

# FIAMMA

## ITALIAN GRILL

### APPETIZERS

- |   |  |  |
|---|--|--|
| <p><b>STEAMED CLAMS 15</b><br/><i>Pancetta, Cannellini Beans, Garlic, Fresh Diced Tomatoes, White Wine Broth</i></p> <p><b>SAUSAGE &amp; BROCCOLI RABE 14</b><br/><i>Sweet Italian Sausage, Garlic, Evoo</i></p> <p><b>MOZZARELLA BELLA 12</b><br/><i>Breaded Fresh Mozzarella, Basil, Marinara</i></p> <p><b>LOLLIPOP LAMB CHOPS 15</b><br/><i>Three Chops, Garlic Rosemary Evoo Emulsion</i></p> <p><b>FIAMMA MAC &amp; CHEESE 13</b><br/><i>Gnocchi, Pancetta, 5 Cheese Bechamel</i></p> <p><b>SHRIMP LIMONCELLO 16</b><br/><i>Jumbo Shrimp, Limoncello Cream</i></p> <p><b>ZUPPA DI MUSSELS 14</b><br/><i>PEI Mussels, Garlic, Marinara White Wine</i></p> <p><b>SHRIMP COCKTAIL 14</b></p> | <p><b>ARANCHINI 12</b><br/><i>Giacomo's World Famous Rice Balls, Family Secret! Risotto, Beef, Peas, Parmigiano Regiano, Sauce</i></p> <p><b>FRIED LASAGNA STACK 14</b><br/><i>Ground Beef, Mozzarella, Ricotta, Sauce, Basil</i></p> <p><b>ITALIAN TACOS 9</b><br/><i>Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze</i></p> <p><b>PORTOBELLO CAPS 17</b><br/><i>Shrimp, Scallops, Onions in a Marsala Cream, Fresh Spinach</i></p> <p><b>BOLOGNESE DIP 12</b><br/><i>Melted Mozzarella, Crostini</i></p> <p><b>ARTICHOKE HEART FRANCAISE 14</b><br/><i>Served over Spinach</i></p> <p><b>PASTA FAGIOLI 9</b><br/><i>Bowl of Housemade soup</i></p> | <p><b>BRUSCHETTA POMODORO 12</b><br/><i>Tomato, Garlic, Onion, Kalamata Olives, Fresh Mozzarella, Balsamic Glaze, Basil, Evoo</i></p> <p><b>CHEESE STEAK EGG ROLLS 11</b><br/><i>Siracha Ketchup</i></p> <p><b>COCONUT SHRIMP 12</b><br/><i>Sweet Thai Sauce</i></p> <p><b>CRAB TOTS 13</b><br/><i>Bang-Bang Sauce</i></p> <p><b>EGGPLANT STACK 12</b><br/><i>Breaded Eggplant, Ricotta Cheese, Sauce</i></p> <p><b>FRIED BURRATA 12</b><br/><i>Marinara</i></p> <p><b>CRISPY FRIED CALAMARI 14</b><br/><i>Marinara, Balsamic &amp; Bang-Bang Sauces</i></p> <p><b>CRAB STUFFED MUSHROOMS 14</b></p> |
|---|--|--|

### MEATBALLS

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

- |   |   |
|---|---|
| <p><b>TRADITIONAL 16</b><br/><i>Sauce, Parmigiano Regiano</i></p> <p><b>PARMIGIANA 17</b><br/><i>Sauce, Parmigiano Regiano, Melted Mozzarella</i></p> | <p><b>WHIPPED RICOTTA 17</b><br/><i>Sauce, Parmigiano Regiano, Whipped Ricotta</i></p> <p><b>BIANCO 17</b><br/><i>Fresh Mozzarella, 5 Cheese Bechamel Sauce</i></p> |
|---|---|

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

### FLATBREADS

- |   |  |  |
|---|--|--|
| <p><b>MARGHERITA 13</b><br/><i>Sauce, Fresh Mozzarella, Basil, Evoo</i></p> <p><b>BIANCANEVE 15</b><br/><i>Ricotta, Mozzarella, Sautéed Spinach, Garlic, Fresh Basil</i></p> <p><b>BBQ CHICKEN 14</b><br/><i>Breaded Chicken, Mozzarella, BBQ Sauce</i></p> | <p><b>BUILD YOUR OWN FLATBREAD 15</b><br/><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><b>SHRIMP FRA DIAVOLO 16</b><br/><i>Mozzarella, Spicy Marinara, Shrimp</i></p> <p><b>BUFFALO CHICKEN 14</b><br/><i>Breaded Chicken, Mozzarella, Buffalo Sauce, Gorgonzola Cheese</i></p> <p><b>PESTO ALFRESCO 15</b><br/><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

## **FRANCAISE**

Egg Dipped, Lemon, Butter, White Wine

## **BROCCOLI**

Broccoli, Onions, Garlic,  
Basil, White Wine

## **FLORENTINE**

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

## **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

### **GNOCCHI GAMBERI 27**

Crispy Gnocchi, Mascarpone Pesto,  
Crab Stuffed Shrimp

### **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 45**

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

### **ANGEL HAIR KEYWEST 47**

2 Lobster Tails, Shrimp, Scallops, Crabmeat,  
Vodka Cream Sauce

### **VEAL CHOP PARMIGIANA 45**

Thinly Pounded, Breaded, Tomato Sauce, Mozzarella Cheese

### **CRAB RAVIOLI 32**

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

### **BLACKENED CHICKEN 26**

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 29**

Spinach, Asparagus, Garlic & Scallops

### **SEAFOOD 31**

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

### **PORK OSSO BUCCO 28**

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 18**

Tomato Sauce with Meatballs or Sausage

### **GARLIC & OIL 18**

### **PESTO 19**

Basil, Pine Nuts, Cream, Evoo

### **MUSHROOM 24**

Mixed Mushrooms, Onions, Garlic,  
Marinara White Wine

### **CARBONARA 19**

Ham, Bacon, Peas, Onions, Parmesean, Cream

### **MEAT SAUCE 18**

Ground Beef, Tomato Sauce

### **MARINARA 17**

### **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 17**

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

### **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

### **GNOCCHI CREMONESE 27**

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

### **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