



ITALIAN TAPAS

CHICKEN PARM DUMPLINGS	topped with melted mozzarella, tomato dipping sauce	16
OLD SCHOOL MEATBALLS	homemade tomato sauce, scoop of ricotta	15
FRIED MOZZARELLA WEDGES	tomato dipping sauce	13
LOBSTER MAC n CHEESE	maine lobster, toasted breadcrumbs	18
LOBSTER LOLLIPOPS	served with an old bay butter sauce	26
BRUSCHETTA	toasted italian bread fresh tomatoes, basil, onions, evoo, balsamic glaze	11
BAKED CLAMS OREGANATA	middle neck clams, seasoned breadcrumbs, lemon butter sauce	8 for 12 12 for 18
🔥 CALAMARI FIAMMA	hot cherry peppers, fradiavolo sauce, balsamic glaze	19
CLASSIC CRISPY CALAMARI	marinara dipping sauce	18

POT OF MUSSELS | 18

choice of sauce:

Tomato-Basil Garlic & Oil BBQ Bleu Chesse

🔥 Spicy Fiamma Red Sauce Saffron Cream (add \$2)

ITALIAN CHARCUTERIE BOARD

imported from italy artisanal cheeses , cured meats, fresh fruit, marcona almonds for 2 - 29 for 4 - 49

FIRE OVEN ROASTED WINGS	choice of: caramelized onions with rosemary marinated	14
🔥 scarpariello	🔥 buffalo	honey bbq
BOWL OF SOUP	soup of the day or pasta fagioli	8

FRESH GARDEN SALADS

CLASSIC CAESAR	house-made croutons, parmigiana reggiano	12
🍷 NICE TOSSED SALAD	mixed greens, carrots, cucumber, tomato, homemade balsamic vinaigrette	12
🍷 MOZZARELLA CAPRESE	add roasted peppers and sundried tomatoes for \$3	14
ASPARAGUS & TOMATO SALAD		15
	asparagus, cherry tomatoes, red onion, fresh mozzarella, tossed in a lemon & olive oil vinaigrette	
ROASTED BEET SALAD		16
	red and golden beets, arugula, mandarin oranges, pickled onions, goat cheese, in a citrus vinaigrette	
🍷 NUTS ABOUT SALAD		17
	romaine and baby greens, pecans, walnuts, sunflower seeds, raisins, house balsamic, vinaigrette, gorgonzola	
CHOPPED ITALIAN SALAD		17
	romaine, radicchio, artichoke hearts, roasted peppers, red onion, italian salami, kalamata olives, fresh mozzarella, homemade balsamic vinaigrette	

FROM THE PIZZA OVEN

STARTER FLATBREADS	
POMODORO	10
oven-roasted tomato, grande mozzarella, fresh basil	
TRUFFLE	12
mozzarella, mixed mushrooms, sea salt, truffle oil	
FIG & GOAT CHEESE	12
fig jam, goat cheese, gorgonzola, prosciutto di parma	
LOBSTER BISQUE	22
maine lobster, corn, shrimp, mozzarella, lobster bisque sauce, scallions	
LA NOSTRE PIZZA	
“THE CLASSIC” NY PIZZA	17
house-made pizza sauce, grande mozzarella	
MARGHERITA	18
from the wood oven – san marzano tomato, basil, fresh mozzarella	
🔥 HOUSE SPECIAL HOT HONEY PIZZA	19
tomato sauce, fresh mozzarella, cherry peppers, pepperoni, hot honey	
LEXI BIANCA WHITE PIE	19
ricotta, mozzarella, parmesan, truffle oil	

BUILD YOUR OWN PIZZA

pepperoni 2, sausage 2, mushrooms 2, ham 2, prosciutto 4, meatballs 2, spinach 2, broccoli 2,artichoke 3, vegan cheese 4, Gluten free crust add 4

SIDES

grilled chicken	8	grilled asparagus	9	mashed potatoes	7
grilled shrimp	12	burnt broccoli	8	🍷 fiamma spinach	8
4 oz lobster tail	18	vegetable of the day	7	crushed tomatoes, chick peas, garlic & oil	

CATERING FOR ALL OCCASIONS!
AT OUR PLACE OR YOURS

20% gratuity added on parties of 6 or larger.

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences.

PASTA

CAPELLINI CAPRESE 22
sautéed fresh tomato, roasted garlic, basil, chopped fresh mozzarella
PENNE ALLA VODKA 25
san marzano tomato, shallots, garlic, prosciutto, peas, cream
LOBSTER RAVIOLI 32
topped with baby shrimp, parmigiana pink sauce
LINGUINE WITH CLAM SAUCE 29
whole middle neck clams in your choice white or red sauce
SPAGHETTI WITH MEATBALLS 24
add a scoop of herbed ricotta for \$2
PENNE MELANIE 26
chicken, mushrooms, spinach, fresh tomato, roasted garlic, white wine
FETTUCCINE ALFREDO 26
creamy alfredo sauce , parmesan cheese
CAVATAPPI FUNGI 25
trio of mushrooms sauteed with garlic in a light cream sauce with a touch of tomato
ANGEL HAIR LOBSTER 39
fresh lobster meat and a 4 oz lobster tail, asparagus, tomatoes, basil, seafood tomato sauce, with a touch of cream
BURRATA RAVIOLI BOLOGNESE 29
creamy burrata ravioli in our hearty meat sauce
🍷 WHOLE WHEAT LINGUINI
PRIMAVERA 26
fresh tomato, mushrooms, spinach, broccoli, in a garlic white wine sauce

