

FIAMMA

ITALIAN GRILL

APPETIZERS

ARANCHINI 9

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

SAUSAGE & BROCCOLI RABE 13

Sweet Italian Sausage, Garlic, Evoo

MOZZARELLA BELLA 12

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

BRUSCHETTA POMODORO 11

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

SHRIMP LIMONCELLO 14

Jumbo Shrimp, Limoncello Cream

ITALIAN TACOS 9

Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze

CRAB TOTS 13

Bang-Bang Sauce

ARTICHOKE HEART FRANCAISE 14

Served over Spinach

SHRIMP COCKTAIL 14

STEAMED CLAMS 14

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

FRIED LASAGNA STACK 14

Ground Beef, Mozzarella, Ricotta, Sauce, Basil

EGGPLANT STACK 12

Breaded Eggplant, Ricotta Cheese, Sauce

CRISPY FRIED CALAMARI 14

Marinara, Balsamic & Bang-Bang Sauces

ZUPPA DI MUSSELS 13

PEI Mussels, Garlic, Marinara White Wine

CHEESE STEAK EGG ROLLS 11

Siracha Ketchup

PORTOBELLO CAPS 16

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

COCONUT SHRIMP 12

Sweet Thai Sauce

SEAFOOD CAKES 16

Butter, Garlic, White Wine, Fresh Herb Cream Sauce

FRIED BURRATA 13

Marinara

CRAB STUFFED MUSHROOMS 14

PASTA FAGIOLI 6

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)*

CAESAR 11

*Chopped Romaine Hearts, Garlic Croutons,
Shaved Parmigiano Cheese*

CAPRESE 13

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

WEDGE 13

*Crumbled Gorgonzola, Pancetta, Red Onions,
Tomatoes, Gorgonzola Dressing, Balsamic Glaze*

HOUSE 11

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

ITALIAN TUNA 12

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

SEAFOOD 18

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

ARUGALA 14

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

BURRATA 15

*Sliced Tomato, Arugula, Burrata, Prosciutto,
Evoo, Balsamic glaze*

FIAMMA 14

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

CHICKEN 13 SHRIMP 14 VEAL 15

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

Add a House or Caesar Salad to Any Lunch 4.00

MILANESE

Dressed Arugula, 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

PORTOBELLO RISOTTO 14

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

PENNE FIAMMA 16

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

BOLOGNESE 13

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, Parmagiana Style

ALFREDO 12

Parmesean Cheese, Cream, Butter

BLACKENED CHICKEN 14

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

CARBONARA 13

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

BAKED ZITI 12

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 Arugula, Tomato Bruschetta, Balsamic Glaze, Shaved Parmagana 15

ITALIANO Ham, Soppressata, 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 Arugula, 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

FLATBREADS

MARGHERITA 12

Sauce, Fresh Mozzarella, Basil, Evoo

BBQ CHICKEN 13

Breaded Chicken, Mozzarella, BBQ Sauce

SHRIMP FRA DIAVOLO 15

Mozzarella, Spicy Marinara, Shrimp

BIANCANEVE 14

Ricotta, Mozzarella, Sautéed Spinach, Garlic, Basil

BUFFALO CHICKEN 14

Breaded Chicken, Mozzarella, Buffalo Sauce,
Gorgonzola Cheese

PESTO ALFRESCO 15

Pesto, Mozzarella, 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

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