

FIAMMA

ITALIAN GRILL

APPETIZERS

ARANCHINI 9

*Giacomo's World Famous Rice Balls, Family Secret!
Risotto, Beef, Peas, Parmigiano Regiano, Sauce*

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

SEARED SEA SCALLOPS 13

Wrapped in Prosciutto, Sautéed Spinach, Balsamic Glaze

FIAMMA MAC & CHEESE 9

Gnocchi, Panchetta, 5 Cheese Bechamel

SHRIMP LIMONCELLO 14

Jumbo Shrimp, Limoncello Cream

BRUSCHETTA POMODORO 8

Tomato, Garlic, Onion, Kalamata Olives, Fresh Mozzarella, Balsamic Glaze, Basil, Evoo

ITALIAN TACOS 9

Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze

CRAB TOTS 11

Bang-Bang Sauce

ARTICHOKE HEART FRANCAISE 11

Served over Spinach

GIANT PRETZEL 9

Cheese Sauce & Mustard

STEAMED CLAMS 13

Pancetta, Cannellini Beans, Garlic, Fresh Diced Tomatoes, White Wine Broth

ITALIAN WINGS 9

Garlic Honey BBQ Sauce, Gorgonzola Dipping Sauce

FRIED LASAGNA STACK 12

Ground Beef, Mozzarella, Ricotta, Sauce, Basil

EGGPLANT STACK 9

Breaded Eggplant, Ricotta Cheese, Sauce

CRISPY FRIED CALAMARI 13

Marinara, Balsamic & Bang-Bang Sauces

ZUPPA DI MUSSELS 11

PEI Mussels, Garlic, Marinara White Wine

CHEESE STEAK EGG ROLLS 9

Siracha Ketchup

PORTOBELLO CAPS 15

Shrimp, Scallops, Onions in a Marsala Cream Over Fresh Spinach

MOZZARELLA STICKS 7

Hand Breaded with Marinara

COCONUT SHRIMP 9

Sweet Thai Sauce

STUFFED EGGPLANT 11

Ground Beef & Sausage, Italian Herbs, Cheese, Served Parmigiana Style

CRAB STUFFED MUSHROOMS 14

Served over Spinach

SOUP OF THE DAY 5

MEATBALLS

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

TRADITIONAL 13

Sauce, Parmigiano Regiano

PARMIGIANA 14

Sauce, Parmigiano Regiano, Melted Mozzarella

WHIPPED RICOTTA 14

Sauce, Parmigiano Regiano, Whipped Ricotta

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, Tomatoes, Gorgonzola Dressing, Balsamic Glaze

ITALIAN TUNA SALAD 9

Spring Mix, Tuna, Tomatoes, Red Onions, Kalamata Olives, Sharp Cheese, Roasted Red Peppers, Lemon Evoo Dressing

SEAFOOD 16

Shrimp, Scallops, Calamari, Mussels, Clams, Lemon Evoo Dressing

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

CHOPPED SALAD 11

Romaine, Kalamata Olives, Cherry Tomatoes, Red Onions, Chick Peas, Artichokes, Provolone, Ham, Salami, Capicola

FIAMMA 12

Tomatoes, Oranges, Fresh Mozzarella, Evoo, Basil, Kalamata Olives, Red Onions, Artichoke Hearts, Sun Dried Tomatoes, Roasted Red Peppers, Mixed Greens

CHICKEN 11 SHRIMP 12 VEAL 13

*Choice of Spaghetti, Linguini, Angel Hair, Penne
Substitute Gluten Free or Whole Wheat Pasta 3.00, Gnocchi 4.00, Pappardelle 6.00
Add a House or Caesar Salad 3.00*

MILANESE

Dressed Arugala, Tomato Bruschetta, Balsamic Glaze

PARMIGIANA

Tomato Sauce, Mozzarella Cheese

FRANCAISE

Egg Dipped, Lemon, Butter, White Wine

MARSALA

Mixed Mushrooms, Onions

ENTRÉES

LINGUINI WHITE CLAM 14

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

FIAMMA CLASSIC 9

Tomato Sauce, Sausage or Meatballs

EGGPLANT PARMIGIANA 9

Tomato Sauce, Mozzarella Cheese

PENNE VODKA 10

Onions, Fresh Diced Tomatoes, Vodka Cream

PORTOBELLO RISOTTO 12

*Mixed Mushrooms, Caramelized Onions,
Spinach, Marsala Cream*

PENNE FIAMMA 15

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

BOLOGNESE 11

Ground Beef, Tomato Sauce, Cream

FRUTTA DI MARE 15

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

SAUSAGE & PEPPERS 12

Peppers, Onions, Marinara White Wine

EGGPLANT ROLLATINI 9

Eggplant Rolled Around Ricotta, Parmagiana Style

GRILLED SALMON 14

6 oz Salmon Steak, Sautéed Spinach, Roasted Potatoes

BLACKENED CHICKEN 13

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

CARBONARA 12

*Grilled Chicken, Ham, Bacon, Peas, Onions,
Parmesean Cheese, Cream*

BAKED ZITI 9

Traditional Style

SANDWICHES

All Sandwiches Served with Seasoned Fries

PARM Chicken, Eggplant, Meatball, or Sausage 9

PARM Veal or Shrimp 12

ITALIANO Ham, Soppressata, Capicola, Lettuce, Tomato, Onion, Provolone Cheese 11

CAPRESE Grilled Chicken, Tomato, Fresh Mozzarella, Basil, Balsamic Glaze 11

VEGGIE Sautéed Vegetables, Melted Mozzarella Cheese 9

SICILIAN Prosciutto, Soppressata, Capicola, Sharp Provolone, Roasted Red Peppers, Olive Oil & Seasonings 11

NAPOLITAN Fried Chicken, Broccoli Rabe, Aged Provolone 13

CHICKEN FRANCAISE DIP Egg Dipped, Lemon, Butter, White Wine 13

THE JOEY Chicken Parm Topped with Mozzarella Bella with Melted Mozzarella 14

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, 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.

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