

FIAMMA

ITALIAN GRILL

APPETIZERS

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| STEAMED CLAMS 15
<i>Pancetta, Cannellini Beans, Garlic,
Fresh Diced Tomatoes, White Wine Broth</i> | ARANCHINI 12
<i>Giacomo's World Famous Rice Balls, Family Secret!
Risotto, Beef, Peas, Parmigiano Regiano, Sauce</i> | BRUSCHETTA POMODORO 12
<i>Tomato, Garlic, Onion, Kalamata Olives, Fresh
Mozzarella, Balsamic Glaze, Basil, Evoo</i> |
| SAUSAGE & BROCCOLI RABE 14
<i>Sweet Italian Sausage, Garlic, Evoo</i> | FRIED LASAGNA STACK 15
<i>Ground Beef, Mozzarella, Ricotta, Sauce, Basil</i> | CHEESE STEAK EGG ROLLS 12
<i>Siracha Ketchup</i> |
| MOZZARELLA BELLA 12
<i>Breaded Fresh Mozzarella, Basil, Marinara</i> | ITALIAN TACOS 12
<i>Grilled Chicken, Arugala, Bruschetta Mix, Balsamic Glaze</i> | COCONUT SHRIMP 14
<i>Sweet Thai Sauce</i> |
| LOLLIPOP LAMB CHOPS 16
<i>Three Chops, Garlic Rosemary Evoo Emulsion</i> | PORTOBELLO CAPS 18
<i>Shrimp, Scallops, Onions in a Marsala Cream, Fresh Spinach</i> | CRAB TOTS 13
<i>Bang-Bang Sauce</i> |
| FIAMMA MAC & CHEESE 13
<i>Gnocchi, Pancetta, 5 Cheese Bechamel</i> | BOLOGNESE DIP 13
<i>Melted Mozzarella, Crostini</i> | EGGPLANT STACK 14
<i>Breaded Eggplant, Ricotta Cheese, Sauce</i> |
| SHRIMP LIMONCELLO 16
<i>Jumbo Shrimp, Limoncello Cream</i> | ARTICHOKE HEART FRANCAISE 15
<i>Served over Spinach</i> | FRIED BURRATA 12
<i>Marinara</i> |
| ZUPPA DI MUSSELS 15
<i>PEI Mussels, Garlic, Marinara White Wine</i> | PASTA FAGIOLI 9
<i>Bowl of Housemade soup</i> | CRISPY FRIED CALAMARI 16
<i>Marinara, Balsamic & Bang-Bang Sauces</i> |
| SHRIMP COCKTAIL 16 | | CRAB STUFFED MUSHROOMS 16 |

MEATBALLS

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

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| TRADITIONAL 17
<i>Sauce, Parmigiano Regiano</i> | WHIPPED RICOTTA 18
<i>Sauce, Parmigiano Regiano, Whipped Ricotta</i> |
| PARMIGIANA 18
<i>Sauce, Parmigiano Regiano, Melted Mozzarella</i> | BIANCO 18
<i>Fresh Mozzarella, 5 Cheese Bechamel Sauce</i> |

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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| CAESAR 11
<i>Chopped Romaine Hearts, Garlic Croutons,
Shaved Parmigiano Cheese</i> | CAPRESE 13
<i>Fresh Mozzarella, Tomatoes, Oranges,
Roasted Red Peppers, Kalamata Olives, Evoo</i> | SEAFOOD 19
<i>Shrimp, Scallops, Calamari, Mussels,
Clams, Lemon Evoo Dressing</i> |
| WEDGE 13
<i>Crumbled Gorgonzola, Pancetta, Red Onions,
Tomato, Gorgonzola Dressing, Balsamic Glaze</i> | HOUSE 11
<i>Mixed Greens, Red Onions, Tomatoes, Kalamata Olives,
Roasted Red Peppers, Mozzarella Cheese, Croutons</i> | BURRATA 15
<i>Sliced Tomato, Arugula, Burrata, Prosciutto,
Evoo, Balsamic glaze</i> |
| FIAMMA 14
<i>Tomato, Oranges, Fresh Mozzarella, Evoo,
Basil, Kalamata Olives, Onions, Artichoke Hearts,
Sun Dried Tomatoes, Roasted Red Peppers, Mixed Greens</i> | ARUGALA 14
<i>Sun Dried Tomatoes, Kalamata Olives,
Pancetta, Lemon Evoo Vinaigrette,
Shaved Parmigiano Regiano</i> | ITALIAN TUNA 13
<i>Spring Mix, Tuna, Sun Dried Tomatoes, Onions,
Kalamata Olives, Sharp Cheese, Roasted Red Peppers,
Lemon Evoo Dressing</i> |

