

APPETIZERS

ARANCHINI 7

Giacomo's World Famous Rice Balls, Family Secret!
Risotto, Beef, Peas, Parmigiano Regiano, Sauce

BAKED CLAMS OREGANATO 8

Six Middle Neck Clams, Toasted
Bread Crumb, Garlic, Butter

SAUSAGE & BROCCOLI RABE 9

Sweet Italian Sausage, Garlic, Evoo

MOZZARELLA BELLA 9

Breaded Fresh Mozzarella, Basil, Marinara

LOLLIPOP LAMB CHOPS 13

Four Chops, Garlic Rosemary Evoo Emulsion

BRUSCHETTA POMODORO 7

Tomato, Garlic, Onion, Kalamata Olives, Fresh
Mozzarella, Balsamic Glaze, Basil, Evoo

SEARED SEA SCALLOPS 12

Wrapped in Prosciutto, Sautéed Spinach, Balsamic Glaze

FIAMMA MAC & CHEESE 9

Gnocchi, Panchetta, 5 Cheese Bechamel

SHRIMP LIMONCELLO 12

Jumbo Shrimp, Limoncello Cream

ITALIAN DRUMSTICK WINGS 8

Garlic Honey BBQ sauce, Gorgonzola Dipping Sauce

CRAB STUFFED MUSHROOMS 12

SHRIMP COCKTAIL 9

House Made Cocktail Sauce

EGGPLANT STACK 9

Breaded Eggplant, Ricotta Cheese, Sauce

CRISPY FRIED CALAMARI 11

Marinara, Balsamic & Bang-Bang Sauces

ZUPPA DI MUSSELS 9

PEI Mussels, Garlic, Marinara White Wine

CHEESE STEAK EGG ROLLS 8

Siracha Ketchup

ITALIAN TACOS 9

Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze

MOZZARELLA STICKS 7

Hand Breaded with Marinara

COCONUT SHRIMP 8

Sweet Thai Sauce

CRAB TOTS 8

Bang-Bang Sauce

SOUP OF THE DAY 4

SALADS

DRESSINGS: Gorgonzola, Caesar, Honey Balsamic,
Roasted Garlic, Creamy Italian, Smokey Pancetta Ranch,
Seasonal Vinaigrette

CAESAR 9

Chopped Romaine Hearts, Garlic Croutons,
Shaved Parmigiano Cheese

WEDGE 11

Crumbled Gorgonzola, Pancetta, Red Onion,
Tomato, Gorgonzola Dressing, Balsamic Glaze

SEAFOOD 14

Shrimp, Scallops, Calamari, Mussels,
Clams, Lemon Evoo Dressing

CAPRESE 11

Fresh Mozzarella, Tomatoes, Oranges,
Roasted Red Peppers, Kalamata Olives, Evoo

HOUSE 7

Mixed Greens, Red Onion, Tomato,
Kalamata Olives, Roasted Red Peppers

ARUGALA 9

Oven Dried Tomatoes, Kalamata Olives, Pancetta,
Lemon Evoo Vinaigrette, Shaved Parmigiano Regiano

FIAMMA 10

Tomato, Oranges, Fresh Mozzarella, Evoo,
Basil, Kalamata Olives, Onion, Artichoke Hearts,
Sun Dried Tomato, Roasted Red Peppers, Mixed Greens

ITALIAN TUNA SALAD 11

Spring Mix, Tuna, Tomato, Onion, Kalamata Olives,
Sharp Cheese, Roasted Red Peppers, Lemon Evoo Dressing

ANTIPASTO 11

Mixed Greens, Ham, Capicola, Salami, Sharp Cheese,
Roasted Red Peppers, Artichoke Hearts, Sun Dried Tomato

ADD ONS: Chicken 4, Shrimp 6, Salmon 8, Scallops 8
(1.00 Extra Blackened)

MEATBALLS

Made from 1 Pound of Fresh Ground Beef, Italian Sausage & Veal Handcrafted with Fresh Herbs & Imported Cheeses

