



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.

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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](#)

November 23rd, 2017

HAPPY THANKSGIVING!

A thankful heart is not only the greatest virtue, but the parent of all other virtues. – Cicero

WINES BY THE GLASS

GOSSET, *EXCELLENCE* 30/ 120

VOCORET, *CHABLIS* 15/ 60

GIACOMO GRIMALDI, *BAROLO* 24/ 96

HOT DRINKS 15

GOOD COMPANY

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

APPLEWORKS

Cinnamon Infused Cognac, Spiced Apple Cider

COCKTAILS 16

CRANBERRY HARVEST

Gin, Cocchi Vermouth, Spiced Cranberry Syrup

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 ~

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

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

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CAVIAR

Warm Steamed "Pizza", Whipped Ricotta

CALVISIUS ROYAL SIBERIAN	110/oz
<i>Smooth dark grey pearls with delicate iodine flavor</i>	
CALVISIUS ROYAL OSCIETRA	165/oz
<i>Light amber pearls with a poppy, nutty flavor</i>	
KAVIARI KRISTAL	120/oz
<i>Golden Grains with rich and complex almond flavors</i>	
KAVIARI GOLDEN OSCIETRA	200/oz
<i>Big golden grains with soft, well-balanced cashew flavors</i>	

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SIDES 10

MUSHROOM & TURKEY SAUSAGE STUFFING
Chestnuts, Sage
ROASTED BRUSSELS SPROUTS ✓
Fiore di Sale
WHIPPED YUKON GOLD POTATOES ✓
Local Farm Butter
WILTED SPINACH ✓
Garlic, Meyer Lemon

A CELEBRATION OF THANKSGIVING

4 COURSES 95 / CHILDREN'S MENU 45

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
Colatura di Alici, Eggplant al Funghetto, Olivada
Paddlefish Caviar

BURRATA OF BUFFALO MOZZARELLA ✓
Porcini Mushroom Conserva, Manodori Balsamic Vinegar

*LONG ISLAND FLUKE SASHIMI
Cauliflower, Pomegranate Seeds, Toasted Almonds
Sea Beans, Sicilian Olive Oil

BUTTERNUT SQUASH VELLUTATA ✓
White Truffle Chantilly, Spiced Bread Crumbs, Pumpkin Seed Oil

PASTA

• Gluten Free Substitutions Available •

SMOKED POTATO GNOCCHI ✓
Wild Mushrooms, Kabocha Squash, Forelle Pears
Basil, Formaggio di Fossa, Truffle Butter

BIGOLI all'ANATRA
Duck Ragù, Porcini Mushrooms, Parmigiano Reggiano
Foie Gras Emulsion

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

ROASTED HERITAGE TURKEY BREAST
Mushroom & Turkey Sausage Stuffing, Vin Santo Jus

ORA KING SALMON FILLET
Sunchoke, Black Trumpet Mushrooms, Pomegranate Jus

HONEY-ROASTED ROHAN DUCK BREAST
Foie Gras, Butternut Squash, Quince Mostarda, Spiced Duck Jus

OLIVE OIL-POACHED NORWEGIAN COD FILLET
Porcini Mushrooms, Baccalà, Porcini Broth, Grated Yuzu

SIMPLY GRILLED
6 oz BRANZINO • 6 oz SWORDFISH • 6 oz TUNA
Served with Wilted Spinach, Lemon & Salsa Verde

DESSERTS

CARAMEL BUDINO
Tiger Figs & Vin Cotto

"MARCHESI"
Chocolate Terrine
Garden Mint, Sicilian Pistachio

PUMPKIN CROSTATA
Maple Crema, Cinnamon Espuma

MENU 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