

Antipasti / Appetizers

<i>Carpaccio Di Manzo</i>\$9.00 <i>Beef Carpaccio served over Arugula, drizzled with a lemon vinaigrette dressing topped of with parmesan cheese</i>	<i>Fungghi Portobello Napoleone</i>\$8.00 <i>Layers of Tomato, Portobello, Mozzarella garnished with mesclon greens</i>
<i>Cozze In Brodetto</i>\$8.00 <i>Mussels with white wine, or Marinara sauce</i>	<i>Gamberi alla Fiamma</i>\$9.00 <i>Sauteed shrimp in marinara sauce, served over toasted bread</i>
<i>Fritti Di Calamari</i>\$9.00 <i>Fried Squid with Fresh Marinara Sauce</i>	<i>Caprese</i>\$8.00 <i>Spouse made mozzarella with tomatoes and fresh basil</i>
<i>Eggplant Rollantine</i>\$7.00 <i>Stuffed with Ricotta Cheese topped off with Marinara Sauce and melted Mozzarella cheese</i>	<i>Cocktail Di Gamberi</i>\$9.00 <i>Chilled jumbo shrimp cocktail</i>
<i>Prosciutto Con Melone</i>\$9.00 <i>Parma Prosciutto with melon</i>	<i>Vongole Oreganata</i>\$8.00 <i>Six baked clams, that are lightly breaded seasoned with garlic, white wine and oregano</i>

Minestre Soups

<i>Straciatella alla Romana</i>\$6.00	<i>Pasta Fagioli</i>\$6.00
<i>Minestrone della casa</i>\$6.00	<i>Tortellini in brodo</i>\$6.00

• *Chef's soup of the day*

Ensalate / Salads

<i>Insalata Mista</i>\$5.00 <i>Mixed green salad tossed with Tomatoes, balsamic dressing</i>	<i>Insalata Di Cesare</i>\$6.00 <i>Romaine lettuce with cruttons, traditional caesar dressing</i>
<i>Tricolore Clasica</i>\$6.00 <i>Arugula, endive, radicchio with lemon dressing</i>	<i>Insalate de Calamari</i>\$8.00 <i>Squid over arugula salad with lemon dressing</i>
<i>Insalata La Fiamma</i>\$8.00 <i>arugula, mushroom, tomatoes with dried ricotta cheese and lemon dressing</i>	

Pasta / Pasta

Ravioli Rose.....	\$13.00	Penne Alla Vodka.....	\$13.00
<i>Cheese ravioli with light cream, pink sauce</i>		<i>Light cream, vodka and plum tomato sauce</i>	
Ravioli Alla Fiamma.....	\$16.00	Spaghetti Fruta Di Mare.....	\$19.00
<i>Ravioli stuffed with fresh lobster and bready tomato sauce</i>		<i>Spaghetti with fresh seafood in light marinara sauce</i>	
Tortellini Asparagi e Ricotta.....	\$14.00	Rigatoni Putanesca.....	\$13.00
<i>Ricotta and asparagus tortellini tossed with butter, sage and roasted almonds</i>		<i>Black olives, capers and anchovies</i>	
Linguini Con Vongole.....	\$16.00	Fussify Vegetariani.....	\$13.00
<i>With red or white clam sauce</i>		<i>Mix Vegetables garlic and extra virgin olive oil</i>	
Paglie Fieno Calabrese.....	\$16.00	Gnocchi Home Made.....	\$13.00
<i>Shrimp, broccoli garlic and oil</i>		<i>With tomato sauce, basil and mozzarella cheese</i>	
Orchiette Alla Pugliese.....	\$14.00	Risotto Della Casa.....	P.A.
<i>With broccoli rabe sausages, garlic and oil</i>		<i>The chef's Dairy Special</i>	
		Rigatoni Bolognese.....	\$14.00
		<i>Veal Ragù with a touch of tomato sauce</i>	

Pollo / Chicken

Pollo Alla Griglia.....	\$13.00	Pollo Marsala.....	\$15.00
<i>Grilled chicken parrill topped with arugula and tomato salad</i>		<i>Boneless breast of chicken sauteed in marsala wine with mushrooms</i>	
Pollo Arotollato.....	\$16.00	Pollo Francese.....	\$15.00
<i>Chicken rollatine stuffed w/ ham and fontina cheese</i>		<i>Dipped in egg, butter, sauteed in lemon and white wine sauce</i>	
Pollo Scarpariello.....	\$16.00		
<i>Pieces of chicken breast sauteed with olive oil, rosemary, sausages</i>			

Carni / Meats

Tagliata Alla Griglia.....	\$22.00	Filetto Di Manzo.....	\$24.00
<i>Grilled sliced ribeye steak with fresh rosemary, garlic and barolo wine sauce</i>		<i>Grilled filet mignon with sauteed mushrooms in barolo red wine sauce</i>	
Bisteca Alla Griglia.....	\$22.00	Costoleta Di Agnello.....	\$24.00
<i>Whole grilled ribeye steak</i>		<i>Mustard crust roasted rack of lamb</i>	

Vitello / Veal

Costoletta Alla Griglia.....\$25.00

*Broiled veal chop with
barolo wine and mushrooms*

Costoletta Alla Valdostana.....\$27.00

*Veal chop stuffed with Prosciutto, fontina
cheese in marzola wine sauce and mushrooms*

Escalopine Alla Fiamma.....\$17.00

*Veal scalopine with white wine, artichokes,
parmesan cheese and a touch of cream*

Costoletta Alla Capricciosa.....\$27.00

*Thinly pounded veal chop breaded and topped
with arugula and tomato salad*

Picatta Di Vitello Al Limone.....\$17.00

*Thin and tender veal scalopine sauteed
in lemon, white wine sauce and capers*

Escalopine Al Funghi.....\$17.00

*Veal scalopine sauteed in marzola
wine, topped with a selection of wild
mushrooms*

Veal Saltimboca.....\$17.00

*Sauteed veal scalopine topped with prosciutto
and spinach*

Pesci / Fish

Salmon Alla Fiamma..... \$18.00

Broiled salmon with champagne, dijon mustard sauce

Dentice Marechiaro.....\$19.00

*Red snapper sauteed in light tomato sauce
with mussels and clams*

Frechezzimo.....P.A.

The chef's freshest daily specials from the market

Zuppa Di Pesci.....\$21.00

Mixed seafood in light marinara sauce

Gamberi Scampi.....\$16.00

Jumbo shrimp sauteed in white wine lemon sauce

Tilapia Putanesca.....\$16.00

*Sauteed in a marinara sauce with black olives,
capers, anchovies*

Contorni / Sides

Spinach.....\$4.00

Broccoli Rabe.....\$6.00

Mashed Potatoes.....\$4.00

Roasted Potatoes.....\$4.00

Children Menu

Cheeseburger.....8.00

*On toasted bun with melted Mozzarella cheese
with fries*

Fried Chicken Fingers.....8.00

Served with Barbeque Sauce and Fresh Fries

Pasta.....8.00

Any style of pasta

Fried Shrimp.....9.00

Served with potatoes and Vegetables

Mozzarella Sticks.....7.00

Served with Marinara Sauce and french fries

Buffalo Wings.....8.00

Served with Celery Sticks and Blue Cheese Dressing