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STAY IN TOUCH

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**WASHINGTON DC | MIAMI**

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**WINE BY THE GLASS**

6oz/9oz

**PROSECCO 15**

Clara C da Fabio Trabocchi, Veneto, NV

**CHAMPAGNE 26**

St Froissart, Brut, Côte des Bar, NV

**VERMENTINO 18/27**

Il Monticello, “Groppolo”, Colli di Luni, Liguria, 2023

**FIANO 19/28**

Luigi Maffini, “Kratos”, Paestum, Campania, 2023

**CHABLIS 22/33**

Eric et Emmanuel Dampt, Burgundy, 2022

**ROCK ANGEL ROSÉ 24/36**

Chateau D’Esclans, Côtes De Provence, 2022

**CHIANTI CLASSICO RISERVA 18/27**

Bibbiano, Sangiovese, Catellina in Chianti, 2020

**ETNA ROSSO 22/33**

Tenuta delle Terre Nere, “Le Vigne di Eli”, 2022

**PINOT NOIR 25/37**

Failla, Sonoma Coast, CA, 2022

**SUPER TUSCAN 26/39**

Tolaini, Valdisanti, Cabernet-Sangiovese-Cab Franc, 2020

**SIGNATURE COCKTAILS**

**AMALFI SPRITZ 16**

Italicus Bergamot Aperitivo, House Made Limoncello

Soda Water, Prosecco

**NEGRONI BIANCO 20**

Roku Japanese Gin, Dolin Blanc Vermouth, Cocchi Americano, Orange Bitters

**FURY KISS 20**

Ilegal Mezcal, Grapefruit, Lime, Smoked Rosemary, Q Ginger Beer

**FABIO’S GIN & TONIC 22**

Hendrick’s Grand Cabaret Gin, Cranberry, Q Tonic Water

**TABLE SIDE CRAFT COCKTAILS**



FIOLA MARE BARREL AGED NEGRONI 26

FIOLA MARE BARREL AGED MANHATTAN 26

**MOCKTAILS**

**GOLDEN PEAR 16**

Seedlip “Notas de Agave” N/A Spirit, Pear Shrub, Egg White

Blood Orange, Lemon, Ginger

**AUTUMN BREEZE 16**

Seedlip “Notas de Agave” N/A Spirit, Grapefruit

Orange, Lime, Rosemary, Q Soda

**BRONTE FIZZ 16**

Pistachio Orgeat, Lemon, Fresh Basil, Q Ginger Beer, Q Soda

**FULL WINE AND SPIRITS LIST AVAILABLE**

***Chef Restaurateur Fabio Trabocchi***

***Executive Chef Matteo Limoli***

**RESTAURANT WEEK DINNER 65**

*Choice of Appetizer, Entrée, & Dessert*

*No Substitutions*

Each Item Available À La Carte



**APPETIZERS**

**WINTER GARDEN**

Murray’s Cheese Sracciatella, Radicchio, Mache

Pickled Elkhorn Squash, Beets, Bliss Sherry Vinegar

Pumpkin Seeds

**PORCINI TRUFFLE SOUP** 

Pickled Mushroom, Parmigiano Foam, Brioche

Truffle Ricotta Fagottini

**OCTOPUS ARRABIATA *(Supp 20)***

Squid Ink Arrabbiata Sauce, Pomodorino Colatura

Anchovy Butter, Basil Pane Fritto

**ENTRÉES**

**CORVINA ALLA PARTENEOPEA**

Broccoli Rabe, Pinenut & Golden Raisin Gremolata

Clams Brodetto, Olive Gaeta

**BROKEN ARROW RANCH WILD BOAR PAPPARDELLE** 

Black Garlic, Huckleberry, Pecorino di Fossa

**WESTHOLME FARM BEEF CHEEK & OXTAIL *(Supp 25)*** 

Potato Foam, Lemon, Hazelnut & Pomegranate Gremolata

Barolo Jus, Ossobuco Style

**DESSERTS**

**CHESTNUT ROLL CAKE**

Chestnut Sponge, Chestnut Cream, Mandarin, Candied Chestnut

**ARANCIA DI SICILIA**

Blood Orange Mousse, Honey Vanilla Cream, Cinnamon Crisp

**CAVIAR BITES**

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| **\*CRESCIONE & CAVIAR (3 or 6 Pieces)**  Warm Crescenza Filled Emilia-Romagna Flatbread, Chive  Kaluga Black Diamond Caviar | *49/95* |
| **\*CAVIAR ON SOURDOUGH MILK TOAST (3 or 6 Pieces)**  Iberico White Ham, Kaluga Black Diamond Caviar | *49/95* |



**CALVISIUS CAVIAR**

*Enjoy a Taste from Our Selection of Delicate and Exquisite Calvisius Caviar Produced in Calvisano, Italy*

*Served with Warm Blini, Whipped Ricotta, Classic Garnishes*

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| --- | --- | --- |
| **\*TRADITION ROYAL (1 OZ)**  Tasting Notes: Dry Fruit, Mineral | *165* |  |
| **\*ROYAL OSCIETRA (1 OZ)**  Tasting Notes: Hazelnut, Butter, Urchin | *230* |  |



