



## VALET PARKING

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

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## MARIA MENU

The Maria Menu features low sodium, low calorie and low-fat items.  
Available Tuesday through Friday at lunch for \$36. The Maria Menu provides 3 courses of Mediterranean style, health conscious selections.

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## 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 \$52 per person. Our à la carte menu also is available.  
Saturday & Sunday from 11:30-2:00pm.

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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 including our exclusive Chef's Table in the Aston Martin Room.

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](#)

Lunch December 6th, 2017

## COCKTAILS 16

BELLAGIO  
Vodka, Cocchi Rosa  
Elderflower Shrub, Prosecco

SAPORE VERO  
Rye Whiskey, Carpano Bianco Vermouth  
Amaro Montenegro, Luxardo Maraschino

FOREIGN POLICY  
Gin, Green Chartreuse, Limoncello, Honey, Prosecco

CONQUISTADOR  
Tequila Reposado, Pomogranate, Agave Syrup, Laphroaig 10YR

~ Full Cocktail List Available ~

## MOCKTAILS 10

EVE'S TEMPTATION  
Cranberry, Lemon, Apple Cider  
Club Soda

POMPELMO FRIZZANTE  
Grapefruit, Agave, Lime  
Soda Water

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

## MARIA MENU

*Mediterranean Healthy Diet, Low Sodium, Low Calorie*

### 3 COURSES

36

#### ARTICHOKE TARTARE 16

Marinated Norwegian Salmon, Dill, Lemon, Controne Chilies



#### OLIVE OIL POACHED COD FILET 26

Adriatic Seafood Farro, Mussels, Manila Clams



#### BLOOD ORANGE & GARDEN MINT 14

Cinnamon Meringue, Buckwheat Crumble

*All Items Available à la Carte*

## SPECIALI

COLORS OF AUTUMN 18  
Crispy Prosciutto, Goat Cheese, Forelle Pears, Fall Greens

ADRIATIC SEAFOOD SALAD 18  
Assorted Seafood, Cucumbers, Spicy Adriatic Vinaigrette

## FRUTTI di MARE

### SAN GIORGIO

Oysters, Clams, Tiger Prawns  
Mussels, Langoustine  
Salmon Tartare

SERVES 1  
50

### ANCONA

Oysters, Clams, Mussels, Lobster  
Tiger Prawns, Sea Urchin  
Sea Scallop, King Crab  
Langoustines, Salmon Tartare

SERVES 2-3  
95

### SAN BENEDETTO

Oysters, Clams, Tiger Prawns, Mussels, Lobster, Sea Urchin  
Sea Scallop, Langoustines, King Crab, Salmon Tartare  
1oz Kaviar Transmontanus Caviar

SERVES 4-6  
250

## OSTRICHE

20 per SIX

ELDER POINT  
New Jersey

ONSET  
Massachusetts

ROYAL MIYAGI  
British Columbia

## ANTIPASTI

BURRATA 20

Porcini Mushroom Conserva, Manodori Balsamic Vinegar

YELLOWFIN TUNA TARTARE 22

Artichoke Barigoule, Taggiasca Olives, Calabrese Chiles

BUTTERNUT SQUASH VELLUTATA 18

Bartlett Pears, Spiced Mascarpone, Sorrel

## PASTA

SARDINIAN RICOTTA CAVATELLI 20

Cherry Tomatoes, Wild Mushrooms, Formaggio di Fossa

GRAGNANO SPAGHETTI alla GRANSEOLA 28

Alaskan King Crab, San Marzano Tomatoes, Parsley

FIOLA MARE LOBSTER RAVIOLI 54

Ginger, Chives

## DAL MARE

ADRIATIC SEAFOOD BRODETTO 30

Monkfish, Branzino, Sea Bream, Langoustine, Saffron Jus

FIOLA MARE LOBSTER ROLL 28

Spicy Calabrese Aioli, Toasted Brioche Roll

JUMBO LUMP CRAB CAKE 28

Kale, Wild Mushrooms, Butternut Squash Espuma

## DALLA GRIGLIA

*Served with Salsa Verde, Sea Salt, Olive Oil*

1lb CALAMARI 25

6oz STONE BASS 38

6oz BRANZINO 36

ADRIATIC MIXED GRILLED SEAFOOD 60/PER

## PESCATO

*Served with Salsa Verde, Sea Salt, Olive Oil*

DOVER SOLE <sup>1LB</sup> 50

BRANZINO <sup>2LB</sup> 65

## CONTORNI 10

WILTED SPINACH  
Meyer Lemon, Garlic

SALT-ROASTED POTATOES  
Olive Oil, Parsley

POLENTA  
Sugo Finto

BABY FARM LETTUCES  
Citronette

*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