

## 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

October 2023



## CATERING MENU

2118 SCHOENERSVILLE RD.  
BETHLEHEM, PA 18017

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FIAMMAITALIANGRILL.COM  
FIAMMA610@GMAIL.COM

## APPETIZERS HALF/FULL

### ARANCHINI 45/80

Risotto, Beef, Peas, Parmigiano Regiano, Sauce

### FIAMMA MAC & CHEESE 55/95

Gnocchi, Panchetta, 5 Cheese Bechamel

### FRIED CALAMARI \*MARKET PRICE\*

Marinara Sauce

### SAUSAGE & BROCCOLI RABE 60/110

Sweet Italian Sausage, Garlic, Evoo

### MOZZARELLA BELLA 50/90

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 70/FULL 135

### VEAL HALF 95/FULL 175

### SHRIMP HALF 85/FULL 155

### 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 85

### 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