

## 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 \$32.  
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 \$48 per person.  
Our a la carte menu is also 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 Panerai Room.

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



December 31st, 2017

## FELICE ANNO NUOVO!

### CHAMPAGNES BY THE GLASS

CONTRATTO, MILLESIMATO 2010 20

DELAMOTTE, BRUT 30

RUINART, BRUT ROSÉ 40

### COCKTAILS 18

#### THE RESOLUTION

Vodka, Calvados, Pear Syrup,  
Cocchi Americano Rosa, Lemon

#### BELLAGIO

Vodka, Cocchi Rosa  
Elderflower Shrub, Prosecco

#### FOREIGN POLICY

London Dry Gin, Green Chartreuse  
Limoncello, Honey, Prosecco

#### SAPORE VERO

Rye Whiskey, Carpano Bianco Vermouth  
Amaro Montenegro, Luxardo Maraschino

#### JORNADA

Rye Whiskey, Amaro Abano, Apple Cider  
Spiced Syrup, Lemon

#### 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

## FELICE ANNO NUOVO CHEF'S TASTING MENU

5 COURSES 185  
PREMIUM WINE PAIRING 145

### \*BLUE PRAWN TARTARE

Pumpkin Dashi, Cinco Jotas Iberico Ham, Kaviari Kristal Caviar  
Ca' del Bosco Brut Prestige Franciacorta NV  
Michel Gonet Brut Blanc de Blancs Grand Cru Champagne NV

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### \*HAMACHI & FOIE GRAS TERRINE

Pomegranate, Winter Black Truffles  
Marisa Cuomo 'Fiorduva' Costa d'Amalfi 2014  
Hirsch 'Zöbinger Gaisberg' Reserve Kamptal 2011

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### SMOKED POTATO GNOCCHI

Peconic Bay Scallops, Lobster, Langoustine  
Planeta 'Cometa' Sicilia 2015  
Camille Giroud Corton-Charlemagne Grand Cru 2005

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### TRUFFLED WILD HALIBUT

Sunchoke & Spinach Fonduta, Black Trumpet Mushrooms  
Shellfish Emulsion, Shaved Black Truffles  
Michele Satta 'Cavaliere' Tuscany 2010  
Maillard Corton-Renardes Grand Cru 2005

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### LIMONE

Yuzu White Chocolate Cream, Candied Lemon  
Finger Lime, Garden Basil, Sea Salt Gelato  
Gini Recioto di Soave 2008  
Château Guiraud, 1er Cru Classé, Sauternes 2005

## 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  
Calamari Salad / Alaskan King Crab

**Serves 1-3 • 80 / Serves 4-6 • 150**

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## CAVIAR

Warm Steamed "Pizza", Whipped Ricotta

CALVISIUS ROYAL SIBERIAN 110/oz  
Smooth dark grey pearls with delicate iodine flavor

CALVISIUS ROYAL OSCIETRA 165/oz  
Light amber pearls with a poppy, nutty flavor

KAVIARI SEVRUGA 180/oz  
Small dark grains with unique flavors

KAVIARI GOLDEN OSCIETRA 200/oz  
Big golden grains with soft, well-balanced cashew flavors

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• 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.

## NEW YEAR'S EVE MENU

4 COURSES 185

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

### \*WILD BLUEFIN TUNA CARPACCIO

Colatura di Alici, Eggplant al Funghetto, Olivada  
Kaviari Kristal Caviar

### BURRATA OF BUFFALO MOZZARELLA ✓

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

### \*JAPANESE MADAI SASHIMI

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 •

### SQUID INK SCIALATIELLI

Stewed Octopus, Manila Clams, Chickpeas  
Wild Oregano, Pickled Chiles

### TORTELLINI 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

### ALBA WHITE TRUFFLE PASTA (Supp. 30)

Organic Maratelli Risotto • Smoked Potato Gnocchi

## MAIN COURSES

### SLOW-BAKED RED SEA BREAM

Fennel, Potatoes, Lemon, Thyme, Taggiasche Olives

### WILD BLUEFIN TUNA a la PLANCHA

Umbrian Lentils, Spicy Agrodolce, Persimmon, Parmigiano Reggiano

### ORA KING SALMON FILLET

Glazed Savoy Cabbage, Alba Hazelnuts, Black Truffle Emulsion

### JAPANESE MIYAZAKI A5 WAGYU BEEF (Supp. 30)

Radicchio, Potato Purée, Rosemary & Espresso Aroma  
Red Beet, Winter Black Truffle Jus

### SIMPLY GRILLED

6 oz BRANZINO • 6 oz SEA SCALLOPS • 6 oz BLACK SEA BASS

Served with Wilted Spinach, Lemon & Salsa Verde

## DESSERTS

### Warm Panettone Bread Pudding

Vanilla Gelato, Candied Orange

### "MARCHESI"

Chocolate Terrine, Garden Mint, Sicilian Pistachios

### Chestnut Tiramisu

Maple Confit, Cassis Cremoso

**MENU SUBJECT TO CHANGE**