

# FEATURES

## COCKTAILS

### **NEAPOLITAN MARTINI 9**

*Vanilla Vodka, Orange Vodka, Triple Sec, Hint of Lime Juice*

### **MODERN NEGRONI 10**

*Xplorer Gin, Herbal Liqueur, Aperol, Splash Club Soda*

### **FIAMMA SIGNATURE FROZEN COCKTAILS**

*Spiked Apple Cider & Peach Moscato 7*

### **WEYERBACHER SEASONAL BOTTLE**

*Blithering Idiot 6*

### **SEASONAL DRAFT BEER**

*Evil Genius I'll Have What She's Having 6  
Chocolate Hazelnut Imperial Stout*

## **FEATURED WINE**

*Ricossa Gavi Glass 9 Bottle 34*

*Light straw-yellow color, this delicate and insipid floral white wine has wonderful aromas of green apples and melon, and a lemony taste that is fresh and clean. Best enjoyed young with shell fish and other seafood, cold pasta and salads, and soft cheeses. It is also a terrific sipping wine on its own.*

## APPETIZERS

### **SWEET THAI CALAMARI**

*Hand Floured Calamari Tossed in our Home Made Sweet Thai Chili Sauce*

### **BLT BRUSCHETTA**

*Bacon, Lettuce, Tomato, Fresh Mozzarella served over Crostinis with Mayo Topped with Balsamic Glaze*

## ENTRÉES

### **GRILLED VEAL FILET MIGNON**

*8 oz. Veal Filet sautéed with Shrimp, Lump Crab Meat, Portobello Mushrooms, Caramelized Red Onions in a Marsala Wine Demi-Glaze with a Touch of Fresh Herbs*

### **PENNE FIAMMA**

*Shrimp, Scallops, Crab Meat, Fresh Diced Tomatoes, Garlic, White Wine Fresh Herb Cream Sauce*

### **SPINACH AND ARTICHOKE HEART RAVIOLI**

*Served in a Cheese Alfredo Sauce with Sautéed Spinach and Artichoke Hearts*

## DESSERT

### **TORTA NOCCIOLA**

*Layered Hazelnut Cream Cake with Chocolate Cream & Hazelnut Cream Topped with Caramelized Hazelnuts*

### **ITALIAN RAINBOW CAKE**

*Three Colorful Sponge Cake Layers Filled with a Sweet Raspberry Jam & Almond Marzipan Topped with Chocolate Icing*

## WINE LIST

### RED WINES

	<u>B</u>	<u>G</u>	<u>PAIRINGS</u>
10 RICOSSA BARBERA "APPASSIMENTO"	53	14	<i>Veal Fantasy, Stuffed Shells Florentine</i>
11 LECHTHALER PINOT NOIR	38	-	<i>Chicken Marsala, Frutta Di Mare</i>
12 TORRE DILUNA CABERNET	34	9	<i>Sausage &amp; Broccoli Rabe, Neapolitan</i>
13 FONTANAFREDDA BRICCOTONDO BARBERA	35	9	<i>Fried Lasagna, Traditional Meatball</i>
14 MONTEFRESCO MONTEPULCIANO D'ABRUZZO	34	9	<i>Chicken Milanese, Sausage &amp; Peppers</i>
15 RICOSSA BAROLO	75	-	<i>Pork Osso Bucco, Parmigiana Meatball</i>
16 BRUNI POGGIO D'ELSA TOSCANA ROSO	37	10	<i>Aranchini, Tortellochi Romano</i>
17 SALCHETO CHIANTI COLLI SENESI	38	10	<i>Stuffed Eggplant Pasta Forno</i>
18 ANTICO FUOCO ROSSO	34	9	<i>Blackened Chicken, Meat Sauce</i>
19 RICOSSA BARBARESCO	56	-	<i>Veal Scallopini, Mushroom Sauce</i>
20 LEONE DE CASTRIS PRIMITIVO	41	11	<i>Eggplant Parmigiana, Lasagna</i>
21 COL D' ORCIA BRUNELLO	120	-	<i>Veal Chop Parmigiana</i>
22 ARGILLAE SINUOSO CABERNET/MERLOT	47	-	<i>Portobello Caps, Chicken Scallopini</i>
23 SELLA & MOSCA CANNANOU	42	11	<i>Veal Sicilian Style, 16 oz. Rack of Lamb</i>

