

LUNCH 11AM - 2PM

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 16

Middle Neck Clams, Garlic, Evoo, White Wine, Basil

FIAMMA CLASSIC 12

Tomato Sauce, Sausage or Meatballs

PENNE FIAMMA 17

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

EGGPLANT PARMIGIANA 12

Tomato Sauce, Mozzarella Cheese

BLACKENED CHICKEN 16

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

GRILLED SALMON 17

6 oz Salmon Steak, Sautéed Spinach, Roasted Potatoes

BOLOGNESE 14

Ground Beef, Tomato Sauce, Cream

PENNE VODKA 14

Onions, Fresh Diced Tomatoes, Vodka Cream Sauce

FRUTTA DI MARE 18

PEI Mussels, Clams, Shrimp, Scallops, Calamari, Garlic, Basil, Marinara White Wine

SAUSAGE & PEPPERS 14

Peppers, Onions, Marinara White Wine

EGGPLANT ROLLATINI 13

Eggplant Rolled Around Ricotta, Parmigiana Style

ALFREDO 13

Parmesean Cheese, Cream, Butter

PORTOBELLO RISOTTO 16

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

CARBONARA 14

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

BAKED ZITI 13

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 13 / VEAL OR SHRIMP 14

VEAL MILANESE Dressed Arugala, Tomato Bruschetta, Balsamic Glaze, Shaved Parmigiana 15

CAPRESE Grilled Chicken, Tomato, Fresh Mozzarella, Basil, Balsamic Glaze 15

VEAL PEPPER & ONION Veal, Peppers, Onions, Marinara White Wine Sauce 14

BLACKENED CHICKEN Arugala, Gorgonzola, Carmalized Onion 16

NAPOLITAN Fried Chicken, Broccoli Rabe, Aged Provolone 16

CHICKEN FRANCAISE DIP Egg Dipped, Lemon, Butter, White Wine 16

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_July 29, 2024



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BETHLEHEM PA 18017

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HOURS:

WEDNESDAY - SUNDAY 11AM - 10PM

FOLLOW US ON



FOOD DELIVERY SERVICES



DINNER - AVAILABLE ALL DAY

APPETIZERS

SHRIMP LIMONCELLO 16
Jumbo Shrimp, Limoncello Cream

CRAB TOTS 13
Bang-Bang Sauce

MOZZARELLA BELLA 12
Breaded Fresh Mozzarella, Basil, Marinara

ARTICHOKE HEART FRANCAISE 14
Served over Spinach

COCONUT SHRIMP 12
Sweet Thai Sauce

FRIED LASAGNA STACK 14
Ground Beef, Mozzarella, Ricotta, Sauce, Basil

BOLOGNESE DIP 12
Melted Mozzarella, Crostini

EGGPLANT STACK 12
Breaded Eggplant, Ricotta Cheese, Sauce

FIAMMA MAC & CHEESE 13
Gnocchi, Pancetta, 5 Cheese Bechamel

CRISPY FRIED CALAMARI 14
Marinara, Balsamic & Bang-Bang Sauces

SAUSAGE & BROCCOLI RABE 14
Sweet Italian Sausage, Garlic, Evoo

ZUPPA DI MUSSELS 14
PEI Mussels, Garlic, Marinara White Wine

FRIED BURRATA 12
Marinara

CHEESE STEAK EGG ROLLS 11
Siracha Ketchup

ARANCHINI 12
Giacomo's World Famous Rice Balls, Family Secret!
Risotto, Beef, Peas, Parmigiano Regiano, Sauce

ITALIAN TACOS 9
Grilled Chicken, Arugala, Bruschetta Mix,
Balsamic Glaze

BRUSCHETTA POMODORO 12
Tomato, Garlic, Onion, Kalamata Olives, Fresh
Mozzarella, Balsamic Glaze, Basil, Evoo

PORTOBELLO CAPS 17
Shrimp, Scallops, Onions in a
Marsala Cream, Fresh Spinach

SHRIMP COCKTAIL 14

CRAB STUFFED MUSHROOMS 14

STEAMED CLAMS 15
Pancetta, Cannellini Beans, Garlic,
Fresh Diced Tomatoes, White Wine Broth

LOLLIPOP LAMB CHOPS 15
Three Lamb Chops, Garlic
Rosemary Evoo Emulsion

PASTA FAGIOLI 9
Bowl of Housemade Soup

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,
Tomato, Gorgonzola Dressing, Balsamic Glaze

SEAFOOD 18
Shrimp, Scallops, Calamari, Mussels,
Clams, Lemon Evoo Dressing

ITALIAN TUNA 12
Spring Mix, Tuna, Sun Dried Tomatoes, Onions,
Kalamata Olives, Sharp Cheese, Roasted Red Peppers,
Lemon Evoo Dressing

HOUSE 11
Mixed Greens, Red Onions, Tomatoes,
Kalamata Olives, Roasted Red Peppers,
Mozzarella Cheese, Croutons

ARUGALA 14
Sun Dried Tomatoes, Kalamata Olives, Pancetta, Lemon
Evoo Vinaigrette, Shaved Parmigiano Regiano

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

MARSALA
Mixed Mushrooms, Onions

FRANCAISE
Egg Dipped, Lemon, Butter, White Wine

SCAMPI
Lemon, Butter, Garlic, White Wine

BROCCOLI
Broccoli, Onions, Garlic,
Basil, White Wine

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

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

CACCIATORE
Peppers, Onions, Kalamata Olives, Potatoes,
Capers, White Wine Marinara

MILANESE
Dressed Arugala, Tomato Bruschetta,
Balsamic Glaze, Shaved Parmigiana

SCALLOPINI
Onions, Peppers, Mushrooms, Sun Dried Tomatoes,
Artichoke Hearts, White Wine Marsala Demi-Glaze

