

fiammé

ANTIPASTI



BURRATA FONDUTA 16

BURRATA, GARLIC, SPINACH, PECORINO, BAKED IN THE OVEN AND SERVED WITH CROSTINI



CALABRIAN WARMER 14

NDUJA SAUSAGE RAGU, GOAT CHEESE, BASIL, BAKED IN OUR WOOD FIRED OVEN. SERVED WITH CROSTINI

CALAMARI 12

LEMON VINAIGRETTE, ARUGULA & CHERRY TOMATO

MUSSELS DI PANCETTA CREAM 13.5

STEAMED BLUE MUSSELS, PANCETTA GARLIC CREAM SAUCE & CROSTINI

BURRATA 14

SOFT CREAM FILLED MOZZARELLA, OLIVE OIL, TOMATO JAM, SEA SALT, PROSCIUTTO & CROSTINI

BRUSCHETTA FIAMME 11

HOUSE MADE BRUSCHETTA MIX, RICOTTA SPREAD, BALSAMIC & BASIL

ZUCCHINI FRITES 10

CRISPY ZUCCHINI FRITES TOSSED IN PARMIGIANO ROMANO & FRESH PARSLEY SERVED WITH CALABRIAN CHILI AIOLI

PANCETTA WRAPPED SHRIMP 14

PANCETTA, GULF SHRIMP, BASIL CREAM SAUCE, BALSAMIC GLAZE & BRUSCHETTA MIX

LIMONCELLO WINGS 12.5

LIMONCELLO SAUCE, BASIL, CRISPY CHICKEN WINGS & FIAMME BREAD

ARANCINI 12

MOZZARELLA STUFFED ABORIO RICE CROQUETTES, ITALIAN GREMOLATA, IMPORTED PECCORINO, BASIL & HOUSE MADE MARINARA

ASIAGO & MOZZARELLA STUFFED MEATBALLS 14

HAND-ROLLED MEATBALLS, MOZZARELLA, MARINARA, PECORINO & BALSAMIC GLAZED DRIZZLE ON CROSTINI

VEGAN MEATBALLS AVAILABLE UPON REQUEST \$5

INSALATE

FIAMME HOUSE 10

ARUGULA, SHAVED PARMIGIANO, CHERRY TOMATO & LEMON VINAIGRETTE

CAPRESE 12

TOMATOES, IMPORTED MOZZARELLA, SEA SALT & BALSAMIC REDUCTION

CLASSIC CAESAR 9

ROMAINE, PECORINO, ARTISAN CROUTONS & CAESAR DRESSING

THE WEDGE 10.5

ROMAINE, TOMATO, PANCETTA, RED ONION, CRUMBLLED GORGONZOLA & BLEU CHEESE DRESSING

MARKET SALAD 12

MIXED GREENS, GRANNY SMITH APPLES, CANDY WALNUTS, CRANBERRIES, GORGONZOLA & BALSAMIC VINAIGRETTE

ADD TO SALAD: CHICKEN \$5 • SHRIMP \$6 • SALMON \$8

ZUPPE

MINISTRONE 6

CAVATAPPI NOODLES, VEGETABLES, TOMATO BASE

CHEF'S FEATURE 6

ASK YOUR SERVER

DID YOU KNOW...

WE OFFER A ROTATING

CHEFS FEATURE & CHARCUTERIE MENU ?

THESE ARE SEASONALLY INSPIRED WITH NEW & TRENDING ITEMS. SO BE SURE TO ASK YOUR SERVER FOR THE LATEST SELECTIONS!

LUNCH COMBOS

AVAILABLE MONDAY - FRIDAY UNTIL 3PM

LUNCH SIZE PIZZA & SOUP OR SALAD 11

LUNCH SIZE PASTA & SOUP OR SALAD 12

HALF SANDWICH & SOUP OR SALAD 12

SOUP & SALAD 9

SELECT FROM THE FOLLOWING:

