

antipasti

calamari lightly breaded rings and tentacles with cherry tomatoes, arugula, and lemon vinaigrette	12	mussels di pancetta crema steamed blue mussels in a pancetta, white wine, and garlic cream sauce	11
burrata fresh mozzarella filled with rich italian cheeses, and served with a tomato jam, prosciutto, and crostini	11	pancetta wrapped shrimp medium shrimp wrapped in imported pancetta then pan seared and served over our basil cream sauce	12
antipasti platter a combination of our artisanal meats and hand selected cheeses, served with crostini	15	limoncello wings a spicy limoncello sauce over flash fried chicken wings, and served with home made bread	9
bruschetta fiamme bruschetta tomatoes and creamy ricotta mozzarella spread served with crostini and pink sea salt	10		

insalate

add chicken 3 or shrimp 4

fiamme house baby arugula, shaved parmigiano, cherry tomato, and lemon vinaigrette	8	the wedge heart of romaine wedge, tomato, crisp pancetta, red onion, and crumbled gorgonzola	8
caprese market tomatoes, fresh mozzarella, balsamic reduction, and basil	9	market salad ask server for details	9
classic caesar fresh cut romaine, parmigiano, artisan croutons, and caesar dressing	8		

entrees

tortellini ricotta three cheese stuffed tortellini, roasted garlic, mushroom, spinach, and parmigiano cream sauce	15	braised short rib ravioli topped with our house made vodka sauce	16
sausage rigatoni pomodoro, basil, cherry tomato, and parmigiano	14	shrimp pesto linguine fresh medium shrimp, oven roasted tomato and fresh goat cheese tossed in our own basil pesto cream sauce	16
spaghetti with meatballs a generous portion of spaghetti noodles tossed in our homemade marinara sauce and three large meatballs. Topped with a dusting of pecorino cheese and fresh basil	16	paccheri bolognese paccheri noodles and bolognese sauce topped with freshly grated pecorino	15
shrimp fradiavolo 5 shrimp tossed with linguini noodles in our very own fradiavolo sauce	16	salmone carbonizzato blackened salmon served over a generous portion of rigatoni noodles tossed with our own ricotta cream sauce and marinated cherry tomatoes	18

 House Favorites

wood fired pizza

our dough is crafted in-house using old world italian neapolitan pizza making traditions. it is light in texture and has a fragrant, yeasty flavor. we then top with simple, honest ingredients, and bake in our wood fired brick oven. this creates a blistered crust, heavenly light char, and a chewy bite.

pizze rosse

traditional red sauce

margherita 12
fresh mozzarella, pecorino, and basil

regina margherita 14
"neapolitan classic" buffalo mozzarella, oven roasted tomatoes, and basil

fiamme 16
fresh mozzarella, oven roasted tomato, prosciutto, arugula, and shaved parmigiano

salsiccia 15
fennel sausage, fresh mozzarella, and basil

diavolo 16
spicy sopressata and fresh mozzarella

funghi 15
porcini mushroom, fresh mozzarella, and basil

roasted vegetable 15
mushroom, zucchini, roasted red pepper, goat cheese, and balsamic reduction

the butcher 20
pancetta, italian sausage, prosciutto, sopressata and fresh mozzarella

capricciosa 16
artichoke, mushroom, kalamata olives and mozzarella

pizze bianche

without red sauce

quattro formaggie 13
fresh mozzarella, fontina, aged provolone, and fresh parmesan

roasted garlic pizza 14
oven roasted garlic in olive oil, fresh spinach, marinated artichokes and goat cheese

prosciutto & arugula 15
prosciutto, fresh mozzarella, arugula, and parmigiano

de leon 15
fennel sausage, buffalo mozzarella, garlic, basil and oven roasted tomatoes

pesto 15
sun dried tomatoes, kalamata olives, and goat cheese

sweet home chicago 14
thinly sliced roast beef, mild giardiniera, and fresh mozzarella

pizze fritte

(lightly flash fried dough)

*Most of our pizzas can be made Fritte style.
Just ask your server*

montanara 14
fresh mozzarella, pecorino, and basil

materdei 16
spicy sopressata, mushroom, and fresh mozzarella



most items can be prepared gluten free upon request.
please ask your server.

(\$2 charge per pizza)