

LUNCH 11^{AM} - 2^{PM}

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 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 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,
 Parmigiana Style

ALFREDO 12

PORTOBELLO RISOTTO 14
 Grilled Chicken, Mixed Mushrooms,
 Caramelized Onions, Spinach, Marsala Cream

CARBONARA 13

Ham, Bacon, Peas, Onions,
 Parmesan 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 Arugala, Tomato Bruschetta, Balsamic Glaze,
 Shaved Parmigiana 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 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 70

PENNE FIAMMA 95

ANGEL HAIR BELLA ITALIA 95

BAKED GNOCCHI 60

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.

TakeOut_December 2023



2118 SCHOENERSVILLE ROAD
 BETHLEHEM PA 18017
 (610) 419-6545

WWW.FIAMMAITALIANGRILL.COM
 FIAMMA610@GMAIL.COM

HOURS:
 WEDNESDAY - SUNDAY 11AM - 10PM

FOLLOW US ON



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 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

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 14

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 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

Sriracha Ketchup

COCONUT SHRIMP 12

Sweet Thai Sauce

FRIED BURRATA 12

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 6, Shrimp 8, Salmon 10, Scallops 10, 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 14

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

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 15

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

FIAMMA 14

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

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, Whole Wheat Pasta 3.00 Gnocchi 4.00, Pappardelle 6.00

Pasta Substitution: Broccoli, Asparagus, Spinach, Mixed Vegetables, Roasted Red Potatoes 8.00

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

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

BAKED

EGGPLANT ROLLATINI 18

Eggplant Rolled Around Ricotta,
Parmagiana Style

MEAT LASAGNA 19

EGGPLANT PARMIGIANA 17

Tomato Sauce, Mozzarella Cheese

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

HOMEMADE CREPE MANICOTTI 19

5 Cheese Filled, Tomato Sauce, Mozzarella

GNOCCHI CREMONESE 27

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

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

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

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 24

PEI Mussels, Garlic, Basil,
Marinara White Wine

FRUTTA DI MARE 29

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 23

Mixed Mushrooms, Onions, Garlic,
Marinara White Wine

FRA DIAVOLO 16

Spicy Marinara

NAPOLITIAN 24

Sausage, Broccoli Rabe, Garlic,
White Wine Butter Broth

ALFREDO 19

MEAT SAUCE 18

Ground Beef, Tomato Sauce

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

Crab Meat 13, Lobster 13 (1.00 Extra Blackened)

FLATBREADS

MARGHERITA 12

Sauce, Fresh Mozzarella, Basil, Evoo

BIANCANEVE 14

Ricotta, Mozzarella, Sautéed Spinach, Garlic,
Fresh Basil

BBQ CHICKEN 13

Breaded Chicken, Mozzarella, BBQ Sauce

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

SHRIMP FRA DIAVOLO 15

Mozzarella, Spicy Marinara, Shrimp

BUFFALO CHICKEN 14

Breaded Chicken, Mozzarella, Buffalo Sauce,
Gorgonzola Cheese

PESTO ALFRESCO 15

Pesto, Mozzarella Cheese, Burrata, Prosciutto

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