TRADITIONAL 11

Sauce, Parmigiano Regiano

PARMIGIANA 12

Sauce, Parmigiano Regiano, Melted Mozzarella

WHIPPED RICOTTA 13

Sauce, Parmigiano Regiano, Whipped Ricotta

BIANCO 13

Fresh Mozzarella, 5 Cheese Bechamel Sauce

CHICKEN 18 SHRIMP 20 VEAL 22

Entrées Served with House or Caesar Salad & Choice of Spaghetti, Linguini, Angel Hair, Penne
Substitute Gnocchi, Papardelle, Gluten Free, Whole Wheat Pasta 3.00

SCAPARELLO

Sausage, Cherry Peppers, Potatoes, Onion,
White Wine Vinegar

PICCATA

Onion, Roasted Red Peppers, Capers,
White Wine, Lemon, Butter

FANTASY

Roasted Red Peppers, Artichoke Hearts,
Sun Dried Tomato, Pink Wine Cream Sauce

MILANESE

Dressed Arugala, Tomato Bruschetta,
Balsamic Glaze

MARSALA

Mixed Mushrooms, Red Onion

PARMIGIANA

Tomato Sauce, Mozzarella Cheese

SCAMPI

Lemon, Butter, Garlic, White Wine

FLORENTINE

Onion, Mushroom, Sun Dried Tomato,
Spinach, Light Marsala Cream

BROCCOLI

Broccoli, Onion, Garlic, Basil, White Wine

FRANCAISE

Egg Dipped, Lemon, Butter, White Wine

SICILIAN STYLE

Onion, Mushroom, Sun Dried Tomato,
Peppers, Artichoke Hearts, Ham & Cheese
White Wine Marsala Demi-Glaze

CACCIATORE

Pepper, Onion, Kalamata Olives, Potato,
Capers, White Wine Marinara

SCALLOPINI

Onion, Pepper, Mushroom, Sun Dried Tomato,
Artichoke Hearts, White Wine Marsala Demi-Glaze

SEAFOOD

CRAB CAKES 25

Jumbo Lump Crab, Sherry Cream Sauce

BLACKENED SEA SCALLOPS 22

Roasted Tomato Salsa, Green Onion Vinaigrette

AMORE LINGUINI 24

Shrimp, Scallops, Sun Dried Tomato,
Mushroom, Marsala Wine Marinara

LINGUINI WHITE CLAM 19

Middle Neck Clams, Garlic, Evoo,
White Wine, Basil

CALAMARI SAUCE 18

Garlic, Basil, Marinara White Wine

MUSSELS MARINARA 18

PEI Mussels, Garlic, Basil, Marinara White Wine

FRUTTA DI MARE 23

PEI Mussels, Clams, Shrimp, Scallops, Calamari,
Garlic, Basil, Marinara White Wine

ANGEL HAIR GORGONZOLA 32

Baby Lobster Tail, Shrimp, Scallops, Lump Crab Meat,
Red Onion, Gorgonzola Cream

BLACKENED TUNA 26

8 oz. Tuna Filet, Shrimp, Scallops, Red Onion,
Tomato, Garlic, White Wine Cajun Creole

