

SALADS HALF/FULL

CAESAR 45/80

Chopped Romaine Hearts, Garlic Croutons,
Shaved Parmigiano Regiano Cheese

CAPRESE 60/110

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

ARUGULA 50/90

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

WEDGE 55/100

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

ANTIPASTO 60/110

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

SEAFOOD

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

FIAMMA 45/85

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

HOUSE 40/70

Spring Mix, Cherry Tomatoes, Kalamata Olives,
Roasted Red Peppers, Onions, Mozzarella, Croutons

ADDITIONS

Chicken 1/2 tray \$20 full \$35
Shrimp 1/2 tray \$35 full \$60
Salmon \$6 per piece

Half Trays 6-8 People
Full Trays 15-18 People

DESSERTS

TIRAMISU, CANNOLIS, NEW YORK
STYLE CHEESECAKE, ITALIAN
LEMON CREAM CAKE &
CHOCOLATE CAKE

\$5 Per Person

MINI CANNOLI \$2 Per Person

COOKIE TRAYS (assorted by the lb) \$12

ASSORTED MINI DESSERTS *Market Price*

ADDITIONS

2 LITERS OF SODA \$4 Each

CANS OF SODA \$2 Per Person

BOTTLED WATER \$2 Per Person

UTENSILS, CUPS, PLATES & NAPKINS

\$5 Per Person

\$7 Charge per Chaffer Setup

EVERY EVENT IS UNIQUE,
WHICH IS WHY WE
OFFER A WIDE RANGE OF
OPTIONS THAT CAN BE
CUSTOMIZED TO CREATE
THE PERFECT EVENT FOR
YOU AND YOUR GUESTS.

Please inquire if there is an item you
would like that is not listed

January 2023



CATERING MENU

2118 SCHOENERSVILLE RD.
BETHLEHEM, PA 18017

610-419-6545

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APPETIZERS HALF/FULL

ARANCHINI 45/80

Risotto, Beef, Peas, Parmigiano Regiano, Sauce

FIAMMA MAC & CHEESE 55/75

Gnocchi, Panchetta, 5 Cheese Bechamel

FRIED CALAMARI *MARKET PRICE*

Marinara Sauce

SAUSAGE & BROCCOLI RABE 60/110

Sweet Italian Sausage, Garlic, Evoo

MOZZARELLA BELLA 45/80

Breaded Fresh Mozzarella, Basil, Marinara

ZUPPA DI MUSSELS 50/90

PEI Mussels, Garlic, White Wine, Marinara

STUFFED MUSHROOMS *MARKET PRICE*

Jumbo Lump Crab Meat

BRUSCHETTA POMODORO 45/80

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

ITALIAN WINGS 60/110

Garlic Honey BBQ Sauce Served with Celery & Gorgonzola Dipping Sauce

CRAB CAKES *MARKET PRICE*

Cocktail Sauce & Lemon

MEATBALLS & SAUSAGE

HALF/FULL

MEATBALLS 40/75

Tomato Sauce, Fresh Basil

SAUSAGE 40/75

Tomato Sauce, Fresh Basil

SAUSAGE & PEPPERS 50/90

Sausage, Peppers, Onions White Wine Marinara

PASTAS HALF/FULL

PASTA WITH SAUCE 40/75

Tomato, Marinara

PASTA WITH SAUCE 65/120

Alfredo, Vodka, Pesto,
Garlic & Oil, Meat, Bolognese

VEGETABLE PRIMAVERA 55/100

Sautéed Fresh Vegetables Blush or Garlic White Wine Sauce

FILETTO POMODORO WITH BROCCOLI 55/100

Fresh Diced Tomato, Basil, Garlic, Broccoli, Evoo

BAKED PASTAS 60/110

Ziti, Cannelloni, Ravioli, Stuffed Shells

BAKED SPECIALTIES HALF/FULL

PASTA AL FORNO 75/140

Chicken, Ham, Spinach, Mushrooms, Onions
in a Pink Sauce with Ricotta & Fresh Mozzarella

MEAT LASAGNA 75/140

Ground Beef, Ricotta Cheese, Mozzarella, Tomato Sauce

SEAFOOD HALF/FULL

RED/WHITE CLAM SAUCE 75/140

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

FRUTTA DI MARE 95/180

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

PENNE FIAMMA 95/180

Shrimp, Scallops, Crab meat in a White
Wine Cream Sauce

PARMESAN RISOTTO 95/180

Spinach, Asparagus, Pan Seared Scallops

ANGEL HAIR BELLA ITALIA 95/180

Shrimp, Scallops, Crab Meat, Onions, Pink Vodka,
Topped with Mini Crab Cakes

CHICKEN HALF 65/FULL 125

VEAL HALF 85/FULL 165

SHRIMP HALF 75/FULL 145

PARMIGIANA

Tomato Sauce, Mozzarella Cheese

BROCCOLI

Broccoli, Onions, Garlic, Basil, White Wine

MARSALA

Mixed Mushrooms, Red Onion

PICATTA

Onions, Roasted Red Peppers, Capers, White Wine,
Lemon, Butter

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 Cream Sauce

CAJUN CREOLE SAUCE

Mushrooms, Onions, Diced Tomato White Wine
Basil Cajun Spicy 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