

# FIAMMA

## ITALIAN GRILL

### APPETIZERS

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| <p><b>STEAMED CLAMS 11</b><br/><i>Pancetta, Cannellini Beans, Garlic, Fresh Diced Tomatoes, White Wine Broth</i></p> <p><b>SAUSAGE &amp; BROCCOLI RABE 9</b><br/><i>Sweet Italian Sausage, Garlic, Evoo</i></p> <p><b>MOZZARELLA BELLA 9</b><br/><i>Breaded Fresh Mozzarella, Basil, Marinara</i></p> <p><b>LOLLIPOP LAMB CHOPS 13</b><br/><i>Four Chops, Garlic Rosemary Evoo Emulsion</i></p> <p><b>FIAMMA MAC &amp; CHEESE 9</b><br/><i>Gnocchi, Panchetta, 5 Cheese Bechamel</i></p> <p><b>SHRIMP LIMONCELLO 13</b><br/><i>Jumbo Shrimp, Limoncello Cream</i></p> <p><b>GIANT PRETZEL 8</b><br/><i>Cheese Sauce &amp; Mustard</i></p> <p><b>ZUPPA DI MUSSELS 9</b><br/><i>PEI Mussels, Garlic, Marinara White Wine</i></p> | <p><b>ARANCHINI 7</b><br/><i>Giacomo's World Famous Rice Balls, Family Secret! Risotto, Beef, Peas, Parmigiano Regiano, Sauce</i></p> <p><b>ITALIAN WINGS 8</b><br/><i>Garlic Honey BBQ sauce, Gorgonzola Dipping Sauce</i></p> <p><b>FRIED LASAGNA STACK 9</b><br/><i>Ground Beef, Mozzarella, Ricotta, Sauce, Basil</i></p> <p><b>ITALIAN TACOS 9</b><br/><i>Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze</i></p> <p><b>PORTOBELLO CAPS 15</b><br/><i>Shrimp, Scallops, Onions in a Marsala Cream, Fresh Spinach</i></p> <p><b>SEARED SEA SCALLOPS 12</b><br/><i>Wrapped in Prosciutto, Sautéed Spinach, Balsamic Glaze</i></p> <p><b>ARTICHOKE HEART FRANCAISE 8</b><br/><i>Served over Spinach</i></p> <p><b>CRAB STUFFED MUSHROOMS 12</b></p> <p><b>SOUP OF THE DAY 4</b></p> | <p><b>BRUSCHETTA POMODORO 7</b><br/><i>Tomato, Garlic, Onion, Kalamata Olives, Fresh Mozzarella, Balsamic Glaze, Basil, Evoo</i></p> <p><b>CHEESE STEAK EGG ROLLS 8</b><br/><i>Siracha Ketchup</i></p> <p><b>MOZZARELLA STICKS 7</b><br/><i>Hand Breaded with Marinara</i></p> <p><b>COCONUT SHRIMP 8</b><br/><i>Sweet Thai Sauce</i></p> <p><b>CRAB TOTS 8</b><br/><i>Bang-Bang Sauce</i></p> <p><b>EGGPLANT STACK 9</b><br/><i>Breaded Eggplant, Ricotta Cheese, Sauce</i></p> <p><b>STUFFED EGGPLANT 8</b><br/><i>Ground Beef &amp; Sausage, Italian Herbs, Cheese, Served Parmigiana Style</i></p> <p><b>CRISPY FRIED CALAMARI 11</b><br/><i>Marinara, Balsamic &amp; Bang-Bang Sauces</i></p> |
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### MEATBALLS

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

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| <p><b>TRADITIONAL 11</b><br/><i>Sauce, Parmigiano Regiano</i></p> <p><b>PARMIGIANA 12</b><br/><i>Sauce, Parmigiano Regiano, Melted Mozzarella</i></p> | <p><b>WHIPPED RICOTTA 13</b><br/><i>Sauce, Parmigiano Regiano, Whipped Ricotta</i></p> <p><b>BIANCO 13</b><br/><i>Fresh Mozzarella, 5 Cheese Bechamel Sauce</i></p> |
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Make Any Meatball a Meal By Adding a Side of Pasta with Tomato Sauce and a Side Salad \$6

