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

CHICKEN 13 SHRIMP 14 VEAL 15

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 Add a House or Caesar Salad to Any Lunch 5.00

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 17

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

FIAMMA CLASSIC 13

Tomato Sauce, Sausage or Meatballs

PENNE FIAMMA 18

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

EGGPLANT PARMIGIANA 13

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 14

Eggplant Rolled Around Ricotta, Parmagiana Style

ALFREDO 13

Parmesean Cheese, Cream, Butter

PORTOBELLO RISOTTO 16

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

CARBONARA 15

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

BAKED ZITI 14

Traditional Style

GNOCCHI CREMONESE 16

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

SANDWICHES

All Sandwiches Served with French Fries

PARM Chicken, Eggplant, Meatball, or Sausage 14 / VEAL OR SHRIMP 15

VEAL MILANESE Dressed Arugala, Tomato Bruschetta, Balsamic Glaze,

Shaved Parmagana 15

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

VEAL PEPPER & ONION Veal, Peppers, Onions, Marinara White Wine Sauce 15

BLACKENED CHICKEN Arugula, Gorganzola, 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 Marinara Sauce 16

FLATBREADS

MARGHERITA 13

Sauce, Fresh Mozzarella, Basil, Evoo

BIANCANEVE 15

Ricotta, Mozzarella, Sautéed Spinach, Garlic, Fresh Basil

BBQ CHICKEN 14

Breaded Chicken, Mozzarella, BBQ Sauce

SHRIMP FRA DIAVOLO 16

Mozzarella, Spicy Marinara, Shrimp

BUFFALO CHICKEN 14

Breaded Chicken, Mozzarella, Buffalo Sauce, Gorganzola Cheese

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

DESSERTS

CANNOLI
NY CHEESE CAKE
TRIPLE CHOCOLATE CAKE
ITALIAN LEMON CREAM CAKE
TIRAMISU
RAINBOW COOKIES
ITALIAN DONUTS

FAMILY MEAL DEALS

ITALIAN COOKIES

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 MARSALA
FANTASY FRANCAISE
PICATTA SCAPARELLO
BROCCOLI FLORENTINE
CACCIATORE SCAMPI
SICILIAN STYLE 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 Bolognese Sauce, Melted Mozzarella 60
PASTA WITH MEATBALLS OR SAUSAGE 50

* Indicates does not come over Pasta

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.



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

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Hours: Wednesday - Sunday 11AM - 10PM

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FOOD DELIVERY SERVICES









Dinner - Available All Day

APPETIZERS

SHRIMP LIMONCELLO 16

Jumbo Shrimp, Limoncello Cream

Mozzarella Bella 12 Breaded Fresh Mozzarella, Basil, Marinara

COCONUT SHRIMP 12 Sweet Thai Sauce

BOLOGNESE DIP 12 Melted Mozzarella, Crostini

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

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

> FRIED BURRATA 12 Marinara

ARANCHINI 12

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

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

SHRIMP COCKTAIL 14

STEAMED CLAMS 15 Pancetta, Cannellini Beans, Garlic, Fresh Diced Tomatoes, White Wine Broth **CRAB TOTS 13**

Bang-Bang Sauce

ARTICHOKE HEART FRANÇAISE 14 Served over Spinach

FRIED LASAGNA STACK 15 Ground Beef, Mozzarella, Ricotta, Sauce, Basil

EGGPLANT STACK 13 Breaded Eggplant, Ricotta Cheese, Sauce

CRISPY FRIED CALAMARI 15 Marinara, Balsamic & Bang-Bang Sauces

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

CHEESE STEAK EGG ROLLS 12 Siracha Ketchup

ITALIAN TACOS 11 Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze

PORTOBELLO CAPS 17 Shrimp, Scallops, Onions in a

Marsala Cream, Fresh Spinach **CRAB STUFFED MUSHROOMS 15**

Rosemary Evoo Emulsion

LOLLIPOP LAMB CHOPS 15 Three Lamb Chops, Garlic

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

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, Arugula, 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 25 SHRIMP 26 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, Homemade 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

