

**CHICKEN 12 SHRIMP 13 VEAL 14**

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 to Any Lunch 4.00

**MILANESE**

Dressed Arugala, Tomato Bruschetta,  
Balsamic Glaze

**PARMIGIANA**

Tomato Sauce, Mozzarella Cheese

**SCAMPI**

Lemon, Butter, Garlic, White Wine

**FANTASY**

Roasted Red Peppers, Artichoke Hearts, Onions  
Sun Dried Tomatoes, Pink Wine Cream Sauce

**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 12**

Tomato Sauce, Sausage or Meatballs

**EGGPLANT PARMIGIANA 11**

Tomato Sauce, Mozzarella Cheese

**PENNE VODKA 12**

Onions, Fresh Diced Tomatoes, Vodka Cream

**BLACKENED CHICKEN 14**

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

**PENNE FIAMMA 16**

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

**BOLOGNESE 12**

Ground Beef, Tomato Sauce, Cream

**GRILLED SALMON 15**

6 oz Salmon Steak, Sautéed Spinach,  
Roasted Potatoes

**FRUTTA DI MARE 16**

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

**SAUSAGE & PEPPERS 13**

Peppers, Onions, Marinara White Wine

**EGGPLANT ROLLATINI 12**

Eggplant Rolled Around Ricotta,  
Parmigiana Style

**ALFREDO 14**

Chicken and Broccoli

**PORTOBELLO RISOTTO 14**

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

**CARBONARA 13**

Ham, Bacon, Peas, Onions,  
Parmesean Cheese, Cream

**BAKED ZITI 11**

Traditional Style

**GNOCCHI CREMONESE 16**

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

**SANDWICHES**

All Sandwiches Served with French Fries

**PARM** Chicken, Eggplant, Meatball, or Sausage **12 / VEAL OR SHRIMP 13**

**VEAL MILANESE** Dressed Arugala, Tomato Bruschetta, Balsamic Glaze,  
Shaved Parmigiana **15**

**ITALIANO** Ham, Soppersata, Capicola, Lettuce, Tomato, Onion, Provolone Cheese **12**

**CAPRESE** Grilled Chicken, Tomato, Fresh Mozzarella, Basil, Balsamic Glaze **12**

**VEAL PEPPER & ONION** Veal, Peppers, Onions, Marinara White Wine Sauce **12**

**BLACKENED CHICKEN** Arugala, Gorgonzola, Carmalized Onion **13**

**NAPOLITAN** Fried Chicken, Broccoli Rabe, Aged Provolone **15**

**CHICKEN FRANCAISE DIP** Egg Dipped, Lemon, Butter, White Wine **15**

**THE JOEY** Chicken Parm Topped with Mozzarella Bella and Marinera Sauce **16**

**DESSERTS**

**CANNOLI**

**NY CHEESE CAKE**

**TRIPLE CHOCOLATE CAKE**

**ITALIAN LEMON CREAM CAKE**

**RUM BABA-ITALIAN RUMCAKE**

**TIRAMISU**

**FAMILY MEAL DEALS**

FEEDS 5 TO 7 PEOPLE

ALL FAMILY MEALS COME OVER CHOICE OF PASTA:  
SPAGHETTI, ANGEL HAIR, LINGUINI OR PENNE  
ALSO INCLUDES FREE HALF TRAY HOUSE OR CAESAR SALAD,  
FREE LARGE CONTAINER OF BREAD & SIX MINI CANNOLIS

**CHICKEN 50 SHRIMP 60 VEAL 70**

**PARMIGIANA**

**FANTASY**

**PICATTA**

**BROCCOLI**

**CACCIATORE**

**SICILIAN STYLE**

**MARSALA**

**FRANCAISE**

**SCAPARELLO**

**FLORENTINE**

**SCAMPI**

**SCALLOPINI**

**VEGETARIAN 55**

**EGGPLANT PARMIGIANA**

**EGGPLANT ROLLATINI**

**PORTOBELLO RISOTTO\***

**VEGETABLE PRIMAVERA**

Pink, White or Marinara

**CHEF SPECIALTIES**

**BLACKENED CHICKEN 60**

**PENNE FIAMMA 95**

**ANGEL HAIR BELLA ITALIA 95**

**BAKED GNOCCHI 50**

**PASTA WITH MEATBALLS OR SAUSAGE 50**

\* Indicates does not come over Pasta

Cannot be Combined with any other Coupons or Offers

**CATERING**

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.



