

ANTIPASTI

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 FRIES TOSSED IN PARMIGIANO ROMANO & FRESH PARSLEY SERVED WITH CALABRIAN CHILI AIOLI

PANCETTA WRAPPED SHRIMP - 14

PANCETTA, GULF SHRIMP, BASIL CREAM SAUCE, BALSAMIC & 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 STUFFED MEATBALLS, MOZZARELLA, MARINARA, PECORINO & BALSAMIC GLAZED CROSTINIS

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, CRUMBLER GORGONZOLA & BLEU CHEESE DRESSING

MARKET SALAD - 12

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

ADD CHICKEN \$4 - SHRIMP \$5 - SALMON \$7

ZUPPE

MINISTRONE - 6

CAVATAPPI NOODLES, VEGETABLES, TOMATO BASE

CHEF'S FEATURE - 6

ASK YOUR SERVER



THIS SYMBOL INDICATES STAFF FAVORITES. SALUTI!

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
BOLOGNESE

PASTA NOODLE

PACCHERI
LINGUINI
RIGATONI

SANDWICHES

PESTO
VEGETABLE GOAT CHEESE
MEATBALL
ROAST BEEF & PROVOLONE
CHICKEN CLUB

SALAD

CAESAR
FIAMME
MARKET

SOUP

MINISTRONE
CHEF'S
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, OLIVE, BABY SPINACH & GOAT CHEESE

MEATBALL - 14

HAND MADE MEATBALLS, MARINARA, ARUGULA, RED ONION, FONTINA CHEESE & PARMESAN

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 ARTISANAL 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 WOOD FIRED BRICK OVEN. THIS CREATES THE BLISTERED CRUST, HEAVENLY LIGHT CHAR, AND A CHEWY BITE, WHICH ARE THE TRADEMARKS OF 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

BACON MARMALADE - 20

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

CARAMELIZED PEAR PIZZA - 20

PROSCIUTTO DI PARMA, POACHED PEARS, GREEN ONION, SUNFLOWER SEEDS, SALTED CARMEL GLAZE, GORGONZOLA & 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

PIZZE FRITTE FRIED DOUGH

MONTANARA - 15

IMPORTED MOZZARELLA, PECORINO & BASIL

MATERDEI - 15

SOPPRESSATA, MUSHROOM & IMPORTED MOZZARELLA



Grain
Free

MOST ITEMS CAN BE PREPARED GLUTEN FREE, UPON REQUEST. PLEASE ASK YOUR SERVER.
\$2 UPCHARGE

ENTREE

CHICKEN MARSALA - 20

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

SAUSAGE RIGATONI - 16

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

EGGPLANT PARMESAN - 15

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

BRAISED SHORT RIB RAVIOLI - 19

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

CHICKEN PARMESAN - 17

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

SALMON CARBONIZATTO - 20

BLACKENED SALMON, PECORINO CREAM SAUCE, RIGATONI NOODLES, MARINATED CHERRY TOMATOES & SPINACH

TORTELLINI RICOTTA - 16.5

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

SPAGHETTI & MEATBALLS - 17

SPAGHETTI, HOUSE MADE MARINARA SAUCE, HAND MADE MEATBALLS & PECORINO
VEGAN MEATBALLS AVAILABLE UPON REQUEST \$5

SHRIMP PESTO LINGUINI - 18

PESTO CREAM, SUNDRIED TOMATO, SHRIMP & FRESH GOAT CHEESE

BAKED ZITI AL FIAMME - 18

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