Roasted Red Peppers, Artichoke Hearts, Onions Sun Dried Tomatoes, Pink Wine Cream Sauce

MILANESE

Dressed Arugala, Tomato Bruschetta, Balsamic Glaze, Shaved Parmigiana Capers, White Wine Marinara **SCALLOPINI**

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

MARSALA

Mixed Mushrooms, Onions

SCAMPI

Lemon, Butter, Garlic, White Wine

FLORENTINE

Onions, Mushrooms, Sun Dried Tomatoes,

Spinach, Light Marsala Cream

PICCATA

Onions, Roasted Red Peppers, Capers,

White Wine, Lemon, Butter

CACCIATORE

Peppers, Onions, Kalamata Olives, Potatoes,

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 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

BAKED

EGGPLANT ROLLATINI 19

Eggplant Rolled Around Ricotta. Parmagiana Style

MEAT LASAGNA 22

Pasta Forno 28

Chicken, Mushrooms, Onions, Spinach, Penne, Blush

Cream Sauce Topped with Ricotta, Ham, Mozzarella

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

BAKED ZITI 18

STUFFED SHELLS FLORENTINE 22

EGGPLANT PARMIGIANA 18 HOMEMADE CREPE MANICOTTI 21 Tomato Sauce, Mozzarella Cheese 5 Cheese Filled, Tomato Sauce, Mozzarella

GNOCCHI CREMONESE 28

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

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

SEAFOOD

BLACKENED SEA SCALLOPS 28

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, Roasted Tomato Salsa, Green Crab Stuffed Shrimp Onion Vinaigrette

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 32

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

MARINARA 17

PRIMAVERA 25

Mixed Vegetables,

Marina, Garlic White Wine or Pink Sauce

SAUSAGE & PEPPERS 22

Peppers, Onions, Marinara White Wine

BOLOGNESE 21

Ground Beef, Tomato Sauce, Cream

ANGEL HAIR GORGONZOLA 38

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 19

Mushroom 24 Mixed Mushrooms, Onions, Garlic,

Marinara White Wine PESTO 19

Basil, Pine Nuts, Cream, Evoo

FRA DIAVOLO 17 Spicy Marinara

Napolitian 25 Sausage, Broccoli Rabe, Garlic,

White Wine Butter Broth ALFREDO 19 Parmesean Cheese, Cream, Butter CARBONARA 22

Ham, Bacon, Peas, Onions, Parmesean, Cream

FILETTO POMODORO 22 Diced Tomatoes, Onions, Basil, Garlic, Evoo

MEAT SAUCE 19

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)

BREAD BOMBS

FETTUCCINI ALFREDO BOMB 28

Bread Bowl, Fettuccini Pasta, Fresh Breaded Chicken Cutlet, Alfredo Sauce Baked In A Bread Bowl

SEAFOOD PASTA BREAD BOMB 39

Mafaldine Pasta, Shrimp, Crabmeat, Garlic White Wine Fresh Herd Cream Cheesy Sauce Topped With A 4 Ounce Lobster Tail, Baked In A Bread Bowl **BOLOGNESE BOMB 28**

Asiago Stuffed Gnocchi, Homemade Bolognese Sauce, Melted Mozzarella, Baked In A Bread Bowl STUFFED GNOCCHI BOMB 28

Bread Bowl, Homemade Asiago Stuffed Gnocchi, Melted Mozzarella, Pink Cream Sauce, Baked In A Bread Bowl

MEATBALLS

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

TRADITIONAL 17 Sauce, Parmigiano Regiano

WHIPPED RICOTTA 18 Sauce, Parmigiano Regiano, Whipped Ricotta

Parmigiana 18

BIANCO 18

Sauce, Parmigiano Regiano, Melted Mozzarella Fresh Mozzarella, 5 Cheese Bechamel Sauce

> Make Any Meatball a Meal By Adding a Side of Pasta with Tomato Sauce and a Side Salad 9.00