### WHITE WINES

	<u>B</u>	<u>G</u>	
25 RICOSSA GAVI	34	9	<i>Chicken Florentine, Shrimp Cacciatore</i>
26 LUISA FRIULANO	53	-	<i>Shrimp Scampi, Vegetable Primavera</i>
27 CANTELE CHARDONNAY	36	-	<i>Parmesan Risotto, Angel Hair Gorgonzola</i>
28 LECHTHALER PINOT GRIGIO TRENTO	34	9	<i>Carbonara, Shrimp &amp; Broccoli</i>
29 BROGLIA LA MEIRANA GAVI DI GAVI	58	15	<i>Crab Cakes, Gnocchi Gamberi</i>
30 BRUNI PLINIO VERMINTINO	46	12	<i>Blackened Sea Scallops, Seafood Salad</i>
31 BIBBIANO PRIMO BACIO	36	10	<i>Crab Stuffed Mushrooms, Linguini White Clam</i>
32 PRINCIPE PALLAVICINI FRASCATI	39	-	<i>Chicken Fantasy, Amore Linguini</i>
33 BRUNO BROGLIA GAVI DI GAVI ESTATE	90	-	<i>Crab Cakes, Lobster Ravioli</i>

### SPARKLING & ROSE WINES

	<u>B</u>	<u>G</u>	
34 ACINUM PROSECCO	38	10	<i>Seared Sea Scallops, Bruschetta Pomodoro</i>
35 RICOSSA MOSCATO D'ASTI	34	9	<i>Shrimp Limoncello, Coconut Shrimp</i>
36 TERREDORA DI PAOLO ROSAENOVAE ROSATO	39	10	<i>Crab Ravioli, Blackened Tuna</i>
37 PURA SICILIA PURATO ORGANIC ROSE	41	11	<i>Blackened Sea Scallops, Crab Ravioli</i>

## HOUSE WINES

CABERNET SAUVIGNON 7

PINOT GRIGIO 7

PINOT NOIR 7

CHARDONNAY 7

CHIANTI 7

MONTEPULCIANO D'ABRUZZO 7

## MARTINIS

### **LIMONCELLO DROP 9**

*House Made Limoncello, Citrus Vodka, Sour Mix*

### **CUCUMBER BASIL MARTINI 10**

*Bombay Sapphire, Muddled Cucumber,  
Basil, Triple Sec, Fresh Lime Juice*

### **PEAR MARTINI 9**

*Grey Goose La Poire, Licor 43, Lemon Juice, Agave Nectar*

### **ESPRESSO 9**

*Kahlúa, Baileys, Vanilla Vodka, Fresh Espresso*

### **FIG BLOSSOM 11**

*Figenza Fig Vodka, St. Germain, Lemon Juice, Pomegranate Juice*

### **SICILIAN BLOOD ORANGE MANHATTAN 14**

*Knobb Creek Single Barrel Reserve 120 Proof, Solerno Blood  
Orange Liqueur, Sweet Vermouth, Sparked Orange Rind*

