

Lunch Menu

La Fiamma

Pizza! Pizza! Pizza!

Margherita.....\$7.00 <i>Topped with mozzarella cheese, fresh grated parmesan, with our special tomato sauce</i>	Mushroom.....\$8.00 <i>Mushrooms and mozzarella with our fresh tomato sauce</i>
Giardinera.....\$8.00 <i>as the name implies, this colorful pizza is topped with fresh vegetables from the garden</i>	Pizza Pepperoni\$8.00 <i>This more traditional pizza is topped with pepperoni and mozzarella</i>

Antipasti /Appetizers

Cozze In Brodetto.....\$6.00 <i>Mussels with white wine or marinara sauce</i>	Caprese.....\$7.00 <i>Home made mozzarella with tomatoes and fresh basil</i>
Fritti Di Calamari\$7.00 <i>Fried squid served with Marinara Sauce</i>	Cocktail Di Gamberi.....\$9.00 <i>Chilled jumbo shrimp cocktail</i>
Eggplant Rollantini.....\$5.00 <i>Eggplant rolled with ricotta cheese topped with tomato sauce</i>	Vongole Oreganata.....\$6.00 <i>Baked Clams</i>
Prosciutto Con Melone.....\$7.00 <i>Parma Prosciutto with melon</i>	Gamberi alla Fiamma.....\$9.00 <i>Sauteed Shrimp in Marinara Sauce served over toast bread</i>
Grilled Portobello Napoleone.....\$5.00 <i>Tomato, Portobello, Mozzarella with mesclun greens</i>	

Minestre Soups

Straciatella alla Romana.....\$5.00	Pasta Fagioli.....\$5.00
Minestrone della casa.....\$5.00	Tortellini in brodo.....\$5.00

Chef's soup of the day

Ensalate / Salads

Insalata Mista.....\$4.00 <i>Mixed green salad tossed with Tomatoes, balsamic dressing</i>	Insalata Di Cesare.....\$5.00 <i>Romaine lettuce with cruttons, traditional caesar dressing</i>
Tricolore Clasica.....\$5.00 <i>Arugula, endive, radicchio with lemon dressing</i>	Insalata alla Fiamma.....\$6.00 <i>arugula, mushroom, tomatoes with dried ricotta cheese and lemon dressing</i>

Pasta / Pasta

Ravioli Rose.....	\$9.00	Penne Alla Vodka.....	\$9.00
<i>Cheese ravioli with light cream and tomato sauce</i>		<i>Light cream, vodka and Plum Tomato Sauce</i>	
Tortellini alla Nona.....	\$11.00	Spaghetti Fruta Di Mare.....	\$14.00
<i>Cream, sauce, ham and green peas</i>		<i>Spaghetti with fresh seafood in light marinara sauce</i>	
Linguini Con Vongole.....	\$13.00	Rigatoni Putanesca	\$9.00
<i>With red or white sauce</i>		<i>Black olives, capers and anchovies</i>	
Paglie Fieno Calabrese.....	\$13.00	Fussily Vegetariani	\$9.00
<i>Shrimp, broccoli garlic and oil</i>		<i>Mix Vegetables garlic and extra virgin olive oil</i>	
Orecchiette Alla Pugliese.....	\$13.00	Gnocchi Home Made.....	\$9.00
<i>Broccoli di rabe with sausages, garlic oil and pecorino cheese</i>		<i>With tomato sauce, basil and mozzarella cheese</i>	
		Fettuccini Alfredo.....	\$9.00
		<i>With white cream sauce</i>	

Pollo / Chicken

Pollo Alla Griglia.....	\$10.00	Pollo Marsala.....	\$11.00
<i>Grilled chicken paillard topped with mixed salad</i>		<i>Boneless breast of chicken sauteed in marsala wine with mushrooms</i>	
Pollo Scarpariello	\$11.00	Pollo Francese.....	\$11.00
<i>Pieces of chicken breast and sausage, sauteed in olive oil, rosemary, and white wine</i>		<i>Deep in egg sauteed in lemon and white wine sauce</i>	
Pollo Parmigiana.....	\$11.00		

Carni / Meats

Tagliata Alla Griglia.....	\$16.00	Picatta Di Vitello Al Limone.....	\$15.00
<i>Grilled ribeye steak with fresh rosemary and garlic</i>		<i>Thin and tender veal scalopine sauteed in lemon, white wine sauce and capers</i>	
Escalopine Alla Fiamma.....	\$15.00	Escalopine Al Funghi.....	\$15.00
<i>Veal scalopine with white wine, artichokes, parmesan cheese and a touch of cream</i>		<i>Veal scalopine sauteed in marsala wine, topped with a selection of wild mushrooms</i>	
Bisteca alla Griglia.....	\$16.00		
<i>Whole grilled Rib Eye Steak,</i>			

Pesci / Fish

Salmon	\$13.00	Dentice Livornese.....	\$14.00
<i>Broiled salmon in Dijon Mustard sauce</i>		<i>Red snapper with caper, black olives in touch of marinara sauce</i>	
Tilapia Putanesca.....	\$12.00	Shrimp Scampi.....	\$14.00
<i>With black olives, capers, anchovies in our home made tomato sauce.</i>		<i>Jumbo shrimp sauteed in white wine lemon sauce</i>	