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HOURS:  
WEDNESDAY - SUNDAY 11AM - 10PM

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**FOOD DELIVERY SERVICES**



# DINNER - AVAILABLE ALL DAY

## APPETIZERS

### ARANCHINI 9

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

### SAUSAGE & BROCCOLI RABE 12

Sweet Italian Sausage, Garlic, Evoo

### MOZZARELLA BELLA 11

Breaded Fresh Mozzarella, Basil, Marinara

### LOLLIPOP LAMB CHOPS 14

Three Chops, Garlic Rosemary Evoo Emulsion

### BOLOGNESE DIP 12

Melted Mozzarella, Crostini

### FIAMMA MAC & CHEESE 13

Gnocchi, Pancetta, 5 Cheese Bechamel

### SHRIMP LIMONCELLO 14

Jumbo Shrimp, Limoncello Cream

### BRUSCHETTA POMODORO 11

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

### ITALIAN TACOS 9

Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze

### CRAB TOTS 13

Bang-Bang Sauce

### ARTICHOKE HEART FRANCAISE 13

Served over Spinach

### SHRIMP COCKTAIL 14

### PORTOBELLO CAPS 15

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

### STEAMED CLAMS 14

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

### FRIED LASAGNA STACK 13

Ground Beef, Mozzarella, Ricotta, Sauce, Basil

### EGGPLANT STACK 11

Breaded Eggplant, Ricotta Cheese, Sauce

### CRISPY FRIED CALAMARI 13

Marinara, Balsamic & Bang-Bang Sauces

### ZUPPA DI MUSSELS 13

PEI Mussels, Garlic, Marinara White Wine

### CHEESE STEAK EGG ROLLS 11

Siracha Ketchup

### COCONUT SHRIMP 12

Sweet Thai Sauce

### FRIED BURRATA 11

Marinara

### SEAFOOD CAKES 16

Butter, Garlic, White Wine, Fresh Herb Cream Sauce

### CRAB STUFFED MUSHROOMS 14

## PASTA FAGIOLI 6

## 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)

### CAESAR 11

Chopped Romaine Hearts, Garlic Croutons, Shaved Parmigiano Cheese

### WEDGE 13

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

### ITALIAN TUNA 12

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

### ARUGALA 12

Sun Dried Tomatoes, Kalamata Olives, Pancetta, Lemon Evoo Vinaigrette, Shaved Parmigiano Regiano

### FIAMMA 14

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

### CAPRESE 13

Fresh Mozzarella, Tomatoes, Oranges, Roasted Red Peppers, Kalamata Olives, Evoo

### SEAFOOD 18

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

### HOUSE 11

Mixed Greens, Red Onions, Tomatoes, Kalamata Olives, Roasted Red Peppers, Mozzarella Cheese, Croutons

### BURRATA 14

Sliced Tomato, Arugala, Burrata, Prosciutto, Evoo, Balsamic glaze

## CHICKEN 22 SHRIMP 23 VEAL 27

Entrées Served with House or Caesar Salad & Choice of Spaghetti, Linguini, Angel Hair, Penne Substitute Gluten Free, Whole Wheat Pasta 3.00 Gnocchi 4.00, Pappardelle 6.00

### PARMIGIANA

Tomato Sauce, Mozzarella Cheese

### FRANCAISE

Egg Dipped, Lemon, Butter, White Wine

### BROCCOLI

Broccoli, Onions, Garlic, Basil, White Wine

### SCAPARELLO

Sausage, Hot Cherry Peppers, Potatoes, Onions, White Wine Vinegar Reduction

### FANTASY

Roasted Red Peppers, Artichoke Hearts, Onions Sun Dried Tomatoes, Pink Wine Cream Sauce