### **BLACKBERRY BRAMBLE 12**

*Bombay Sapphire, St. Germain, Lime Juice, Blackberries*

### **BLOOD ORANGE COSMO 9**

*Skyy Blood Orange Vodka, Gran Gala Liqueur, Blood Orange Juice*

## HIGHBALLS

### **MONTENEGRO NEGRONI 11**

*Bombay Sapphire, Aperol, Montenegro Amaro*

### **BLACKBERRY WHISKEY SMASH 9**

*Tin Cup Whiskey, Blackberries, Lemon Juice, Club Soda*

### **LIMONCELLO MULE 8**

*Vodka, House Made Limoncello, Lime Juice, Ginger Beer*

### **POMEGRANATE MOSCATO LEMONADE 9**

*Stateside Vodka, Pomegranate Juice, Lemon Juice, Moscato d'Asti*

### **PRICKLY PEAR MARGARITA 9**

*Cabo Wabo, Triple Sec, Lime Juice, Prickly Pear Puree*

### **MOJITO ITALIANO 9**

*Bacardi Rum, Campari, Lemon Juice, Mint Leaves, Club Soda*

## ITALIAN SODAS

### **WATERMELON SPRITZ 7**

*Watermelon Juice, Skyy Watermelon Vodka, Flavored Seltzer*

### **RASPBERRY BREEZE 7**

*Fresh Raspberries, Raspberry Vodka, Flavored Seltzer*

### **POMEGRANATE FIZZ 7**

*Fresh Pomegranate Juice, Pomegranate Vodka, Flavored Seltzer*

### **MANGO SPLASH 7**

*Mango Puree, Three Olives Mango Vodka, Flavored Seltzer*

*Non-Alcoholic Sodas Available for 3*

## BEERS

### DRAFT

BIRRA PERONI 5

MILLER LITE 4

VICTORY HOP DEVIL IPA 6

TRÖEGS HOPBACK AMBER ALE 6

BROOKLYN LAGER 5

SEASONAL SELECTION

### BOTTLES

AMSTEL LIGHT 5

ANGRY ORCHARD 5

BLUE MOON 5

BUDWEISER 4

BUD LIGHT 4

CORONA 5

CRABBIE'S GINGER BEER 6

GUINNESS 6

HEINEKEN 5

O'DOUL'S 4

MICHELOB ULTRA 4

STELLA ARTOIS 6

WEYERBACHER SEASONAL 6

YARDS IPA 6

YUENGLING LAGER 4

## FIAMMA HARD SHAKES

### **BLOOD ORANGE DREAMSICLE 11**

*Skyy Blood Orange Vodka, Gran Gala Liqueur,  
Blood Orange Juice, Ice-Cream*

### **TWIX BAR 11**

*Chocolate Vodka, Bacardi Oakheart, Frangelico,  
Baileys, Caramel, Ice-Cream*

### **FIAMMA SIGNATURE SLUSH 7**

*Ask Your Server for Seasonal Flavors*

### **CHUNKY MONKEY 11**

*Bacardi Banana, Disaronno, Godiva White  
Chocolate Liqueur, Peanut Butter, Ice-Cream*

### **MOCHA FRAPPE 11**

*Patron XO Cafe, Godiva Chocolate Liqueur,  
Chilled Espresso, Ice-Cream*

### **COOKIES & CREAM 11**

*Grey Goose La Vanille, Baileys, Crushed Cookies, Ice-Cream*

## DESSERTS

### **CANNOLI**

*Ricotta Cheese and Chocolate Chips*

### **TRIPLE CHOCOLATE CAKE**

*Chocolate Cake, Chocolate Cream Filling,  
Chocolate Icing & Chococalte Chips*

### **LIMONCELLO MARSCAPONE CAKE**

*Lemon Infused Sponge Cake and Marscopone Cream  
Filling Topped with White Chocolate Curls*

### **ICE CREAM**

*Vanilla, Chocolate Syrup, Whipped Cream, Cherry*

### **CHOCOLATE MOLTEN CAKE**

*Moist Chocolate Cake with a Heart of Creamy Rich Chocolate*

### **JUNIOR'S CHEESE CAKE**

*World Famous Cheesecake from Junior's Bakery in Manhattan, NY*

### **TIRAMISU**

*Traditional Tiramisù made with Espresso Soaked Lady Fingers  
and Mascarpone Cream, Dusted with Cocoa Powder*

### **SORBETTO**

*Seasonal Flavor*

## **HAPPY HOUR**

**MONDAY THROUGH FRIDAY 5 - 7 AT THE BAR**

\$6 SANGRIAS

\$3 OFF MARTINIS

\$5 ITALIAN SODAS

\$5 HOUSE WINES

\$1 OFF DRAFT BEERS

\$2 OFF APPETIZERS

## **DAILY SPECIALS**

SUNDAYS \$6 SANGRIAS

MONDAYS \$4 BACARDI DRINKS

TUESDAYS \$3 OFF MARTINIS

WEDNESDAYS \$5 HOUSE WINES

THURSDAYS \$5 ITALIAN SODAS