BREAD BOMBS

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| FETTUCCHINI ALFREDO BOMB 29
<i>Bread Bowl, Fettuccini Pasta, Fresh Breaded Chicken Cutlet,
Alfredo Sauce Baked In A Bread Bowl</i> | BOLOGNESE BOMB 29
<i>Asiago Stuffed Gnocchi, Homemade Bolognese Sauce,
Melted Mozzarella, Baked In A Bread Bowl</i> |
| SEAFOOD PASTA BREAD BOMB 39
<i>Mafaldine Pasta, Shrimp, Crabmeat, Garlic White Wine Fresh
Herd Cream Cheesy Sauce Topped With A 4 Ounce Lobster Tail,
Baked In A Bread Bowl</i> | STUFFED GNOCCHI BOMB 29
<i>Bread Bowl, Homemade Asiago Stuffed Gnocchi,
Melted Mozzarella, Pink Cream Sauce,
Baked In A Bread Bowl</i> |

*Sharing/Plate Fee \$9.00 Includes Additional House or Caesar Side Salad
Altering or Changing Any Dish May Result in an Up charge*

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

Dinner_Oct 7, 2024

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

AMORE LINGUINI 29

Shrimp, Scallops, Sun Dried Tomatoes, Mushrooms, Marsala Wine Marinara

LINGUINI WHITE CLAM 28

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

GNOCCHI GAMBERI 27

Crispy Gnocchi, Mascarpone Pesto, Crab Stuffed Shrimp

MUSSELS MARINARA 25

PEI Mussels, Garlic, Basil, Marinara White Wine

CRAB CAKES 32

Shrimp, Scallops, Onions, Fresh Diced Tomatoes, Fresh Herb
Sherry Cream Sauce

FRUTTA DI MARE 33

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

FEAST OF SEVEN FISH 52

Baby Lobster Tail, Jumbo Lump Crabmeat, Shrimp, Scallops, Clams,
PEI Mussels, Calamari, Garlic, Basil, Marinara white wine

TAGLIATELLI GIANNA 33

Shrimp, Jumbo Lumb Crab Meat, Cherry Tomatoes,
Spinach, White Wine Butter Sauce Over Homemade Tagliatelli Pasta

CHEF SPECIALTIES

16 oz. RACK OF LAMB TUSCANA 34

Dressed Arugala, Sautéed Spinach, Risotto Cake

VEAL CHOP MILANESE 46

Dressed Arugala, Tomato Bruschetta, Balsamic Glaze, Shaved Parmigiana

8 oz. SALMON FILET 32

100% Organic Faroe Island Salmon, Pesto Butter, Sautéed Spinach, Risotto Cake

ANGEL HAIR KEYWEST 49

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

VEAL CHOP PARMIGIANA 46

Thinly Pounded, Breaded, Tomato Sauce, Mozzarella Cheese

LOBSTER RAVIOLI 32

Shrimp, Lump Crab Meat, Onions, Fresh Diced Tomatoes,
Mushrooms, Asparagus, Blush Cream Sauce

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 39

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

ANGEL HAIR GORGONZOLA 39

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

RISOTTOS

PARMESAN 32

Spinach, Asparagus, Garlic & Scallops

SEAFOOD 34

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

PORK OSSO BUCCO 29

Pork Shank, Tomato Sauce

PORTOBELLO 28

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 19

Tomato Sauce with Meatballs or Sausage

GARLIC & OIL 19

PESTO 21

Basil, Pine Nuts, Cream, Evoo

MUSHROOM 24

Mixed Mushrooms, Onions, Garlic,
Marinara White Wine

CARBONARA 23

Ham, Bacon, Peas, Onions, Parmesean, Cream

MEAT SAUCE 21

Ground Beef, Tomato Sauce

MARINARA 18

VODKA 21

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 18

Spicy Marinara

ALFREDO 21

BOLOGNESE 23

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

PASTA FORNO 28

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

GNOCCHI CREMONESE 28

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

STUFFED SHELLS FLORENTINE 22

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

BAKED ZITI 19

HOMEMADE CREPE MANICOTTI 22

5 Cheese Filled, Tomato Sauce, Mozzarella

EGGPLANT ROLLATINI 21

Eggplant Rolled Around Ricotta,
Parmagiana Style

MEAT LASAGNA 22

EGGPLANT PARMIGIANA 19

Tomato Sauce, Mozzarella Cheese