PIZZA

MARGHERITA
DIAVOLO
SALSICCIA

PASTA SAUCE

PARMIGIANO CREAM
MARINARA
PESTO CREAM
VODKA

PASTA NOODLE

LINGUINI
RIGATONI
CAVATAPPI

SANDWICHES

PESTO
VEGETABLE GOAT CHEESE
MEATBALL*
ROAST BEEF & PROVOLONE
CHICKEN CLUB

SALAD

CAESAR
FIAMME
MARKET

SOUP

MINISTRONE
CHEFS
FEATURE

SANDWICHES

SERVED ON HOUSE MADE BREAD WITH FRESH CUT CHIPS

AVAILABLE MONDAY-FRIDAY UNTIL 3PM

PESTO CHICKEN 11

CHICKEN BREAST, SPINACH, TOMATO, GOAT CHEESE & BASIL PESTO

VEGETABLE GOAT CHEESE 11

ROASTED RED PEPPER, ZUCCHINI, MUSHROOM, KALAMATA OLIVE, SPINACH & GOAT CHEESE

MEATBALL 14

HAND-ROLLED MEATBALLS, MARINARA, ARUGULA, RED ONION, FONTINA CHEESE & PARMESAN
VEGAN MEATBALLS AVAILABLE UPON REQUEST \$5

ROAST BEEF & PROVOLONE 12

ROAST BEEF, CARAMELIZED ONION & PROVOLONE

CHICKEN CLUB 11

CHICKEN, SOPPRESSATA, SHAVED PARMESAN, TOMATO, SPINACH, MAYONNAISE & PROVOLONE

fiammé

- WOOD FIRED PIZZA -

OUR ARTISAN DOUGH IS HAND CRAFTED IN-HOUSE USING THE OLD-WORLD ITALIAN NEAPOLITAN PIZZA MAKING TRADITIONS. THE DOUGH IS MADE TO BE LIGHT IN TEXTURE AND HAVE A FRAGRANT, YEASTY FLAVOR. IT IS THEN TOPPED WITH SIMPLE, HONEST INGREDIENTS, AND BAKED IN OUR BRICK WOOD FIRED OVEN. THIS CREATES THE BLISTERED CRUST, HEAVENLY LIGHT CHAR, AND A CHEWY BITE, WHICH ARE THE TRADEMARKS OF A TRUE NEAPOLITAN PIZZA.

