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STAY IN TOUCH

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**WASHINGTON DC | MIAMI**



**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

**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 LUNCH 35**

*Choice of Appetizer, Entrée, & Dessert*

*No Substitutions*

Each Item Available À La Carte



**APPETIZERS**

**RED DORADE PANTELLERIA**

Mediterranean Red Dorade Crudo, Fennel

California Blood Orange, Capers

**CHESTNUT SOUP** 

Ricotta Cremoso, Tillacherry Pepper, Madeira Reduction

**FIOLA MARE CAESAR SALAD *(Supp 19)***

Farm-Grown Baby Butterhead Lettuce, Pluto Basil, Farm Egg

Caesar Dressing, 36-Month Aged Parmigiano Vacche Rosse

**ENTRÉES**

**BANG ISLAND MUSSELS**

Tomato, Basil, Potato Yuzu Brodetto, Grilled Focaccia

Monte Iblei Extra Virgin Olive Oil

**CORVINA ACQUAPAZZA**

White Wine Brodetto, Pluto Basil, Amalfi Lemon

Pomodoro Conserva

**SICILIAN SQUID INK OCTOPUS CAVATELLI *(Supp 25)***

Bone Marrow, San Marzano Tomatoes

Calabrian Chile, Pane Fritto

**DESSERTS**

**PAVLOVA**

Soft Baked Meringue, Satsuma Mandarin, Vanilla Zabaglione

**BASIL PANNA COTTA**

Lemon, Raspberry

**CAVIAR BITES**

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

**FIOLA MARE SEAFOOD TOWER**

*\*A collection of seafood crudi inspired by the Amalfi Coast*

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

*MAINE LOBSTER CATALANA, BRANZINO AMALFI-STYLE CRUDO*

*Serves 2 150*

*Serves 4 260*

 **FINE OYSTERS**

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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* |

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**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* |

**APPETIZERS**

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| PORCINI TRUFFLE SOUP Pickled Mushroom, Parmigiano Foam, BriocheTruffle Ricotta Fagottini, Chive | *26* |
| \*GADIRA TUNA TARTARE PUTTANESCA Yuzu, Sorrel, Meyer Lemon, Caper, Cherry Tomato Smoked Trout Roe | *26* |
| MURRAY’S BURRATAItalian Heirloom Radicchio, Piemontese HazelnutsPesto of Basil Genovese and Piemontese “Bagna Cauda” | *27* |
| EGGPLANT al FUNGHETTO Graffiti Eggplant, Black Garlic, Confit Cherry Tomatoes Stracciatella Cheese, Basil, Garlic Pane Fritto | *28* |
| \*UNDER THE SEA   Branzino, Hiramasa, Tuna, Key West Shrimp, Parmigiano Dashi Preserved Lemon | *58* |

**PANE SFOGLIATO**

*Serves 2*

*Housemade, Hand-Rolled Laminated Bread*

*Ligurian Chickpea Butter, Fiore di Sale di Sicilia*

*10*

**ENTRÉES**

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| FIOLA MARE TORTELLINI CACIO E PEPE Roman Fulvi Pecorino, Tellicherry Peppercorn, Forelle Pear | *32* |
| SARDINIAN RICOTTA CAVATELLI San Marzano Tomatoes, Wild Mushrooms, Pecorino di Fulvi, Basil | *32* |
| TAORMINA SHRIMP SALADShaved Fennel, California Blood Orange, Key West PrawnSicilian Red Prawn Essence, Olio Verde | *34* |
| PASTIFICIO DEI CAMPI CHITARRA ALLE VONGOLE ‘Al Dente’ Spaghetti, Manila and Middleneck ClamsSan Marzano Tomato Soffritto, Spicy Calabrese Chile | *38* |
| BROKEN ARROW RANCH WILD BOAR PAPPARDELLEBlack Garlic, Huckleberry, Pecorino di Fossa | *41* |
| FIOLA MARE LOBSTER RAVIOLIGinger, Chive | *80* |

**SIDES**

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| CRUSHED OLIVE OIL POTATOES Parsley, Smoked Sea Salt | *16* |
| WILTED SPINACH  Garlic, Meyer Lemon | *16* |

**DESSERTS**

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| VENETIAN TIRAMISUCoffee-Soaked Sponge, Mascarpone ZabaglioneWarm Coffee Foam, Chocolate Sorbetto | *16* |
| PANTELLERIA KISSESCrispy Thin Waffle, Blood Orange Caramel, Citrus Vanilla Sheep's Milk Ricotta Whipped with Honey | *16* |
| BOMBOLINI Ricotta Donuts, Chai Budino, Barrel Aged Maple CaramelFior di Latte Froth, Fall Spiced Sugar | *18* |

 *Denotes vegetarian options or dishes that can be easily modified.*

*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.*