



Fiamma

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Antipasti

ITEM	PRICE
Fritto Misto Deep-fried calamari, shrimp and seasoned vegetables served with a light spicy tomato sauce. AKA Fritto Misto.	\$18.50
Beef Carpaccio Thin slices of raw beef, arugula, and parmesan cheese seasoned with olive oil & lemon juice.	\$16.75
Fiocchetti di Pera Fresh Fiocchetti pasta stuffed with pears & Parmesan cream served with mascarpone and summer truffles.	\$19.50
Piatto di Burrata Burrata cheese served with slices of prosciutto di Parma, a bed of olive-oil/lemon dressed arugula, and roasted slices o...	\$19.99
Zucchini con Gamberi Grilled zucchini & shrimp served with mixed greens.	\$18.50

La Insalata

ITEM	PRICE
Fiamma Grilled shrimp, tomatoes, avocado, crab meat Boston lettuce & radicchio with a light lemon dressing	\$20.00
Tropici Arugula salad served with hearts of palm, avocado, cherry tomatoes, aged balsamic reduction and shaved Parmesan cheese.	\$18.00
Delizia Del Contadino Assortiment de laitues fraîches agrémentées de noix, de poires juteuses et de fromage pecorino toscan, le tout enrobé d'...	\$16.00
Insalata di Barbabietola Roasted red beets tossed in a hazelnut-mint-blood-orange dressing, garnished with shaved Parmesan cheese.	\$12.99
Tricolor Salad Arugula, Endive and Radicchio, shaved parmesan cheese, tossed in a light balsamic dressing	\$17.50
Carprese Buffala Mozzarella Cheese, tomatoes, olive oil & balsamic reduction.	\$15.59

La Carne

ITEM	PRICE
Vitello Porcini Veal Medallions sauteed in a porcini mushroom sauce accompanied with a side of home-made gnocchi al Pomodoro.	\$35.09
Pollo Arrosto Oven roasted chicken served over roasted potatoes garnished with caramelized onions & frisee.	\$32.39
Lamb Chops Scottadito Roasted Australian Lamb Chops finished in a pomegranate & red wine reduction served with grilled asparagus & polenta.	\$38.99

La Pasta

ITEM	PRICE
Pappardelle alla Bolognese Classic meat sauce with ground beef, veal, & pork & seasoned mixed vegetables in a fresh tomato sauce.	\$32.49
Gnocchi Con Salsiccia Homemade potato dumplings tossed with spicy Italian sausage, green peas served in a fresh tomato sauce.	\$25.99
Penne alla Bisanzio Penne pasta tossed with fresh mozzarella & tomato sauce garnished with fresh basil.	\$24.05

ITEM	PRICE
Orechiette Cime di Rapa Broccoli rabe et pancetta légèrement sautés, couronnés d'une touche de parmesan.	\$25.35
Tagliolini ai gamberi Homemade Pasta tossed with shrimp & trevisano in a creamy cognac sauce.	\$26.65
Tagliolini Allo Scoglio Homemade pasta sauteed with fresh seafood (typically shrimp, calamari, bay scallops, clams & mussels)in a garlic, red pe...	\$29.99
Linguini neri con gamberi Homemade Black Linguini tossed with shrimp in a mild tomato sauce garnished with baby arugula leaves.	\$26.65
Papardelle ai funghi porcini Sliced tomatoes, sun-dried tomatoes with shiitake mushrooms and fresh sautéed vegetables.	\$31.19

Il Pesce

ITEM	PRICE
Salmone Grilled Fresh Norwegian salmon served with sauteed spinach, roasted potatoes & grilled asparagus.	\$35.09

Dolci

ITEM	PRICE
Tiramisu Lady fingers soaked in espresso & coffee liqueur, layered with mascarpone cream garnished with cocoa powder.	\$9.75
Torta di Formaggio Italian Ricotta cheesecake served with vanilla gelato & mixed berries garnished with caramel sauce.	\$9.75
Tortino al Fiamma Individual warm chocolate tart baked & served with vanilla gelato; sprinkled with powdered sugar & pine nuts, garnished...	\$13.00
Apple Strudel Homemade puff pastry stuffed with apples & raisins baked and served with caramel sauce & a scoop of vanilla gelato.	\$11.05
Panna Cotta Crème infusée de vanille, refroidie à la perfection, rehaussée de petits fruits frais et accompagnée d'un biscuit au beu...	\$9.75

Dinner Sides

ITEM	PRICE
Fried Artichokes	\$11.69
Truffled Potato Puree	\$10.39
Polenta	\$9.75

Appetizers & Salads

ITEM	PRICE
Insalata Fiamma Grilled shrimp, crabmeat, tomatoes, avocado, Boston lettuce and radicchio tossed in a light lemon with olive oil dressin...	\$10.50
Caesar Salad Romaine lettuce, tomatoes, shaved parmesan cheese and croutons tossed in our homemade caesar dressing.	\$6.99
Fritto Misto Shrimp, calamari and seasonal vegetables deep friend, served with a fresh tomato sauce.	\$8.50

ITEM	PRICE
Insalata Tricolore Arugula, radicchio, endive and parmesan cheese tossed in a light balsamic dressing.	\$7.99
Insalata di Pollo Grilled chicken, spinach, radicchio, tomatoes, corn, apples and raisins tossed in a refreshing lemon dressing.	\$9.00
Chiantigiana Salad Frisee lettuce, tomatoes, pecorino cheese, croutons and pancetta served with a poached egg on top.	\$8.25
Zucchini con Gamberi Crevettes grillées et courgettes accompagnées d'une salade mélangée fraîchement préparée.	\$9.00

La Carni, Il Pesce & La Pasta

ITEM	PRICE
Tagliolini Alfredo with Chicken Homemade tagliolini pasta tossed in a creamy alfredo sauce served with chicken.	\$11.50
Penne Alla Vodka Penne pasta tossed in a tomato, mozzarella, vodka sauce.	\$9.50
Chicken Parmeggiana Lightly breaded chicken breast topped with tomato sauce and mozzarella, served with grilled zucchini.	\$11.50
Gnocchi Bizanzio Homemade potato dumplings served in a fresh tomato, mozzarella and basil sauce.	\$9.50
Pappardelle Meatballs Homemade pappardelle pasta served with meatballs in a fresh tomato sauce.	\$11.25
Chicken Scaloppini Sautéed medallions in a lemon butter, capers sauce. Served with sautéed spinach.	\$12.50
Tagliolini allo Scoglio Homemade pasta served with fresh seafood in a white wine and garlic sauce.	\$13.50
Scottadito Grilled lamb chops served with a side of gnocchi al pomodoro.	\$14.75
Grilled Salmon Grilled Norwegian salmon served with sautéed spinach.	\$14.50
Tilapia Picatta Filet de tilapia poêlé nappé d'une sauce au citron, beurre et câpres. Accompagné d'épinards sautés.	\$12.50
Chicken Milanese Lightly pounded and breaded chicken served with an arugula and tomato salad on top.	\$11.50