

FIAMMA

ITALIAN GRILL

APPETIZERS

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

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

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| <p>TRADITIONAL 17
Sauce, Parmigiano Regiano</p> <p>PARMIGIANA 18
Sauce, Parmigiano Regiano, Melted Mozzarella</p> | <p>WHIPPED RICOTTA 18
Sauce, Parmigiano Regiano, Whipped Ricotta</p> <p>BIANCO 18
Fresh Mozzarella, 5 Cheese Bechamel Sauce</p> |
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Make Any Meatball a Meal By Adding a Side of Pasta with Tomato Sauce and a Side Salad 9.00

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)

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

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| <p>FETTUCCINI ALFREDO BOMB 28
Bread Bowl, Fettuccini Pasta, Fresh Breaded Chicken Cutlet,
Alfredo Sauce Baked In A Bread Bowl</p> <p>SEAFOOD PASTA BREAD BOMB 39
Mafaldine Pasta, Shrimp, Crabmeat, Garlic White Wine Fresh
Herb Cream Cheesy Sauce Topped With A 4 Ounce Lobster Tail,
Baked In A Bread Bowl</p> | <p>BOLOGNESE BOMB 28
Asiago Stuffed Gnocchi, Homemade Bolognese Sauce,
Melted Mozzarella, Baked In A Bread Bowl</p> <p>STUFFED GNOCCHI BOMB 28
Bread Bowl, Homemade Asiago Stuffed Gnocchi,
Melted Mozzarella, Pink Cream Sauce,
Baked In A Bread Bowl</p> |
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Sharing/Plate Fee \$9.00 Includes Additional House or Caesar Side Salad
Altering or Changing Any Dish May Result in an Upcharge

A 20% Gratiuity will be added to all parties of 8 or more
Consuming Raw or Uncooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Foodborne Illness

CHICKEN 25 SHRIMP 26 VEAL 27

Entrées Served with House or Caesar Salad & Choice of Spaghetti, Linguini, Angel Hair, Penne
Gluten Free, Whole Wheat Pasta or Gnocchi 4.00, Homemade 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 26

12 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 38

Baby Lobster Tail, Shrimp, Scallops, Lump Crab Meat,
Onions, Gorgonzola Vodka Cream Sauce

BLACKENED TUNA 32

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 48

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 27

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

ANGEL HAIR BELLA ITALIA 36

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

RISOTTOS

PARMESAN 29

Spinach, Asparagus, Garlic & Scallops

SEAFOOD 32

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

PORK OSSO BUCCO 28

Pork Shank, Tomato Sauce

PORTOBELLO 27

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 19

PESTO 19

Basil, Pine Nuts, Cream, Evoo

MUSHROOM 24

Mixed Mushrooms, Onions, Garlic,
Marinara White Wine

CARBONARA 22

Ham, Bacon, Peas, Onions, Parmesean, Cream

MEAT SAUCE 19

Ground Beef, Tomato Sauce

MARINARA 17

VODKA 19

Onions, Fresh Diced Tomatoes, Vodka Cream

PRIMAVERA 25

Mixed Vegetables,
Marina, Garlic White Wine or Pink Sauce

SAUSAGE & PEPPERS 22

Peppers, Onions, Marinara White Wine

FRA DIAVOLO 17

Spicy Marinara

ALFREDO 19

BOLOGNESE 21

Ground Beef, Tomato Sauce, Cream

NAPOLITIAN 25

Sausage, Broccoli Rabe, Garlic,
White Wine Butter Broth

FILETTO POMODORO 22

Diced Tomatoes, Onions, Basil, Garlic, Evoo

BAKED

EGGPLANT ROLLATINI 19

Eggplant Rolled Around Ricotta,
Parmagiana Style

MEAT LASAGNA 22

EGGPLANT PARMIGIANA 18

Tomato Sauce, Mozzarella Cheese

PASTA FORNO 28

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

GNOCCHI CREMONESE 28

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

STUFFED SHELLS FLORENTINE 22

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

BAKED ZITI 18

HOMEMADE CREPE MANICOTTI 21

5 Cheese Filled, Tomato Sauce, Mozzarella