PIZZA ROSSE TRADITIONAL RED SAUCE

MARGHERITA 12.5

IMPORTED MOZZARELLA, PECORINO & BASIL

REGINA MARGHERITA 16

"NEAPOLITAN CLASSIC" MOZZARELLA DI BUFALA, OVEN ROASTED TOMATOES & FRESH BASIL

THE STONE 20

GENOA SALAMI, RAPINI, ROASTED RED PEPPER, FRESH GARLIC, FENNEL SAUSAGE, PECORINO & SMOKED GOUDA CHEESE

FIAMME 18

IMPORTED MOZZARELLA, OVEN ROASTED TOMATO, PROSCIUTTO DI PARMA, ARUGULA, & SHAVED PARMIGIANO ROMANO & ASIAGO

SALSICCIA 16

FENNEL SAUSAGE, PECORINO, IMPORTED MOZZARELLA & BASIL

DIABOLO 17

SPICY SOPPRESSATA & IMPORTED MOZZARELLA

FUNGHI 16.5

MUSHROOM, IMPORTED MOZZARELLA & BASIL

ROASTED VEGETABLE 16.5

MUSHROOM, ZUCCHINI, ROASTED RED PEPPER, GOAT CHEESE & BALSAMIC REDUCTION

THE BUTCHER 21

PANCETTA, FENNEL SAUSAGE, PROSCIUTTO DI PARMA, SOPPRESSATA & IMPORTED MOZZARELLA

PIZZA BIANCHE WITHOUT RED SAUCE

BOUJEE BLT 21

BACON MARMALADE, LEEK, TRUFFLE AIOLI, HAVARTI CHEESE, OVEN ROASTED TOMATO & AGED CHEDDAR CHEESE

BACON MARMALADE 20

SOPPRESSATA, BACON MARMALADE, CHIPOTLE HONEY GLAZE, GARLIC, ROASTED RED PEPPER, & IMPORTED MOZZARELLA

QUATTRO FORMAGGI 15

IMPORTED MOZZARELLA, FONTINA, PROVOLONE & PARMIGIANO

ROASTED GARLIC 15

ROASTED GARLIC, FRESH SPINACH, MARINATED ARTICHOKE & GOAT CHEESE

PROSCIUTTO & ARUGULA 17

PROSCIUTTO, IMPORTED MOZZARELLA, ARUGULA, PARMIGIANO ROMANO & ASIAGO

DE LEON 16

FENNEL SAUSAGE, IMPORTED MOZZARELLA, GARLIC, BASIL, OVEN ROASTED TOMATO & PECORINO

PISTACHIO PESTO 19

GROUND PISTACHIO PESTO, FENNEL SAUSAGE, OVEN ROASTED TOMATO & IMPORTED MOZZARELLA

PESTO PIZZA 16

SUN DRIED TOMATO, SPINACH BASIL PESTO, KALAMATA OLIVE & GOAT CHEESE

SWEET HOME CHICAGO 15.5

SLICED ROAST BEEF, MILD GIARDINIERA & IMPORTED MOZZARELLA

BEYOND PIZZA 24

PLANT-BASED PROTEIN, VEGAN PIMENTO CHEESE, SRIRACHA SAUCE, HULLED SESAME SEED, VEGAN FAKIN BACON, VEGAN CHEDDAR & RED ONION VEGAN CHEDDAR CHEESE



WE OFFER GLUTEN FREE DOUGH FOR ALL OF OUR PIZZAS! \$2 UPCHARGE

MOST ENTREE ITEMS CAN BE PREPARED GLUTEN FREE UPON REQUEST!

SOME EXCLUSIONS MAY APPLY! PLEASE ASK YOUR SERVER!



PIZZA FRITTE FRIED DOUGH

MONTANARA 15

IMPORTED MOZZARELLA, PECORINO & BASIL

MATERDEI 15

SOPPRESSATA, MUSHROOM & IMPORTED MOZZARELLA

STAFF FAVORITES NEW ITEM

FIAMME PROUDLY OFFERS

GLUTEN FREE, VEGAN, & VEGETARIAN ALTERNATIVES AVAILABLE UPON REQUEST!

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS.

*OFFERS ARE SUBJECT TO ADDITIONAL UPCHARGE

ENTREE

SWEET POTATO GNOCCHI 19

NDUJA SAUSAGE, RICOTTA SAGE CREAM SAUCE, CREMINI MUSHROOM, ZUCCHINI, SMOKED BACON & SWEET POTATO GNOCCHI

CHICKEN MARSALA 20

TWO PAN SEARED BREASTS, RICH THYME DEMI GLACE, MARSALA WINE, SMOKED GOUDA MASHED POTATO, CREMINI MUSHROOM & RAPINI

SAUSAGE RIGATONI 16

CHERRY TOMATO, FRESH BASIL, ITALIAN SAUSAGE, MARINARA SAUCE, FRESH PARMESAN & RIGATONI

EGGPLANT PARMESAN 15

PARMESAN HERB CRUSTED EGGPLANT, HOUSE MADE MARINARA, SHAVED PARMESAN, PECORINO CREAM SAUCE & LINGUINI

BRAISED SHORT RIB RAVIOLI 19

TENDER BRAISED SHORT RIB RAVIOLI, VODKA SAUCE, PECORINO & BASIL

CHICKEN PARMESAN 17

PARMESAN HERB CRUSTED CHICKEN, HOUSE MADE MARINARA, SHAVED PARMESAN, PECORINO CREAM SAUCE & LINGUINI

SALMON CARBONIZATTO 20

BLACKENED SALMON, PECORINO CREAM SAUCE, MARINATED CHERRY TOMATO, SPINACH & RIGATONI

TORTELLINI RICOTTA 16.5

THREE CHEESE STUFFED PASTA, MUSHROOM, SPINACH & PECORINO CREAM SAUCE

SPAGHETTI & MEATBALLS 17

HAND-ROLLED MEATBALLS, PECORINO, SPAGHETTI, HOUSE MADE MARINARA & SPAGHETTI

VEGAN MEATBALLS AVAILABLE UPON REQUEST \$5

SHRIMP PESTO LINGUINI 18

PESTO CREAM, SUNDRIED TOMATO, SHRIMP, FRESH GOAT CHEESE & LINGUINI

BAKED ZITI AL FIAMME 18

SHRIMP, CHICKEN, PANCETTA, BRAISED MUSHROOM, CREAM SAUCE, PENNE & BAKED IN OUR WOOD FIRE OVENS