### SALADS

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

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

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| <p><b>CAESAR 9</b><br/><i>Chopped Romaine Hearts, Garlic Croutons, Shaved Parmigiano Cheese</i></p> <p><b>WEDGE 11</b><br/><i>Crumbled Gorgonzola, Pancetta, Red Onions, Tomato, Gorgonzola Dressing, Balsamic Glaze</i></p> <p><b>FIAMMA 11</b><br/><i>Tomato, Oranges, Fresh Mozzarella, Evoo, Basil, Kalamata Olives, Onions, Artichoke Hearts, Sun Dried Tomatoes, Roasted Red Peppers, Mixed Greens</i></p> | <p><b>CAPRESE 11</b><br/><i>Fresh Mozzarella, Tomatoes, Oranges, Roasted Red Peppers, Kalamata Olives, Evoo</i></p> <p><b>HOUSE 8</b><br/><i>Mixed Greens, Red Onions, Tomatoes, Kalamata Olives, Roasted Red Peppers, Mozzarella Cheese, Croutons</i></p> <p><b>ARUGALA 9</b><br/><i>Oven Dried Tomatoes, Kalamata Olives, Pancetta, Lemon Evoo Vinaigrette, Shaved Parmigiano Regiano</i></p> | <p><b>SEAFOOD 14</b><br/><i>Shrimp, Scallops, Calamari, Mussels, Clams, Lemon Evoo Dressing</i></p> <p><b>CHOPPED SALAD 11</b><br/><i>Romaine, Kalamata Olives, Cherry Tomatoes, Onions, Chick Peas, Artichokes, Provolone, Ham, Salami, Capicola</i></p> <p><b>ITALIAN TUNA SALAD 9</b><br/><i>Spring Mix, Tuna, Tomatoes, Onions, Kalamata Olives, Sharp Cheese, Roasted Red Peppers, Lemon Evoo Dressing</i></p> |
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### FLATBREADS

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| <p><b>MARGHERITA 8</b><br/><i>Sauce, Fresh Mozzarella, Basil, Evoo</i></p> <p><b>BIANCANEVE 10</b><br/><i>Ricotta, Mozzarella, Sautéed Spinach, Garlic, Fresh Basil</i></p> | <p><b>BBQ CHICKEN 9</b><br/><i>Breaded Chicken, Mozzarella, BBQ Sauce</i></p> <p><b>BRUSCHETTA 9</b><br/><i>Mozzarella, Bruschetta, Balsamic Glaze</i></p> <p><b>BUILD YOUR OWN FLATBREAD 10</b><br/><i>Sausage, Meatball, Bacon, Kalamata Olives, Onions, Fresh Diced Tomatoes, Sun Dried Tomatoes, Artichoke Hearts, Roasted Red Peppers, Mushrooms Maximum of Three Toppings</i></p> | <p><b>FIAMMA 10</b><br/><i>Fresh Mozzarella, Sauce, Bacon, Red Onion</i></p> <p><b>CALAMARI FRA DIAVOLO 11</b><br/><i>Mozzarella, Spicy Marinara, Calamari</i></p> |
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Sharing/Plate Fee \$6 Includes Additional House or Caesar Side Salad

Altering or Changing Any Dish May Result in an Upcharge

Consuming Raw or Uncooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Foodborne Illness

# 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,  
Onions, White Wine Vinegar Reduction

## PICCATA

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

## FANTASY

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

## MILANESE

Dressed Arugala, Tomato Bruschetta,  
Balsamic Glaze

## MARSALA

Mixed Mushrooms, Onions

## PARMIGIANA

Tomato Sauce, Mozzarella Cheese

## SCAMPI

Lemon, Butter, Garlic, White Wine

## FLORENTINE

Onions, Mushrooms, Sun Dried Tomatoes,  
Spinach, Light Marsala Cream

## BROCCOLI

Broccoli, Onions, Garlic, Basil, White Wine

## FRANCAISE

Egg Dipped, Lemon, Butter, White Wine

## SICILIAN STYLE

Onions, Mushrooms, Sun Dried Tomatoes,  
Peppers, Artichoke Hearts, Ham & Cheese  
White Wine Marsala Demi-Glaze

