

Lunch Menu



WOOD-FIRE ITALIAN FUSION

BH

Soups

Wild Mushroom French Onion

Wild Mushroom Broth | Caramelized Onions | Rustic Crostini | Mozzarella | 12

Zuppa del Giorno (soup of the day)

Small Plates

Spinach and Artichoke Dip

Sun Dried Tomato Relish, Corn Tortilla Chips | 17

'FIAMMA' Balls

The house take on the classic Italian "Meatball"

Eggplant, Marinara, Mozzarella | 16

Fried Mozzarella

Breaded Fried Fresh Mozzarella, Grated Parmesan | 14

Frito Misto

Fried Fish, Mushrooms, Pickled Peppers, Lemon Aioli | 23

Broccolini

Hummus, Panko, Parmesan, Sweet Pepper Relish | 15

Sweet Corn Risotto

Sweet Corn, Parmesan, Honey, Sweet Pepper Relish | 17

Truffle Fries

Rustic Cut Fries, Parmesan, Fresh Truffle Zest | 14

Sandwiches & Wraps

Tuna Melt

Albacore Tuna Salad, Mixed Greens, Melted Cheese, Heirloom Tomato | 16

'FIAMMA' Ball Melt

Our Vegetarian Eggplant "Meatball", Marinara, Mozzarella, Cheddar, Provolone | 17

Salmon Caesar Wrap

Grilled Salmon, Romaine Lettuce, Parmesan Cheese, Caesar Dressing | 17

Grilled Cheese & Tomato Basil Soup

Grilled Cheese with Mozzarella, Provolone, Cheddar, and Muenster, served with Tomato Basil Soup | 20

Salads

Cesar

Romaine, Roasted Garlic Aioli, Anchovy, Croutons, Parmesan | 16

Caprese

Heirloom Tomatoes, Mozzarella, Arugula, Basil, Balsamic Reduction | 16

Fiamma Salad

Mixed greens, English Cucumber, Baby Tomatoes, Pickled Grapes, Red Onion, Truffle Vinaigrette | 15

Seasonal

Mixed Greens, Balsamic Roasted Beets, Butternut Squash, Candied Pecans, Feta, Maple Vinaigrette | 18

Watermelon & Feta

Watermelon, Mixed Greens, Baby Arugula, Cucumber, Mint, Feta, Cucumber/Lime Dressing | 18

add protein to salad: *Salmon | 15 *Fresh Tuna | 19
Tuna Salad | 10

Pasta

"All Our Pasta is Fresh Made in House"

Campanelle Ala Vodka

Vodka Tomato Cream Sauce, Parmesan | 26

Spaghetti Alfredo

Parmesan Cream Sauce, Sundried Tomato Relish, Arugula | 28

Baked Rigatoni

San Marzano Tomato Sauce, Mozzarella, Parmesan | 26

Pesto Casarecce

Arugula Pesto (no nuts), Parmesan, Lemon Zest, Grated Pecorino Romano | 28

Wood-Fire Lasagna

Spinach Ricotta Cream, Pesto, Parmesan, Mozzarella, Marinara | 26

Wood-Fire Roasted Spaghetti Squash (Gluten Free)

Pomodoro, Ricotta, Fresh Mozzarella, Sundried Tomato Relish | 23

Fish

Wood Fire Branzino

Whole Branzino, Hummus, Broccolini, Chermoula, Sweet Pepper Relish | 44

Chilean Sea Bass*

Roasted Fingerling Potatoes, Asparagus, Miso Butter, Melted Leeks | 48

Salmon*

Roasted Fingerling Potatoes, Asparagus, Blistered Cherry Tomatoes, Balsamic Drizzle, Dijon Herb Crust | 34

Coffees

Sodas | 3.50

Coffee | 4

Espresso | 5

Cappuccino | 6

Latte | 6.50

Iced Latte | 6.50

Drinks

Sodas | 3.50

San Pellegrino .5 Liter | 4

Acqua Panna Tuscan Spring Water 1 Liter | 8

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Any dish with the word parmesan means it contains 6 month aged
Parmesan

Translation of “Fiamma” is Flame In Italian

Wood-Fire Pizza

All our Pizza is approx. 10 inch and is hand made in the tradition of Neapolitan pizzaiolo ('pizza maker')

Margherita

Fresh Mozzarella, San Marzano Tomato Sauce, Fresh Basil, Extra Virgin Olive Oil, Grated Parmesan | 17

Truffle

Mozzarella, Wild Mushrooms, Caramelized Onions, Bechamel, Truffle Zest, Arugula | 25

Mendel's BBQ Pizza

Mendel's Signature Competition BBQ Sauce, Seasoned Fingerling Potatoes, Pickled Jalapenos, Red Onions, Cheddar Mozzarella Blend | 24

Classic Pizza

Shredded Pizza Cheese, Classic Pizza Sauce | 16

Fiamma Pizza

Fiamma "meat" ball stuffed banana peppers, San Marzano tomato sauce, mozzarella, garlic aioli | 24

Desserts

Cheesecake

Strawberry Sauce | 14

Creme Brulée

Blueberry Sauce | 12

Carrot Cake

Bourbon Cream Cheese Frosting | 12

Lemon Ricotta Cake

Blueberry Sauce | 12

Ice Cream of the Day | 8