

FIAMMA

ITALIAN GRILL

APPETIZERS

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| <p>STEAMED CLAMS 14
Pancetta, Cannellini Beans, Garlic,
Fresh Diced Tomatoes, White Wine Broth</p> <p>SAUSAGE & BROCCOLI RABE 12
Sweet Italian Sausage, Garlic, Evoo</p> <p>MOZZARELLA BELLA 9
Breaded Fresh Mozzarella, Basil, Marinara</p> <p>LOLLIPOP LAMB CHOPS 14
Three Chops, Garlic Rosemary Evoo Emulsion</p> <p>FIAMMA MAC & CHEESE 13
Gnocchi, Pancetta, 5 Cheese Bechamel</p> <p>SHRIMP LIMONCELLO 14
Jumbo Shrimp, Limoncello Cream</p> <p>GIANT PRETZEL 11
Cheese Sauce & Mustard</p> <p>ZUPPA DI MUSSELS 13
PEI Mussels, Garlic, Marinara White Wine</p> <p>SHRIMP COCKTAIL 14</p> | <p>ARANCHINI 9
Giacomo's World Famous Rice Balls, Family Secret!
Risotto, Beef, Peas, Parmigiano Regiano, Sauce</p> <p>ITALIAN WINGS 12
Garlic Honey BBQ sauce, Gorgonzola Dipping Sauce</p> <p>FRIED LASAGNA STACK 13
Ground Beef, Mozzarella, Ricotta, Sauce, Basil</p> <p>ITALIAN TACOS 9
Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze</p> <p>PORTOBELLO CAPS 15
Shrimp, Scallops, Onions in a Marsala Cream, Fresh Spinach</p> <p>BOLOGNESE DIP 11
Melted Mozzarella, Crostini</p> <p>ARTICHOKE HEART FRANCAISE 13
Served over Spinach</p> <p>FRIED BURRATA 11
Marinara</p> <p>PASTA FAGIOLI 6</p> | <p>BRUSCHETTA POMODORO 9
Tomato, Garlic, Onion, Kalamata Olives, Fresh
Mozzarella, Balsamic Glaze, Basil, Evoo</p> <p>CHEESE STEAK EGG ROLLS 11
Siracha Ketchup</p> <p>MOZZARELLA STICKS 7
Hand Breaded with Marinara</p> <p>COCONUT SHRIMP 12
Sweet Thai Sauce</p> <p>CRAB TOTS 13
Bang-Bang Sauce</p> <p>EGGPLANT STACK 9
Breaded Eggplant, Ricotta Cheese, Sauce</p> <p>SEAFOOD CAKES 16
Butter, Garlic, White Wine, Fresh Herb Cream Sauce</p> <p>CRISPY FRIED CALAMARI 13
Marinara, Balsamic & Bang-Bang Sauces</p> <p>CRAB STUFFED MUSHROOMS 14</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 14
Sauce, Parmigiano Regiano</p> <p>PARMIGIANA 15
Sauce, Parmigiano Regiano, Melted Mozzarella</p> | <p>WHIPPED RICOTTA 16
Sauce, Parmigiano Regiano, Whipped Ricotta</p> <p>BIANCO 16
Fresh Mozzarella, 5 Cheese Bechamel Sauce</p> |
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Make Any Meatball a Meal By Adding a Side of Pasta with Tomato Sauce and a Side Salad 7.00

SALADS

DRESSINGS: Gorgonzola, Caesar, Honey Balsamic, Roasted Garlic, Creamy Italian, Smokey Pancetta Ranch, Raspberry Vinaigrette
ADD ONS: Chicken 5, Shrimp 8, Salmon 10, Scallops 9, Tuna 10 (1.00 Extra Blackened)

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| <p>CAESAR 9
Chopped Romaine Hearts, Garlic Croutons,
Shaved Parmigiano Cheese</p> <p>WEDGE 13
Crumbled Gorgonzola, Pancetta, Red Onions,
Tomato, Gorgonzola Dressing, Balsamic Glaze</p> <p>FIAMMA 14
Tomato, Oranges, Fresh Mozzarella, Evoo,
Basil, Kalamata Olives, Onions, Artichoke Hearts,
Sun Dried Tomatoes, Roasted Red Peppers, Mixed Greens</p> | <p>CAPRESE 12
Fresh Mozzarella, Tomatoes, Oranges,
Roasted Red Peppers, Kalamata Olives, Evoo</p> <p>HOUSE 9
Mixed Greens, Red Onions, Tomatoes, Kalamata Olives,
Roasted Red Peppers, Mozzarella Cheese, Croutons</p> <p>ARUGALA 12
Sun Dried Tomatoes, Kalamata Olives,
Pancetta, Lemon Evoo Vinaigrette,
Shaved Parmigiano Regiano</p> | <p>SEAFOOD 18
Shrimp, Scallops, Calamari, Mussels,
Clams, Lemon Evoo Dressing</p> <p>BURRATA 13
Sliced Tomato, Arugala, Burrata, Prosciutto,
Evoo, Balsamic glaze</p> <p>ITALIAN TUNA 12
Spring Mix, Tuna, Sun Dried Tomatoes, Onions,
Kalamata Olives, Sharp Cheese,
Roasted Red Peppers, Lemon Evoo Dressing</p> |
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FLATBREADS

