

FIAMMA

ITALIAN GRILL

APPETIZERS

- STEAMED CLAMS 13**
Pancetta, Cannellini Beans, Garlic,
Fresh Diced Tomatoes, White Wine Broth
- SAUSAGE & BROCCOLI RABE 11**
Sweet Italian Sausage, Garlic, Evoo
- MOZZARELLA BELLA 9**
Breaded Fresh Mozzarella, Basil, Marinara
- LOLLIPOP LAMB CHOPS 14**
Three Chops, Garlic Rosemary Evoo Emulsion
- FIAMMA MAC & CHEESE 9**
Gnocchi, Panchetta, 5 Cheese Bechamel
- SHRIMP LIMONCELLO 14**
Jumbo Shrimp, Limoncello Cream
- GIANT PRETZEL 9**
Cheese Sauce & Mustard
- ZUPPA DI MUSSELS 11**
PEI Mussels, Garlic, Marinara White Wine

- ARANCHINI 9**
Giacomo's World Famous Rice Balls, Family Secret!
Risotto, Beef, Peas, Parmigiano Regiano, Sauce
- ITALIAN WINGS 9**
Garlic Honey BBQ sauce, Gorgonzola Dipping Sauce
- FRIED LASAGNA STACK 12**
Ground Beef, Mozzarella, Ricotta, Sauce, Basil
- ITALIAN TACOS 9**
Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze
- PORTOBELLO CAPS 15**
Shrimp, Scallops, Onions in a Marsala Cream, Fresh Spinach
- SEARED SEA SCALLOPS 13**
Wrapped in Prosciutto, Sautéed Spinach, Balsamic Glaze
- ARTICHOKE HEART FRANCAISE 11**
Served over Spinach
- CRAB STUFFED MUSHROOMS 14**
- SOUP OF THE DAY 5**

- BRUSCHETTA POMODORO 8**
Tomato, Garlic, Onion, Kalamata Olives, Fresh
Mozzarella, Balsamic Glaze, Basil, Evoo
- CHEESE STEAK EGG ROLLS 9**
Siracha Ketchup
- MOZZARELLA STICKS 7**
Hand Breaded with Marinara
- COCONUT SHRIMP 9**
Sweet Thai Sauce
- CRAB TOTS 11**
Bang-Bang Sauce
- EGGPLANT STACK 9**
Breaded Eggplant, Ricotta Cheese, Sauce
- STUFFED EGGPLANT 11**
Ground Beef & Sausage, Italian Herbs, Cheese, Served Parmigiana Style
- CRISPY FRIED CALAMARI 13**
Marinara, Balsamic & Bang-Bang Sauces

MEATBALLS

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

- TRADITIONAL 13**
Sauce, Parmigiano Regiano
- WHIPPED RICOTTA 14**
Sauce, Parmigiano Regiano, Whipped Ricotta
- PARMIGIANA 14**
Sauce, Parmigiano Regiano, Melted Mozzarella
- BIANCO 14**
Fresh Mozzarella, 5 Cheese Bechamel Sauce

Make Any Meatball a Meal By Adding a Side of Pasta with Tomato Sauce and a Side Salad \$7

SALADS

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

ADD ONS: Chicken 5, Shrimp 6, Salmon 9, Scallops 8 (1.00 Extra Blackened)

- CAESAR 9**
Chopped Romaine Hearts, Garlic Croutons,
Shaved Parmigiano Cheese
- WEDGE 12**
Crumbled Gorgonzola, Pancetta, Red Onions,
Tomato, Gorgonzola Dressing, Balsamic Glaze
- FIAMMA 12**
Tomato, Oranges, Fresh Mozzarella, Evoo,
Basil, Kalamata Olives, Onions, Artichoke Hearts,
Sun Dried Tomatoes, Roasted Red Peppers, Mixed Greens
- CAPRESE 11**
Fresh Mozzarella, Tomatoes, Oranges,
Roasted Red Peppers, Kalamata Olives, Evoo
- HOUSE 9**
Mixed Greens, Red Onions, Tomatoes, Kalamata Olives,
Roasted Red Peppers, Mozzarella Cheese, Croutons
- ARUGALA 11**
Oven Dried Tomatoes, Kalamata Olives,
Pancetta, Lemon Evoo Vinaigrette,
Shaved Parmigiano Regiano
- SEAFOOD 16**
Shrimp, Scallops, Calamari, Mussels,
Clams, Lemon Evoo Dressing
- CHOPPED SALAD 11**
Romaine, Kalamata Olives, Cherry Tomatoes, Onions,
Chick Peas, Artichokes, Provolone, Ham, Salami, Capicola
- ITALIAN TUNA SALAD 9**
Spring Mix, Tuna, Tomatoes, Onions,
Kalamata Olives, Sharp Cheese,
Roasted Red Peppers, Lemon Evoo Dressing

FLATBREADS

- MARGHERITA 9**
Sauce, Fresh Mozzarella, Basil, Evoo
- BBQ CHICKEN 11**
Breaded Chicken, Mozzarella, BBQ Sauce
- FIAMMA 10**
Fresh Mozzarella, Sauce, Bacon, Red Onion
- BIANCANEVE 12**
Ricotta, Mozzarella, Sautéed Spinach, Garlic, Fresh Basil
- BRUSCHETTA 11**
Mozzarella, Bruschetta, Balsamic Glaze
- CALAMARI FRA DIAVOLO 14**
Mozzarella, Spicy Marinara, Calamari
- BUILD YOUR OWN FLATBREAD 12**
Sausage, Meatball, Bacon, Kalamata Olives, Onions, Fresh Diced Tomatoes,
Sun Dried Tomatoes, Artichoke Hearts, Roasted Red Peppers, Mushrooms
Maximum of Three Toppings

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.

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 Gluten Free or Whole Wheat Pasta 3.00, Gnocchi 4.00, Pappardelle 6.00

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 27

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

AMORE LINGUINI 25

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

LINGUINI WHITE CLAM 24

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

CALAMARI SAUCE 22

Garlic, Basil, Marinara White Wine

MUSSELS MARINARA 21

PEI Mussels, Garlic, Basil, Marinara White Wine

FRUTTA DI MARE 26

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

ANGEL HAIR GORGONZOLA 35

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

TORTELLINI ROMANO 19

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

8 OZ. SALMON STEAK 26

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 24

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

ANGEL HAIR BELLA ITALIA 33

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 25

Pork Shank, Tomato Sauce

PORTOBELLO 22

Mixed Mushrooms, Caramelized Onions,
Spinach, Marsala Cream

PASTA

ADD ONS: Chicken 5, Meatball 6, Sausage 6, Shrimp 7, Salmon 9, Scallops 8, Crab Meat 13, Lobster 12 (1.00 Extra Blackened)

FIAMMA CLASSIC 16

Tomato Sauce with Meatballs or Sausage

GARLIC & OIL 17

PESTO 18

Basil, Pine Nuts, Cream, Evoo

MUSHROOM 19

Mixed Mushrooms, Onions, Garlic,
Marinara White Wine

CARBONARA 19

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 17

BOLOGNESE 18

Ground Beef, Tomato Sauce, Cream

NAPOLITIAN 19

Sausage, Broccoli Rabe, Garlic,
White Wine Butter Broth

FILETTO POMODORO 19

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 19

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

BAKED ZITI 17

CANELLONI 17

5 Cheese Filled, Tomato Sauce, Mozzarella