## CACCIATORE

Peppers, Onions, Kalamata Olives, Potatoes,  
Capers, White Wine Marinara

## SCALLOPINI

Onions, Peppers, Mushrooms, Sun Dried Tomatoes,  
Artichoke Hearts, White Wine Marsala Demi-Glaze

## SEAFOOD

### BLACKENED SEA SCALLOPS 23

Roasted Tomato Salsa, Green Onion Vinaigrette

### CRAB CAKES 24

Shrimp, Scallops, Onions, Fresh Diced Tomatoes,  
Fresh Herb Sherry Cream Sauce

### AMORE LINGUINI 24

Shrimp, Scallops, Sun Dried Tomatoes,  
Mushrooms, Marsala Wine Marinara

### LINGUINI WHITE CLAM 21

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

### CALAMARI SAUCE 19

Garlic, Basil, Marinara White Wine

### MUSSELS MARINARA 19

PEI Mussels, Garlic, Basil, Marinara White Wine

### FRUTTA DI MARE 24

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

### ANGEL HAIR GORGONZOLA 32

Baby Lobster Tail, Shrimp, Scallops, Lump Crab Meat,  
Onions, Gorgonzola Vodka Cream Sauce

### BLACKENED TUNA 27

8 oz. Tuna Filet, Shrimp, Scallops, Onions,  
Tomatoes, 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

### 8 OZ. SALMON STEAK 24

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

### LOBSTER RAVIOLI 29

Shrimp, Lump Crab Meat, Onions, Fresh Diced Tomatoes,  
Mushrooms, Asparagus, Blush Cream Sauce

### 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 Sauce

### BLACKENED CHICKEN 22

Blackened Chicken, Mushrooms, Onions,  
Diced Tomatoes, White Wine Cajun Cream Sauce

### ANGEL HAIR BELLA ITALIA 29

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

## RISOTTOS

### PARMESAN 24

Spinach, Asparagus, Garlic & Scallops

### SEAFOOD 25

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

### PORK OSSO BUCCO 22

Pork Shank, Tomato Sauce

### PORTOBELLO 19

Mixed Mushrooms, Caramelized Onions,  
Spinach, Marsala Cream

## PASTA

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

### FIAMMA CLASSIC 16

Tomato Sauce with Meatballs or Sausage

### GARLIC & OIL 16

### PESTO 18

Basil, Pine Nuts, Cream, Evoo

### MUSHROOM 18

Mixed Mushrooms, Onions, Garlic,  
Marinara White Wine

### CARBONARA 18

Ham, Bacon, Peas, Onions, Parmesean, Cream

### MEAT SAUCE 17

Ground Beef, Tomato Sauce

### MARINARA 15

### VODKA 17

Onions, Fresh Diced Tomatoes, Vodka Cream

### PRIMAVERA 19

Mixed Vegetables,  
Garlic White Wine or Pink Sauce

### SAUSAGE & PEPPERS 18

Peppers, Onions, Marinara White Wine

### FRA DIAVOLO 15

Spicy Marinara

### ALFREDO 16

### BOLOGNESE 18

Ground Beef, Tomato Sauce, Cream

### NAPOLITIAN 19

Sausage, Broccoli Rabe, Garlic,  
White Wine Butter Broth

### FILETTO POMODORO 17

Diced Tomatoes, Basil, Garlic, Evoo

## BAKED

### EGGPLANT ROLLATINI 17

Eggplant Rolled Around Ricotta,  
Parmagiana Style

### MEAT LASAGNA 17

### EGGPLANT PARMIGIANA 16

Tomato Sauce, Mozzarella Cheese

### PASTA FORNO 23

Chicken, Mushrooms, Onions,  
Spinach, Penne, Blush Cream Sauce  
Topped with Ricotta, Ham, Mozzarella

### STUFFED SHELLS FLORENTINE 18

Mushrooms, Onions, Spinach,  
Sun Dried Tomatoes, Marsala, Cream

### BAKED ZITI 16

### CANELLONI 16

5 Cheese Filled, Tomato Sauce, Mozzarella