

FIAMMA

ITALIAN GRILL

APPETIZERS

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

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 8.00

SALADS

DRESSINGS: Gorgonzola, Caesar, Honey Balsamic, Roasted Garlic, Creamy Italian, Smokey Pancetta Ranch, Raspberry Vinaigrette

ADD ONS: Chicken 6, Shrimp 8, Salmon 10, Scallops 10, Tuna 10 (1.00 Extra Blackened)

- | | | |
|---|--|--|
| <p>CAESAR 11
<i>Chopped Romaine Hearts, Garlic Croutons, Shaved Parmigiano Cheese</i></p> <p>WEDGE 13
<i>Crumbled Gorgonzola, Pancetta, Red Onions, Tomato, Gorgonzola Dressing, Balsamic Glaze</i></p> <p>FIAMMA 14
<i>Tomato, Oranges, Fresh Mozzarella, Evoo, Basil, Kalamata Olives, Onions, Artichoke Hearts, Sun Dried Tomatoes, Roasted Red Peppers, Mixed Greens</i></p> | <p>CAPRESE 13
<i>Fresh Mozzarella, Tomatoes, Oranges, Roasted Red Peppers, Kalamata Olives, Evoo</i></p> <p>HOUSE 11
<i>Mixed Greens, Red Onions, Tomatoes, Kalamata Olives, Roasted Red Peppers, Mozzarella Cheese, Croutons</i></p> <p>ARUGALA 14
<i>Sun Dried Tomatoes, Kalamata Olives, Pancetta, Lemon Evoo Vinaigrette, Shaved Parmigiano Regiano</i></p> | <p>SEAFOOD 18
<i>Shrimp, Scallops, Calamari, Mussels, Clams, Lemon Evoo Dressing</i></p> <p>BURRATA 15
<i>Sliced Tomato, Arugala, Burrata, Prosciutto, Evoo, Balsamic glaze</i></p> <p>ITALIAN TUNA 12
<i>Spring Mix, Tuna, Sun Dried Tomatoes, Onions, Kalamata Olives, Sharp Cheese, Roasted Red Peppers, Lemon Evoo Dressing</i></p> |
|---|--|--|

FLATBREADS

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

*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 24 SHRIMP 25 VEAL 27

Entrées Served with House or Caesar Salad & Choice of Spaghetti, Linguini, Angel Hair, Penne
Gluten Free or Whole Wheat Pasta 3.00, Gnocchi 4.00, Pappardelle 6.00
Pasta Substitution: Broccoli, Asparagus, Spinach, Mixed Vegetables, Roasted Red Potatoes 8.00

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 28

Roasted Tomato Salsa, Green Onion Vinaigrette

CRAB CAKES 28

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

AMORE LINGUINI 28

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 24

PEI Mussels, Garlic, Basil, Marinara White Wine

FRUTTA DI MARE 29

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 42

Dressed Arugala, Tomato Bruschetta,
Balsamic Glaze, Shaved Parmigiana

8 OZ. SALMON FILET 28

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

LOBSTER RAVIOLI 32

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 42

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 35

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

RISOTTOS

PARMESAN 28

Spinach, Asparagus, Garlic & Scallops

SEAFOOD 31

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

PORK OSSO BUCCO 27

Pork Shank, Tomato Sauce

PORTOBELLO 26

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

PASTA

ADD ONS: Chicken 6, Meatball 6, Sausage 6, Shrimp 8, Salmon 10, Scallops 10, 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 23

Mixed Mushrooms, Onions, Garlic,
Marinara White Wine

CARBONARA 19

Ham, Bacon, Peas, Onions, Parmesean, Cream

MEAT SAUCE 18

Ground Beef, Tomato Sauce

MARINARA 16

VODKA 19

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 19

BOLOGNESE 19

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

PASTA FORNO 26

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

STUFFED SHELLS FLORENTINE 22

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

BAKED ZITI 17

EGGPLANT ROLLATINI 18

Eggplant Rolled Around Ricotta,
Parmagiana Style

MEAT LASAGNA 19

EGGPLANT PARMIGIANA 17

Tomato Sauce, Mozzarella Cheese

GNOCCHI CREMONESE 27

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

HOMEMADE CREPE MANICOTTI 19

5 Cheese Filled, Tomato Sauce, Mozzarella