



WOOD-FIRE ITALIAN FUSION

BH

Soups

Wild Mushroom French Onion

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

Roasted Red Pepper Bisque

Fire Roasted Red Peppers | Cream | 10

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

Arancini Cacio e Pepe

Creamy Risotto Ball, Wild Mushroom, Parmesan, Black
Pepper, Truffle, Lemon Zest | 18

Fried Mozzarella

Breaded Fried Fresh Mozzarella, Grated Parmesan | 14

Frito Misto

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

Sweet Potato Gnocchi

Sage Brown Butter, Butternut Squash, Parmesan, 18

Broccolini

Hummus, Parmesan, Sweet Pepper Relish | 15

Sweet Corn Risotto

Sweet Corn, Parmesan, Sweet Pepper Relish | 17

Truffle Fries

Rustic Cut Fries, Parmesan, Fresh Truffle Zest | 14

Crudo | Ask about our Crudo of the day

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

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

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

Mushroom Truffle Pappardelle

Wild Mushroom, Parmesan, Black Truffle Zest, Pecorino
Romano | 28

Wood-Fire Roasted Spaghetti Squash (Gluten Free)

Pomodoro, 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

Tuscan Herb Salmon*

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

Fresh Tuna Steak*

Fresh Tuna Fillet, Creamy Risotto, Sauteed Spinach | 42

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

20% Gratuity will be added to groups of 6 or more

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

Quattro Formaggio

San Marzano Tomato, Four Cheese Blend | 24

Mendel's BBQ Pizza

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

Winter Pizza

Whipped Goat Cheese, Garlic Oil, Figs, Roasted Butternut Squash, Arugula, Thyme Honey | 24

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