



VALET PARKING

Now offering Valet Parking at Lunch & Brunch.
Tuesday - Sunday 11:30am to 3:00pm cost is \$16 with validation.

December 24th, 2017

MARIA MENU

The Maria Menu features low sodium, low calorie and low-fat items.
Available Tuesday through Friday at lunch for \$32.
The Maria Menu provides 3 courses of Mediterranean style, health conscious selections.

BRUNCH

Take in the scenic views while enjoying our Signature Brunch Menu. Enjoy a basket of warm homemade pastries 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.

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 Panerai Room.

For private event inquiries, please contact Johanna Harris at (202) 701-8435 or johanna.harris@fabiotrabocchi.com.

STAY IN TOUCH

We want to hear from you! Connect with us on social media
Facebook: [FiolaMareDC](#)
Twitter: [@FiolaMareDC](#)
Instagram: [@FiolaMareDC](#)

BUON NATALE!

CHAMPAGNES BY THE GLASS

CONTRATTO, MILLESIMATO 2010 20

DELAMOTTE, BRUT 30

RUINART, BRUT ROSÉ 40

VEUVE CLICQUOT, LA GRANDE DAME 2006 65

COCKTAILS 16

UN BEL REGALO

London Dry Gin, Zirbenz Stone Pine Liqueur
Lemon, Simple Syrup

BELLAGIO

Vodka, Cocchi Rosa
Elderflower Shrub, Prosecco

FOREIGN POLICY

Broker's Gin, Green Chartreuse, Limoncello
Honey Syrup, Lemon Juice, Prosecco

RIVIERA

Grapefruit & Rosemary Infused Vodka, Sparkling Rosé
Limoncello Campari Granita

FALL & SAND

Blended Scotch, Cocchi Americano, Grapefruit, Lime
Spiced Syrup Chocolate Bitters

SAPORE VERO

Rittenhouse Rye, Carpano Bianco Vermouth
Amaro Montenegro, Luxardo Maraschino

DERBY ITALIANO

Bourbon, Averna, Elizabeth Allspice Dram
Lemon, Honey

~ Full Cocktail List Available ~

HOT DRINKS 15

GOOD COMPANY

Mount Gay Black Barrel Rum
Buttered Spiced Coffee, Whipped Cream, Marshmallow

APPLEWORKS

Cinnamon Infused Cognac, Spiced Apple Cider

Chef/Owner Fabio Trabocchi
Executive Chef Anton Bolling
Pastry Chef Christian Capo

CHEF'S CHRISTMAS EVE SEAFOOD TASTING MENU

5 COURSES 150
WINE PAIRING 125

*CRUDO per la VIGILIA

Red Sea Bream, Red King Prawn, Bay Scallop, Tairagai Clam
Rustic Bread Sauce, Bottarga di Muggine

*Giuseppe Quintarelli, Ca'del Merlo Bianco, Garganega,
Trebiano, Sauvignon, Veneto 2015*

GRILLED SPANISH OCTOPUS

Artichoke, Black Olive Oil, Meyer Lemon Jam
Shaved Winter Black Truffle

*Elena Walch, Beyond the Clouds, Chardonnay/Traminer,
Alto Adige 2014*

*TOMATO TAGLIATELLE

Razor Clams, Japanese Sea Urchin, Pane Fritto

*Paolo Bea, Santa Chiara, Grechetto, Malvasia, Chardonnay,
Umbria 2014*

GRILLED AMBERJACK "CETARESE"

Romanesco, Capers, Pine Nuts
Colatura di Alici

Ca' del Bosco, Pinero, Pinot Noir, Sebino 2011

CHRISTMAS ORNAMENT

White Chocolate Mousse, Kir Royale Gel
Cassis Sorbet

Marenco, Pineto, Brachetto, Passito, Brachetto d'Acqui 2012

FIOLA MARE RAW BAR

Gourmet Selection of Market Seafood • Raw & Barely Cooked

**Assorted Oysters / Maine Lobster / Head-On Prawns*

**Middleneck Clams / Bouchot Mussels / Wakame Salad*

**Sea Urchin / *Tuna Tartare / Spanish Cigala*

**Razor Clams / Alaskan King Crab*

Serves 1-3 • 80 / Serves 4-6 • 150

CAVIAR

Warm Steamed "Pizza", Whipped Ricotta

CALVISIUS ROYAL SIBERIAN

Smooth dark grey pearls with delicate iodine flavor

110/oz

CALVISIUS ROYAL OSCIETRA

Light amber pearls with a poppy, nutty flavor

165/oz

KAVIARI SEVRUGA

Small dark grains with unique flavors

180/oz

KAVIARI GOLDEN OSCIETRA

Big golden grains with soft, well-balanced cashew flavors

200/oz

• Menu & Prices Subject to Change •



*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 conditions

CHRISTMAS EVE MENU

4 COURSES 150
WINE PAIRING 100

*Includes Your Selection From
Appetizer • Pasta • Main Course • Dessert*

APPETIZERS

*RAW OYSTERS ON THE HALF SHELL

½ Dozen of Daily Selection, Lemon & Fiola Mare Condiments

*AHI TUNA CARPACCIO

Eggplant al Funghetto, Olivada, Paddlefish Caviar

BURRATA OF BUFFALO MOZZARELLA ✓

Hay-Smoked Beets, Celery Root, Capers
Green Apple Garlic Emulsion

*JAPANESE HAMACHI

Blood Orange, Red Peppers, Red Onion, Mint
Calabrian Chiles, Pane Fritto, Parsley Oil

WINTER VEGETABLE VELLUTATA ✓

Truffle Pecorino Chantilly, Almond Crumble, Shaved Black Truffles

PASTA

• Gluten Free Substitutions Available •

SMOKED POTATO GNOCCHI

Monkfish, Seppia, Manila Clams, Cherry Tomatoes, Orange, Dill

TORTELLI of BUTTERNUT SQUASH ✓

Sage, Brown Butter, Parmigiano Reggiano, Shaved Black Truffles

BUCATINI

Red King Prawns, Piment d'Espelette, Japanese Sea Urchin

FIOLA MARE LOBSTER RAVIOLI

Ginger, Chives

WHITE TRUFFLE PASTA (Supp. 30) ✓

Organic Maratelli Risotto • Smoked Potato Gnocchi

MAIN COURSES

COD FILLET "alla LIVORNESE"

Venus Clams, Mussels, Cherry Tomatoes, Marble Potatoes
Taggiasche Olives, Capers, Basil

ORA KING SALMON FILLET

Savoy Cabbage, Hazelnuts, Black Truffle Emulsion

ROASTED COLORADO LAMB LOIN

Almond Crust, Black Trumpet Mushrooms, Sunchoke
Castelvetrano Olives, Orange-Scented Lamb Jus

SLOW-BAKED SPANISH TURBOT FILLET

Melted Leeks, Artichokes, Colatura di Alici
Roasted Tomato Emulsion

SIMPLY GRILLED

6 oz BRANZINO • 6 oz SEA SCALLOPS • 6 oz TUNA

Served with Wilted Spinach, Lemon & Salsa Verde

DESSERTS

WARM PANETTONE BREAD PUDDING

Vanilla Gelato, Candied Orange

"MARCHESI"

Chocolate Terrine
Garden Mint, Sicilian Pistachio

CHESTNUT TIRAMISU

Maple Confit, Cassis Cremoso