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| <p>MARGHERITA 12
Sauce, Fresh Mozzarella, Basil, Evoo</p> <p>BIANCANEVE 14
Ricotta, Mozzarella, Sautéed Spinach, Garlic,
Fresh Basil</p> <p>BBQ CHICKEN 13
Breaded Chicken, Mozzarella, BBQ Sauce</p> | <p>BUILD YOUR OWN FLATBREAD 13
Maximum of Three Toppings</p> <p>Sausage, Meatball, Bacon, Kalamata Olives, Onions,
Fresh Diced Tomatoes, Sun Dried Tomatoes, Artichoke Hearts,
Roasted Red Peppers, Mushrooms</p> | <p>SHRIMP FRA DIAVOLO 15
Mozzarella, Spicy Marinara, Calamari</p> <p>BUFFALO CHICKEN 14
Breaded Chicken, Mozzarella, Buffalo Sauce,
Gorgonzola Cheese</p> <p>PESTO ALFRESCO 15
Pesto, Mozzarella Cheese, Burrata, Prosciutto</p> |
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Sharing/Plate Fee \$8.00 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 23 SHRIMP 24 VEAL 25

*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, Hot 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, Shaved Parmigiana*

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 27

Roasted Tomato Salsa, Green Onion Vinaigrette

CRAB CAKES 27

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

AMORE LINGUINI 27

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

LINGUINI WHITE CLAM 24

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

CALAMARI SAUCE 24

Garlic, Basil, Marinara White Wine

MUSSELS MARINARA 23

PEI Mussels, Garlic, Basil, Marinara White Wine

FRUTTA DI MARE 28

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

ANGEL HAIR GORGONZOLA 37

*Baby Lobster Tail, Shrimp, Scallops, Lump Crab Meat,
Onions, Gorgonzola Vodka Cream Sauce*

BLACKENED TUNA 28

*8 oz. Tuna Filet, Shrimp, Scallops, Onions,
Tomatoes, Garlic, White Wine Cajun Creole*

CHEF SPECIALTIES

16 OZ. RACK OF LAMB TUSCANA 34

Dressed Arugala, Sautéed Spinach, Risotto Cake

VEAL CHOP MILANESE 38

*Dressed Arugala, Tomato Bruschetta,
Balsamic Glaze, Shaved Parmigiana*

8 OZ. SALMON FILET 26

*100% Organic Faroe Island Salmon,
Pesto Butter, Sautéed Spinach, Risotto Cake*

LOBSTER RAVIOLI 31

*Shrimp, Lump Crab Meat, Onions, Fresh Diced Tomatoes,
Mushrooms, Asparagus, Blush Cream Sauce*

GNOCCHI GAMBERI 27

Crispy Gnocchi, Mascarpone Pesto, Crab Stuffed Shrimp

VEAL CHOP PARMIGIANA 38

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 25

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

ANGEL HAIR BELLA ITALIA 34

*Shrimp, Scallops, Crab Meat, Onions,
Pink Vodka, Topped with a Crab Cake*

RISOTTOS

PARMESAN 28

Spinach, Asparagus, Garlic & Scallops

SEAFOOD 29

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

PORK OSSO BUCCO 26

Pork Shank, Tomato Sauce

PORTOBELLO 25

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

PASTA

ADD ONS: Chicken 5, Meatball 6, Sausage 6, Shrimp 8, Salmon 10, Scallops 9, Crab Meat 13, Lobster 13 (1.00 Extra Blackened)

FIAMMA CLASSIC 17

Tomato Sauce with Meatballs or Sausage

GARLIC & OIL 18

PESTO 19

Basil, Pine Nuts, Cream, Evoo

MUSHROOM 21

*Mixed Mushrooms, Onions, Garlic,
Marinara White Wine*

CARBONARA 19

Ham, Bacon, Peas, Onions, Parmesean, Cream

MEAT SAUCE 18

Ground Beef, Tomato Sauce

MARINARA 15

VODKA 18

Onions, Fresh Diced Tomatoes, Vodka Cream

PRIMAVERA 24

*Mixed Vegetables,
Marina, Garlic White Wine or Pink Sauce*

SAUSAGE & PEPPERS 21

Peppers, Onions, Marinara White Wine

FRA DIAVOLO 16

Spicy Marinara

ALFREDO 18

Ground Beef, Tomato Sauce, Cream

NAPOLITIAN 24

*Sausage, Broccoli Rabe, Garlic,
White Wine Butter Broth*

FILETTO POMODORO 21

Diced Tomatoes, Onions, Basil, Garlic, Evoo

BAKED

EGGPLANT ROLLATINI 17

*Eggplant Rolled Around Ricotta,
Parmagiana Style*

MEAT LASAGNA 18

EGGPLANT PARMIGIANA 16

Tomato Sauce, Mozzarella Cheese

PASTA FORNO 26

*Chicken, Mushrooms, Onions,
Spinach, Penne, Blush Cream Sauce
Topped with Ricotta, Ham, Mozzarella*

GNOCCHI CREMONESE 27

*Chicken, Mushrooms, Ham, Onions, Spinach,
Gorgonzola White Wine Sauce*

STUFFED SHELLS FLORENTINE 21

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

BAKED ZITI 17

CANELLONI 17

5 Cheese Filled, Tomato Sauce, Mozzarella