### MILANESE

Dressed Arugala, Tomato Bruschetta, Balsamic Glaze, Shaved Parmigiana

### SICILIAN STYLE

Onions, Mushrooms, Sun Dried Tomatoes, Peppers, Artichoke Hearts, Ham & Cheese White Wine Marsala Demi-Glaze

## CHEF SPECIALTIES

### 16 OZ. RACK OF LAMB TUSCANA 34

Dressed Arugala, Sautéed Spinach, Risotto Cake

### GNOCCHI GAMBERI 27

Crispy Gnocchi, Mascarpone Pesto, Crab Stuffed Shrimp

### VEAL CHOP MILANESE 42

Dressed Arugala, Tomato Bruschetta, Balsamic Glaze, Shaved Parmigiana

### VEAL CHOP PARMIGIANA 42

Thinly Pounded, Breaded, Tomato Sauce, Mozzarella Cheese

### 8 OZ. SALMON FILET 26

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

### CRAB RAVIOLI 29

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

### LOBSTER RAVIOLI 32

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

### BLACKENED CHICKEN 25

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

### ANGEL HAIR BELLA ITALIA 35

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

## BAKED

### EGGPLANT ROLLATINI 18

Eggplant Rolled Around Ricotta, Parmigiana Style

### STUFFED SHELLS FLORENTINE 21

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

### MEAT LASAGNA 18

### EGGPLANT PARMIGIANA 17

Tomato Sauce, Mozzarella Cheese

### BAKED ZITI 17

### HOMEMADE CREPE MANICOTTI 19

5 Cheese Filled, Tomato Sauce, Mozzarella

### 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

## RISOTTOS

### PARMESAN 28

Spinach, Asparagus, Garlic & Scallops

### PORK OSSO BUCCO 26

Pork Shank, Tomato Sauce

### SEAFOOD 29

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

### PORTOBELLO 25

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

## 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

### ANGEL HAIR GORGONZOLA 37

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

### 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

### BLACKENED TUNA 28

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

## PASTA

### FIAMMA CLASSIC 17

Tomato Sauce with Meatballs or Sausage

### GARLIC & OIL 18

Basil, Pine Nuts, Cream, Evoo

### PESTO 19

Basil, Pine Nuts, Cream, Evoo

### MUSHROOM 21

Mixed Mushrooms, Onions, Garlic, Marinara White Wine

### FRA DIAVOLO 16

Spicy Marinara

### NAPOLITIAN 24

Sausage, Broccoli Rabe, Garlic, White Wine Butter Broth

### ALFREDO 18

### MEAT SAUCE 18

Ground Beef, Tomato Sauce

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

## FLATBREADS

### MARGHERITA 12

Sauce, Fresh Mozzarella, Basil, Evoo

### SHRIMP FRA DIAVOLO 15

Mozzarella, Spicy Marinara, Shrimp

### BIANCANEVE 14

Ricotta, Mozzarella, Sautéed Spinach, Garlic, Fresh Basil

### BUFFALO CHICKEN 14

Breaded Chicken, Mozzarella, Buffalo Sauce, Gorgonzola Cheese

### BBQ CHICKEN 13

Breaded Chicken, Mozzarella, BBQ Sauce

### PESTO ALFRESCO 15

Pesto, Mozzarella Cheese, Burrata, Prosciutto

### BUILD YOUR OWN FLATBREAD 14

Maximum of Three Toppings

Sausage, Meatball, Bacon, Kalamata Olives, Onions, Fresh Diced Tomatoes, Sun Dried Tomatoes, Artichoke Hearts, Roasted Red Peppers, Mushrooms

## MEATBALLS

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

### TRADITIONAL 15

Sauce, Parmigiano Regiano

### WHIPPED RICOTTA 16

Sauce, Parmigiano Regiano, Whipped Ricotta

### PARMIGIANA 16

Sauce, Parmigiano Regiano, Melted Mozzarella

### BIANCO 16

Fresh Mozzarella, 5 Cheese Bechamel Sauce

Make Any Meatball a Meal By Adding a Side of Pasta with Tomato Sauce and a Side Salad 7.00

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