Blackadder RAW CASK is Scotch whisky as it always was, Scotch whisky as it used to be. Every drop is "Whisky from the Old School". Bottled whisky as it would have been when served direct from the casks behind the bar in Scotland's pubs one hundred years or so ago. Without chill-filtering process, every bottle of Blackadder RAW CASK contains its own share of the cask sediments as well as of natural oils and fats to ensure the maximum possible natural flavors.

45 to 165
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TASTING FLIGHTS

One of life's great pleasures, whiskey comes in a variety of styles, all designed to please the senses, enliven conversation, and lift the spirits. Try a sample of some of the world's best. All flights consist of three $\frac{3}{4}$ of an ounce samplings of whiskey.

30 to 90
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BERTA GRAPPA TRE SOLI TRE

Grappa is distilled from pomace – the leftover grape skins, seeds, stalks and pulp from the wine press – was invented by Italian farmers to extract the last drop of value from their grapes. Founded in 1947 in Asti, Piedmont, Berta is the Rolls Royce of grappa. Using a meticulous series of steam-powered copper pot stills, and only small distillation heart cuts, Tre Soli Tre grappa is 100% Nebbiolo aged for ten years in French oak to get a very complex and smooth grappa.