

FIAMMA

ITALIAN GRILL

APPETIZERS

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| <p>STEAMED CLAMS 12
<i>Pancetta, Cannellini Beans, Garlic, Fresh Diced Tomatoes, White Wine Broth</i></p> <p>SAUSAGE & BROCCOLI RABE 9
<i>Sweet Italian Sausage, Garlic, Evoo</i></p> <p>MOZZARELLA BELLA 9
<i>Breaded Fresh Mozzarella, Basil, Marinara</i></p> <p>LOLLIPOP LAMB CHOPS 14
<i>Four Chops, Garlic Rosemary Evoo Emulsion</i></p> <p>FIAMMA MAC & CHEESE 9
<i>Gnocchi, Panchetta, 5 Cheese Bechamel</i></p> <p>SHRIMP LIMONCELLO 14
<i>Jumbo Shrimp, Limoncello Cream</i></p> <p>GIANT PRETZEL 9
<i>Cheese Sauce & Mustard</i></p> <p>ZUPPA DI MUSSELS 9
<i>PEI Mussels, Garlic, Marinara White Wine</i></p> | <p>ARANCHINI 8
<i>Giacomo's World Famous Rice Balls, Family Secret! Risotto, Beef, Peas, Parmigiano Regiano, Sauce</i></p> <p>ITALIAN WINGS 9
<i>Garlic Honey BBQ sauce, Gorgonzola Dipping Sauce</i></p> <p>FRIED LASAGNA STACK 9
<i>Ground Beef, Mozzarella, Ricotta, Sauce, Basil</i></p> <p>ITALIAN TACOS 9
<i>Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze</i></p> <p>PORTOBELLO CAPS 15
<i>Shrimp, Scallops, Onions in a Marsala Cream, Fresh Spinach</i></p> <p>SEARED SEA SCALLOPS 13
<i>Wrapped in Prosciutto, Sautéed Spinach, Balsamic Glaze</i></p> <p>ARTICHOKE HEART FRANCAISE 8
<i>Served over Spinach</i></p> <p>CRAB STUFFED MUSHROOMS 12</p> <p>SOUP OF THE DAY 5</p> | <p>BRUSCHETTA POMODORO 7
<i>Tomato, Garlic, Onion, Kalamata Olives, Fresh Mozzarella, Balsamic Glaze, Basil, Evoo</i></p> <p>CHEESE STEAK EGG ROLLS 8
<i>Siracha Ketchup</i></p> <p>MOZZARELLA STICKS 7
<i>Hand Breaded with Marinara</i></p> <p>COCONUT SHRIMP 8
<i>Sweet Thai Sauce</i></p> <p>CRAB TOTS 8
<i>Bang-Bang Sauce</i></p> <p>EGGPLANT STACK 9
<i>Breaded Eggplant, Ricotta Cheese, Sauce</i></p> <p>STUFFED EGGPLANT 8
<i>Ground Beef & Sausage, Italian Herbs, Cheese, Served Parmigiana Style</i></p> <p>CRISPY FRIED CALAMARI 12
<i>Marinara, Balsamic & 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>TRADITIONAL 13
<i>Sauce, Parmigiano Regiano</i></p> <p>PARMIGIANA 14
<i>Sauce, Parmigiano Regiano, Melted Mozzarella</i></p> | <p>WHIPPED RICOTTA 14
<i>Sauce, Parmigiano Regiano, Whipped Ricotta</i></p> <p>BIANCO 14
<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>CAESAR 9
<i>Chopped Romaine Hearts, Garlic Croutons, Shaved Parmigiano Cheese</i></p> <p>WEDGE 11
<i>Crumbled Gorgonzola, Pancetta, Red Onions, Tomato, Gorgonzola Dressing, Balsamic Glaze</i></p> <p>FIAMMA 12
<i>Tomato, Oranges, Fresh Mozzarella, Evoo, Basil, Kalamata Olives, Onions, Artichoke Hearts, Sun Dried Tomatoes, Roasted Red Peppers, Mixed Greens</i></p> | <p>CAPRESE 11
<i>Fresh Mozzarella, Tomatoes, Oranges, Roasted Red Peppers, Kalamata Olives, Evoo</i></p> <p>HOUSE 9
<i>Mixed Greens, Red Onions, Tomatoes, Kalamata Olives, Roasted Red Peppers, Mozzarella Cheese, Croutons</i></p> <p>ARUGALA 9
<i>Oven Dried Tomatoes, Kalamata Olives, Pancetta, Lemon Evoo Vinaigrette, Shaved Parmigiano Regiano</i></p> | <p>SEAFOOD 14
<i>Shrimp, Scallops, Calamari, Mussels, Clams, Lemon Evoo Dressing</i></p> <p>CHOPPED SALAD 11
<i>Romaine, Kalamata Olives, Cherry Tomatoes, Onions, Chick Peas, Artichokes, Provolone, Ham, Salami, Capicola</i></p> <p>ITALIAN TUNA SALAD 9
<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>MARGHERITA 8
<i>Sauce, Fresh Mozzarella, Basil, Evoo</i></p> <p>BIANCANEVE 10
<i>Ricotta, Mozzarella, Sautéed Spinach, Garlic, Fresh Basil</i></p> | <p>BBQ CHICKEN 9
<i>Breaded Chicken, Mozzarella, BBQ Sauce</i></p> <p>BRUSCHETTA 9
<i>Mozzarella, Bruschetta, Balsamic Glaze</i></p> <p>BUILD YOUR OWN FLATBREAD 10
<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>FIAMMA 10
<i>Fresh Mozzarella, Sauce, Bacon, Red Onion</i></p> <p>CALAMARI FRA DIAVOLO 12
<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 20 SHRIMP 22 VEAL 24

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 25

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 22

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 33

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 28

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 35

Thinly Pounded, Breaded, Tomato Sauce, Mozzarella Cheese

CRAB RAVIOLI 29

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

BLACKENED CHICKEN 23

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 25

Spinach, Asparagus, Garlic & Scallops

SEAFOOD 26

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

PORK OSSO BUCCO 23

Pork Shank, Tomato Sauce

PORTOBELLO 21

Mixed Mushrooms, Caramelized Onions,
Spinach, Marsala Cream

PASTA

ADD ONS: Chicken 4, Meatball 6, Sausage 6, 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 17

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 18

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 24

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