**FIOLA MARE SEAFOOD TOWER**

*\*A Collection of Seafood Crudi Inspired by The Amalfi Coast*

*OYSTERS, CLAMS, TUNA ‘NDUJA, OISHII SHRIMP*

*MAINE LOBSTER CATALANA, BRANZINO AMALFI-STYLE CRUDO*

*Serves 2 150*

*Serves 4 260*



**FINE OYSTERS & CRUDO**

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| **\*LE PETIT BARACHOIS** **OYSTERS (½ Dozen or Dozen)**  Passionfruit Mignonette | *22/44* |
| **\*ROYAL MIYAGI OYSTERS (½ Dozen or Dozen)**  San Giacomo Red Wine Mignonette | *40/80* |
| **\*SPANISH GADIRA TUNA**  Hidden Rose Apple, Ginger-Fennel Essence  Spicy Espelette Chile Oil | *26* |
| **\*UNDER THE SEA (TO SHARE)**  Branzino, Hiramasa, Tuna, Key West Shrimp, Parmigiano Dashi Preserved Lemon | *58* |

**INSALATE & ANTIPASTI**

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| **FIOLA MARE BASIL CAESAR SALAD**  Farm-Grown Baby Butterhead Lettuce, Pluto Basil, Farm Egg  Caesar Dressing, 36-Month Aged Parmigiano Vacche Rosse | *25* |
| **MURRAY’S BURRATA**  Italian Heirloom Rosaalba Radicchio, Piemontese Hazelnuts  Pesto of Basil Genovese & Piemontese “Bagna Cauda | *27* |



**PASTA**

*Gluten Free Pasta & Vegetarian Options Available*

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| **FIOLA MARE TORTELLINI CACIO E PEPE**  Roman Fulvi Pecorino, Tellicherry Peppercorn, Forelle Pear | *32* |
| **PASTIFICIO DEI CAMPI CHITARRA ALLE VONGOLE**  ‘Al Dente’ Spaghetti, Manila and Littleneck Clams  San Marzano Tomato Soffritto, Spicy Calabrese Chile | *38* |
| **NEAPOLITAN PACCHERI FRUTTI DI MARE**  Canary Island Branzino, Calamari, Lobster Key West Shrimp, Mussels, Marinara Brodetto, Pane Fritto | *58* |
| **FIOLA MARE LOBSTER RAVIOLI**  Ginger, Chive | *80* |
| **MACCHERONCINI AL TARTUFO**  40 Egg Yolk Angel Hair, Vermont Cultured Butter, Sage  36-Month Aged Parmigiano Reggiano, 3 Grams White Truffle | *95* |

**SEA & LAND**

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| **EGGPLANT al FUNGHETTO**  Graffiti Eggplant, Black Garlic, Confit Cherry Tomatoes Stracciatella Cheese, Basil, Garlic Pane Fritto | *38* |
| **CHARCOAL GRILLED HAMACHI AGLIO E OLIO**  Medium Rare Hamachi, Broccoli Rabe, Garlic Oil  Manila Clams Jus | *55* |
| **WESTHOLME FARMS TERES MAJOR**  Charcoal Grilled Teres Major Steak, Maui Onion Crema  Artichoke alla Romana, Signoria Gonzaga Balsamico | *65* |



**CARRELLO del PESCE**

Fiola Mare Daily Grill Selection from The Cart

*Served With Salsa Verde, Salsa Pizzaiola & Lemon*

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| **NIGERIAN TIGER PRAWN (EA)**  *Finished with Espelette Chile Oil* | *24* |
| **CANARY ISLANDS BRANZINO (6 OZ)** | *50* |
| **SPANISH GADIRA TUNA (6 OZ)** | *58* |
| **WHOLE GRILLED LOBSTER (20 OZ)**  *Finished with Espelette Chile Oil* | *68* |
| **WILD DANISH SOLE (20 OZ)**  *Available Grilled with Espelette Chile Oil or*  *Mugnaia Style (Supp 15)* | *115* |
| **WHOLE CANARY ISLANDS BRANZINO (32 OZ TO SHARE)**  *Available Grilled with Espelette Chile Oil or Salt Crusted* | *125* |
| **ADRIATIC MIXED GRILLED SEAFOOD (30 OZ TO SHARE)**  *Finished with Espelette Chile Oil* | *150* |

**SIDES**

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| **OLIVE OIL CRUSHED POTATOES**  Parsley, Smoked Sea Salt | *16* |
| **WILTED SPINACH**  Garlic, Meyer Lemon | *16* |
| **FAGIOLI UCCELLETTO**  San Marzano Tomatoes, Vermont Butter, Guanciale  Savoy Cabbage, Basil Pane Fritto | *16* |



* *Denotes vegetarian options or dishes that can be easily modified.*
* *Denotes dishes that are complimentary to truffles.*

*Add as a Supplement to Any Dish of Your Choosing*

*Alba White Truffle (Supp 35 / Gram) | Perigord Truffle (Supp 20 / Gram)*

*While we take steps to minimize risk and follow safe food handling procedures,*

*with foods that contain potential allergens, please, be aware*

*we cannot prevent occasional cross contamination from occurring.*

*We encourage guests with severe allergies to speak with a manager*