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

ANGEL HAIR KEYWEST 47
2 Lobster Tails, Shrimp, Scallops, Crabmeat,
Vodka Cream Sauce

VEAL CHOP MILANESE 45
Dressed Arugala, Tomato Bruschetta,
Balsamic Glaze, Shaved Parmigiana

VEAL CHOP PARMIGIANA 45
Thinly Pounded, Breaded, Tomato Sauce,
Mozzarella Cheese

8 OZ. SALMON FILET 28
100% Organic Faroe Island Salmon,
Pesto Butter, Sautéed Spinach, Risotto Cake

CRAB RAVIOLI 32
Shrimp, Scallops, Crab Meat, Diced Tomato,
Garlic, White Wine Fresh Herb Cream Sauce

LOBSTER RAVIOLI 32
Shrimp, Lump Crab Meat, Onions, Fresh Diced
Tomatoes, Mushrooms, Asparagus, Blush 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

BAKED

EGGPLANT ROLLATINI 18
Eggplant Rolled Around Ricotta,
Parmagiana Style

STUFFED SHELLS FLORENTINE 22
Mushrooms, Onions, Spinach,
Sun Dried Tomatoes, Marsala, Cream

MEAT LASAGNA 19

BAKED ZITI 17

EGGPLANT PARMIGIANA 17
Tomato Sauce, Mozzarella Cheese

HOMEMADE CREPE MANICOTTI 19
5 Cheese Filled, Tomato Sauce, Mozzarella

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

RISOTTOS

PARMESAN 29
Spinach, Asparagus, Garlic & Scallops

PORK OSSO BUCCO 28
Pork Shank, Tomato Sauce

SEAFOOD 31
Shrimp, Scallops, Clams, Mussels, Calamari,
White Wine Marinara

PORTOBELLO 26
Mixed Mushrooms, Caramelized Onions,
Grilled Chicken, Spinach, Marsala Cream

SEAFOOD

BLACKENED SEA SCALLOPS 28
Roasted Tomato Salsa, Green
Onion Vinaigrette

GNOCCHI GAMBERI 27
Crispy Gnocchi, Mascarpone Pesto,
Crab Stuffed Shrimp

CRAB CAKES 28
Shrimp, Scallops, Onions, Fresh Diced Tomatoes,
Fresh Herb Sherry Cream Sauce

MUSSELS MARINARA 24
PEI Mussels, Garlic, Basil,
Marinara White Wine

AMORE LINGUINI 28
Shrimp, Scallops, Sun Dried Tomatoes,
Mushrooms, Marsala Wine Marinara

FRUTTA DI MARE 29
PEI Mussels, Clams, Shrimp, Scallops, Calamari,
Garlic, Basil, Marinara White Wine

LINGUINI WHITE CLAM 24
Middle Neck Clams, Garlic, Evoo,
White Wine, Basil

BLACKENED TUNA 28
8 oz. Tuna Filet, Shrimp, Scallops, Onions,
Tomatoes, Garlic, White Wine Cajun Creole

ANGEL HAIR GORGONZOLA 37
Baby Lobster Tail, Shrimp, Scallops, Lump Crab Meat, Onions, Gorgonzola Vodka Cream Sauce

PASTA

FIAMMA CLASSIC 18
Tomato Sauce with Meatballs or Sausage

VODKA 19
Onions, Fresh Diced Tomatoes, Vodka Cream

GARLIC & OIL 18

MARINARA 17

MUSHROOM 24
Mixed Mushrooms, Onions, Garlic,
Marinara White Wine

PRIMAVERA 24
Mixed Vegetables,
Marina, Garlic White Wine or Pink Sauce

PESTO 19
Basil, Pine Nuts, Cream, Evoo

SAUSAGE & PEPPERS 21
Peppers, Onions, Marinara White Wine

FRA DIAVOLO 17
Spicy Marinara

BOLOGNESE 19
Ground Beef, Tomato Sauce, Cream

NAPOLITIAN 24
Sausage, Broccoli Rabe, Garlic,
White Wine Butter Broth

CARBONARA 19
Ham, Bacon, Peas, Onions,
Parmesean, Cream

ALFREDO 19
Parmesean Cheese, Cream, Butter

FILETTO POMODORO 21
Diced Tomatoes, Onions, Basil, Garlic, Evoo

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 13
Sauce, Fresh Mozzarella, Basil, Evoo

SHRIMP FRA DIAVOLO 16
Mozzarella, Spicy Marinara, Shrimp

BIANCANEVE 15
Ricotta, Mozzarella, Sautéed Spinach, Garlic,
Fresh Basil

BUFFALO CHICKEN 14
Breaded Chicken, Mozzarella, Buffalo Sauce,
Gorgonzola Cheese

BBQ CHICKEN 14
Breaded Chicken, Mozzarella, BBQ Sauce

PESTO ALFRESCO 15
Pesto, Mozzarella Cheese, Burrata, Prosciutto

BUILD YOUR OWN FLATBREAD 15
Maximum of Three Toppings

Sausage, Meatball, Bacon, Kalamata Olives, Onions, Fresh Diced Tomatoes,
Sun Dried Tomatoes, Artichoke Hearts, Roasted Red Peppers, Mushrooms

MEATBALLS

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

TRADITIONAL 16
Sauce, Parmigiano Regiano

WHIPPED RICOTTA 17
Sauce, Parmigiano Regiano, Whipped Ricotta

PARMIGIANA 17
Sauce, Parmigiano Regiano, Melted Mozzarella

BIANCO 17
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