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Fiamma

# Fiamma

Menu Prices — October 24, 2026

Fiamma menu with prices in United States, updated July 2022: 49 items across 9 categories, prices from $6.99 to $38.99.

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# Fiamma Menu with Prices (United States)

Fiamma menu with prices in United States, updated July 2022: 49 items across 9 categories, prices from $6.99 to $38.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/fiamma

**Menu categories:** Antipasti · La Insalata · La Carne · La Pasta · Il Pesce · Dolci · Dinner Sides · Appetizers & Salads · La Carni, Il Pesce & La Pasta

## Antipasti

| ITEM | PRICE |
|---|---|
| **Fritto Misto**<br>Deep-fried calamari, shrimp and seasoned vegetables served with a light spicy tomato sauce. AKA Fritto Misto. | **$18.50** |
| **Beef Carpaccio**<br>Thin slices of raw beef, arugula, and parmesan cheese seasoned with olive oil & lemon juice. | **$16.75** |
| **Fiochetti di Pera**<br>Fresh Fiocchetti pasta stuffed with pears & Parmesan cream served with mascarpone and summer truffles. | **$19.50** |
| **Piatto di Burrata**<br>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**<br>Grilled zucchini & shrimp served with mixed greens. | **$18.50** |

## La Insalata

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

## La Carne

| ITEM | PRICE |
|---|---|
| **Vitello Porcini**<br>Veal Medallions sauteed in a porcini mushroom sauce accompanied with a side of home-made gnocchi al Pomodoro. | **$35.09** |
| **Pollo Arrosto**<br>Oven roasted chicken served over roasted potatoes garnished with caramelized onions & frisee. | **$32.39** |
| **Lamb Chops Scottadito**<br>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** **$32.49**
Classic meat sauce with ground beef, veal, & pork & seasoned mixed vegetables in a fresh tomato sauce.

**Gnocchi Con Salsiccia** **$25.99**
Homemade potato dumplings tossed with spicy Italian sausage, green peas served in a fresh tomato sauce.

**Penne alla Bisanzio** **$24.05**
Penne pasta tossed with fresh mozzarella & tomato sauce garnished with fresh basil.

**Orechiette Cime di Rapa** **$25.35**
Broccoli rabe et pancetta légèrement sautés, couronnés d'une touche de parmesan.

**Tagliolini ai gamberi** **$26.65**
Homemade Pasta tossed with shrimp & trevisano in a creamy cognac sauce.

**Tagliolini Allo Scoglio** **$29.99**
Homemade pasta sauteed with fresh seafood (typically shrimp, calamari, bay scallops, clams & mussels)in a garlic, red pe...

**Linguini neri con gamberi** **$26.65**
Homemade Black Linguini tossed with shrimp in a mild tomato sauce garnished with baby arugula leaves.

**Papardelle ai funghi porcini** **$31.19**
Sliced tomatoes, sun-dried tomatoes with shiitake mushrooms and fresh sautéeed vegetables.

## Il Pesce

| ITEM | PRICE |
|---|---|
| **Salmone**<br>Grilled Fresh Norwegian salmon served with sauteed spinach, roasted potatoes & grilled asparagus. | **$35.09** |

## Dolci

| ITEM | PRICE |
|---|---|
| **Tiramisu**<br>Lady fingers soaked in espresso & coffee liqueur, layered with mascarpone cream garnished with cocoa powder. | **$9.75** |
| **Torta di Formaggio**<br>Italian Ricotta cheesecake served with vanilla gelato & mixed berries garnished with caramel sauce. | **$9.75** |
| **Tortino al Fiamma**<br>Individual warm chocolate tart baked & served with vanilla gelato; sprinkled with powdered sugar & pine nuts, garnished... | **$13.00** |
| **Apple Strudel**<br>Homemade puff pastry stuffed with apples & raisins baked and served with caramel sauce & a scoop of vanilla gelato. | **$11.05** |
| **Panna Cotta**<br>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**<br>Grilled shrimp, crabmeat, tomatoes, avocado, Boston lettuce and radicchio tossed in a light lemon with olive oil dressin... | **$10.50** |

| ITEM | PRICE |
|---|---|
| **Caesar Salad**<br>Romaine lettuce, tomatoes, shaved parmesan cheese and croutons tossed in our homemade caeser dressing. | **$6.99** |
| **Fritto Misto**<br>Shrimp, calamari and seasonal vegetables deep friend, served with a fresh tomato sauce. | **$8.50** |
| **Insalata Tricolore**<br>Arugula, radicchio, endive and parmesan cheese tossed in a light balsamic dressing. | **$7.99** |
| **Insalata di Pollo**<br>Grilled chicken, spinach, radicchio, tomatoes, corn, apples and raisins tossed in a refreshing lemon dressing. | **$9.00** |
| **Chiantigiana Salad**<br>Frisee lettuce, tomatoes, pecorino cheese, croutons and pancetta served with a poached egg on top. | **$8.25** |
| **Zucchini con Gamberi**<br>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**<br>Homemade tagliolini pasta tossed in a creamy alfredo sauce served with chicken. | **$11.50** |
| **Penne Alla Vodka**<br>Penne pasta tossed in a tomato, mozzarella, vodka sauce. | **$9.50** |
| **Chicken Parmeggiana**<br>Lightly breaded chicken breast topped with tomato sauce and mozzarella, served with grilled zucchini. | **$11.50** |
| **Gnocchi Bizanzio**<br>Homemade potato dumplings served in a fresh tomato, mozzarella and basil sauce. | **$9.50** |
| **Pappardelle Meatballs**<br>Homemade pappardelle pasta served with meatballs in a fresh tomato sauce. | **$11.25** |
| **Chicken Scaloppini**<br>Sautéed medallions in a lemon butter, capers sauce. Served with sautéed spinach. | **$12.50** |
| **Tagliolini allo Scoglio**<br>Homemade pasta served with fresh seafood in a white wine and garlic sauce. | **$13.50** |
| **Scottadito**<br>Grilled lamb chops served with a side of gnocchi al pomodro. | **$14.75** |
| **Grilled Salmon**<br>Grilled Norwegian salmon served with sautéed spinach. | **$14.50** |
| **Tilapia Picatta**<br>Filet de tilapia poêlé nappé d'une sauce au citron, beurre et câpres. Accompagné d'épinards sautés. | **$12.50** |
| **Chicken Milanese**<br>Lightly pounded and breaded chicken served with an arugula and tomato salad on top. | **$11.50** |