

SALADS HALF 45/FULL 80

CAESAR

Chopped Romaine Hearts, Garlic Croutons,
Shaved Parmigiano Regiano Cheese

CAPRESE

Fresh Mozzarella, Tomato, Oranges, Roasted
Peppers, Kalamata Olives, Basil infused Evoo

ARUGULA

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

WEDGE

Crumbled Gorgonzola, Pancetta Lardons, Onions,
Tomato, Gorgonzola Dressing, Balsamic Glaze

ANTIPASTO

Prosciutto, Soppressata, Ham, Salami, Sharp Cheese,
Roasted Red Peppers

SEAFOOD

Shrimp, Scallops, Calamari, Mussels, Clams,
Lemon, Evoo Dressing *Market Price*

FIAMMA

Tomatoes, Oranges, Fresh Mozzarella, Olives,
Onion, Evoo, Basil

ADDITIONS PER PERSON

Chicken \$3 | Shrimp \$5 | Salmon \$5
Blackened Seasoning add \$1 per item

Half Trays 8-10 People
Full Trays 15-18 People

DESSERTS

TIRAMISU, CANNOLIS, NEW YORK
STYLE CHEESECAKE, LEMON
MASCARPONE & CHOCOLATE CAKE

\$4 Per Person

MINI CANNOLI \$1 Per Person

COOKIE TRAYS (assorted by the lb) \$12

ASSORTED MINI DESSERTS *Market Price*

ADDITIONS

2 LITERS OF SODA \$3 Each

CANS OF SODA \$1 Per Person

BOTTLED WATER \$1 Per Person

UTENSILS, CUPS, PLATES & NAPKINS

\$2 Per Person

\$5 Charge per Chaffer Setup

EVERY EVENT IS UNIQUE,
WHICH IS WHY WE
OFFER A WIDE RANGE OF
PACKAGES THAT CAN BE
CUSTOMIZED TO CREATE
THE PERFECT
ARRANGEMENT.

Due to Increasing of Doing Business & to Provide the Highest
Level of Customer Service to our Customers, We Assess a
Surcharge of 3.25% on the Transaction Amount for Credit
Cards ex. Visa, Mastercard, American Express & Discover This
is not greater than our cost of Acceptance. Thank you for your
Understanding & Your Continued Patronage.



CATERING MENU

2118 SCHOENERSVILLE RD
BETHLEHEM, PA 18017

610-419-6545

FIAMMAITALIANGRILL.COM
FIAMMA610@GMAIL.COM

APPETIZERS HALF 40 / FULL 75

ARANCHINI

Risotto, Beef, Peas, Parmigiano Regiano, Sauce

SEARED SEA SCALLOPS

Wrapped in Prosciutto, Auateed

Spinach, Balsamic Glaze

FRIED CALAMARI *MARKET PRICE*

Marinara Sauce

SAUSAGE & BROCCOLI RABE

Sweet Italian Sausage, Garlic, Evoo

MOZZARELLA BELLA

Breaded Fresh Mozzarella, Basil, Marinara

ZUPPA DI MUSSELS

PEI Mussels, Garlic, White Wine, Marinara

STUFFED MUSHROOMS *MARKET PRICE*

Jumbo Lump Crab Meat

BRUSCHETTA POMODORO

Tomato, Garlic, Onion, Kalamata Olives, Fresh

Mozzarella, Balsamic Glaze, Basil, Evoo

ITALIAN WINGS

Garlic Honey BBQ Sauce Served with Celery &

Gorgonzola Dipping Sauce

CRAB CAKES *MARKET PRICE*

Cocktail Sauce & Lemon

MEATBALLS & SAUSAGE

HALF 40 / FULL 70

MEATBALLS

Tomato Sauce, Fresh Basil

SAUSAGE

Tomato Sauce, Fresh Basil

SAUSAGE & PEPPERS

Sausage, Peppers, Onions White Wine Marinara

PASTAS HALF 55 / FULL 100

PASTA WITH SAUCE

Tomato, Marinara, Alfredo, Vodka, Pesto,

Garlic & Oil, Meat, Bolognese

VEGETABLE PRIMAVERA

Sautéed Fresh Vegetables Blush or Garlic White Wine Sauce

FILETTO POMODORO WITH BROCCOLI

Fresh Diced Tomato, Basil, Garlic, Broccoli, Evoo

BAKED PASTAS

Ziti, Cannelloni, Ravioli, Stuffed Shells

BAKED SPECIALTIES HALF 75 / FULL 140

PASTA AL FORNO

Chicken, Ham, Spinach, Mushrooms, Onions

in a Pink Sauce with Ricotta & Fresh Mozzarella

MEAT LASAGNA

Ground Beef, Ricotta Cheese, Mozzarella, Tomato Sauce

VEGETARIAN LASAGNA

Mixed Vegetables, Ricotta Cheese, Mozzarella,

Tomato Sauce

SEAFOOD HALF / FULL

WHITE CLAM SAUCE 75 / 140

Large Little Necks, Garlic, Evoo, White Wine, Basil

RED CLAM SAUCE 75 / 140

Large Little Necks, Garlic, Evoo, Marinara Sauce

FRUTTA DI MARE 80 / 150

PEI Mussels, Clams, Shrimp, Scallops, Calamari,

White Wine Marinara

PENNE FIAMMA 80 / 150

Shrimp, Scallops, Crab meat in a White

Wine Cream Sauce

PARMESAN RISOTTO 75 / 140

Spinach, Asparagus, Pan Seared Scallops

CHICKEN HALF 65 / FULL 125

VEAL HALF 85 / FULL 165

SHRIMP HALF 75 / FULL 145

PARMIGANA

Tomato Sauce, Mozzarella Cheese

MARSALA

Mixed Mushrooms, Red Onion

PICATTA

Capers, Lemon Herb Sauce

FANTASY

Roasted Peppers, Artichoke Hearts & Sun-Dried

Tomatoes in Blush Cream Sauce

SCALLOPINI

Peppers, Mushrooms, Sun-Dried Tomatoes,

Artichoke Hearts in a Marsala Demi-Glaze

FRANCAISE

Egg Dipped, Lemon Butter, White Wine

SCAMPI

Lemon, Butter, Garlic, White Wine

FLORENTINE

Onions, Mushrooms, Sun-Dried Tomatoes, Spinach

Marsala Basil Cream Sauce

CAJUN CREOLE SAUCE

Mushrooms, Onions, Diced Tomato White Wine

Basil Cajun Creole Sauce (not available with veal)

VEGETARIAN HALF 45 / FULL 80

EGGPLANT PARMIGIANA

Eggplant Baked in a Light Basil Tomato Sauce,

Topped With Mozzarella Cheese

EGGPLANT ROLLATINI

Eggplant Rolled Around Ricotta Fresh Herbs,

Baked with Mozzarella Cheese