CHEF SPECIALTIES

16 OZ. RACK OF LAMB TUSCANA 27

Dressed Arugala, Sautéed Spinach, Risotto Cake

TORTELLOCHI ROMANO 19

Braised Beef & Veal, Tomato Sauce, Basil, Shaved Parmigiano Regiano

10 OZ. SALMON STEAK 24

100% Organic Faroe Island Salmon,
Pesto Butter, Sautéed Spinach, Risotto Cake

LOBSTER LIMONCELLO 32

8 oz Lobster Tail, Crab Meat,
Light Cream Limoncello Reduction

GNOCCHI GAMBERI 25

Crispy Gnocchi, Mascarpone Pesto, Crab Stuffed Shrimp

VEAL CHOP PARMIGIANA 32

Thinly Pounded, Breaded, Tomato Sauce, Mozzarella Cheese

CRAB RAVIOLI 28

Shrimp, Scallops, Crab Meat, Diced Tomato,
Garlic, White Wine Fresh Herb Cream

BLACKENED CHICKEN 21

Blackened Chicken, Mushroom, Onion,
Diced Tomato, White Wine Cajun Cream Sauce

ANGEL HAIR BELLA ITALIA 29

Shrimp, Scallops, Crab Meat, Onion,
Pink Vodka, Topped with a Crab Cake

RISOTTOS

PARMESAN 24

Spinach, Asparagus & Scallops

SEAFOOD 25

Shrimp, Scallops, Clams, Mussels, Calamari,
White Wine Marinara

PORK OSSO BUCCO 22

Pork Shank, Tomato Sauce

PORTOBELLO 19

Mixed Mushrooms, Caramelized Red Onion,
Spinach, Marsala Cream

PASTA

FIAMMA CLASSIC 16

Tomato Sauce with Meatballs or Sausage

GARLIC & OIL 16

Basil, Pine Nuts, Cream, Evoo

PESTO 17

Mixed Mushrooms, Onion, Garlic,
Marinara White Wine

CARBONARA 18

Ham, Bacon, Peas, Onion, Parmesean, Cream

MEAT SAUCE 17

Ground Beef, Tomato Sauce

MARINARA 15

Onion, Tomato, Vodka Cream

VODKA 17

Mixed Vegetables,
Garlic White Wine or Pink Sauce

PRIMAVERA 19

Onion, Marinara White Wine

FRA DIAVOLO 15

Spicy Marinara

ALFREDO 16

Ground Beef, Tomato Sauce, Cream

BOLOGNESE 18

Sausage, Broccoli Rabe, Garlic,
White Wine Butter Broth

FILETTO POMODORO 17

Diced Tomato, Basil, Garlic, Evoo

ADD ONS: Chicken 4, Shrimp 7, Salmon 8, Scallops 8, Crab Meat 8, Lobster 9 (1.00 Extra Blackened)

BAKED

EGGPLANT ROLLATINI 16

Eggplant Rolled Around Ricotta,
Parmigiana Style

MEAT LASAGNA 17

Tomato Sauce, Mozzarella Cheese

MARGHERITA 8

Sauce, Fresh Mozzarella, Basil, Evoo

BIANCANEVE 10

Ricotta, Mozzarella, Sautéed Spinach,
Garlic, Fresh Basil

CALAMARI FRA DIAVOLO 11

Mozzarella, Spicy Marinara, Calamari

ALFRESCO 10

Sautéed Vegetables, Mozzarella, Pesto

PASTA FORNO 22

Chicken, Mushroom, Red Onion,
Spinach, Penne, Blush Cream Sauce
Topped with Ricotta, Ham, Mozzarella

STUFFED SHELLS FLORENTINE 18

Mushroom, Onion, Spinach,
Sun Dried Tomato, Marsala, Cream

BAKED ZITI 16

5 Cheese Filled, Tomato Sauce, Mozzarella

FLATBREADS

BBQ CHICKEN 9

Breaded Chicken, Mozzarella, BBQ Sauce

QUATRO GUSTI 10

Ham, Mushroom, Artichoke Hearts,
Sundried Tomatoes

VODKA 10

Fresh Mozzarella

BRUSCHETTA 9

Mozzarella, Bruschetta, Balsamic Glaze

FIAMMA 10

Fresh Mozzarella, Sauce, Bacon, Red Onion

EGGPLANT ROLLATINI 10

Eggplant, Ricotta, Mozzarella,
Tomato Sauce

SALAD 9

Chopped House Salad, Mozzarella, Balsamic, Evoo

SAUSAGE & BROCCOLI RABE 10

Mozzarella, Shaved Parmesan