TERRA FIAMMA
SIGNATURE DISHES

LINGUINI PESCATORE 40
shrimp, clams, mussels, crispy calamari, squid ink spaghetti, seafood tomato sauce.
cold water 4oz lobster tail add \$18
🔥 FIAMMA SPICY CHICKEN
PARMIGIANA 30
grilled chicken, chopped cherry peppers, fresh mozzarella , in a tomato demi glaze
NY SHELL STEAK AU POIVRE 46
16 oz NY shell steak in a cognac cream peppercorn sauce, sauteed spinach, mashed potatoes

ENTRÉES

Served with the vegetable of the day or pasta, unless otherwise specified
PARMIGIANA
eggplant 23 • chicken 28 • veal 32 • shrimp 32
served with spaghetti
PICATTA
chicken 28 • veal 32
capers, lemon white wine sauce
MARSALA
chicken 28 • veal 32
mushrooms, marsala wine, house-made demi glaze
FRANCESE
chicken 28 • veal 32 • shrimp 32
egg-battered, lemon white wine sauce
ALLESANDRO
chicken 28 • veal 32
spinach, mushrooms, artichoke hearts, light plum tomato sauce
SHRIMP SCAMPI 32
over linguini lemon white wine sauce
PAN SEARED SALMON 32
fiamma spinach, grilled asparagus, dijon cream sauce
DAY BOAT SPECIAL
ask your server for our fresh catch of the day delivered daily



RESERVE WINE LIST UPON REQUEST

WINE BY THE GLASS

SPARKLING	HH	GLS	BTL
PROSECCO, Jeio, Veneto Italy (split)	9	13	
PROSECCO, Santa Margherita, Alto Adige, Italy	15	19	70
CHAMPAGNE, Piper Heidsieck, Brut Cuvee 1785			75
WHITES			
PINOT GRIGIO, Gabbiano, Veneto, Italy	8	12	40
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	14	17	65
CHARDONNAY, Stags Leap, Napa Valley, CA	14	17	65
CHARDONNAY, Coppola, Sonoma, CA	9	13	44
MOSCATO, La Spinetta, piedmont, italy (split)			29
RIESLING, Relax, Mosel, Germany	8	12	40
SAUVIGNON BLANC, White Haven, Marlborough, NZ	11	16	60
SAUVIGNON BLANC, Gnarley Head, CA	10	15	55

REDS	HH	GLS	BTL
ROSÉ, La Jolie Feu, provence, France	8	12	40
PINOT NOIR, Portlandia, Willamette Valley	10	15	55
PINOT NOIR, Talbott, Monterey	14	19	65
MERLOT, Broadside, Paso Robles	8	12	40
CABERNET SAUVIGNON, Hess, Shirtall Ranches	8	12	45
CABERNET SAUVIGNON, Austin Hope, Paso Robles, CA	17	22	75
CHIANTI, Ricasoli, Tuscany, Italy	11	15	54
SUPER TUSCAN, Sella Antica, Tuscany, Italy	11	16	60
SUPER TUSCAN, Tre Toscana, Tuscany, Italy	9	13	42
REDBLEND, St Huberts, The Stag Red, Paso Robles	12	17	60
MALBEC, Tintonegro Mendoza, Argentina	11	15	54
BABY AMARONE, Masi, Campo Firin	12	17	64

Join us for wine down Wednesdays
all bottles of wine 1/2 price. Italian charcuterie boards are 1/2 price with purchase of a bottle of wine.

SPECIALTY COCKTAILS

PASSIONFRUIT PUNCH
bacardi, chinola,
select apertivo, fresh lime
\$14

FIAMMA SMOKED OLD FASHIONED
old forester, disaronno,
black walnut bitters, hickory smoke
\$18

ULTIMATE COSMO
stoli citrus, cointreau,
cranberry, fresh lime
\$16

LEMON BASIL MARTINI
stoli, pallini lemoncello,
fresh basil & lemon twist
\$16

LYCHEE MARTINI
new amsterdam peach vodka,
fresh lychee juice, cointreau
\$16

ITALIAN NEGRONI
hendricks gin, sweet vermouth,
campari, large ice cube, orange twist
\$17

ITALIAN MARGHERITA
milagro silver tequila, thatchers blood
orange liquer, fresh sour mix & lime
\$16

APEROL SPRITZ
aperol, dry prosecco,
splash of club soda, orange wedge
\$16

CUCUMBER CRUSH
crop organic vodka,
thatchers elderflower, fresh lime
\$16

1/2 PRICE DURING HAPPY HOUR

BEER

\$3 OFF DURING HAPPY HOUR

FROZEN PINTS ON TAP: PERONI 8 LOCAL IPA 9

BOTTLE BEERS

SANGRIA
REFRESHING HOUSE-MADE
SANGRIA
tropical white sangria
or berry red sangria
HH 8| GLASS 12| PITCHER 36

MICHELOB ULTRA 7
HEINEKEN 8
BLUE MOON 8
HIGH NOON
(Assorted Flavors) 8

MILLER LITE 7
CORONA 8
YUENGLING 7
NON ALCOHOLIC
PERONI 0 8

WATER
SARATOGA
NEW YORK'S FINEST
sparkling or still
SMALL 5 | LARGE 9
(12oz) (28oz)

HAPPY HOUR

TUESDAY - FRIDAY • 3PM - 6:30PM
SATURDAY & SUNDAY • 12PM - 6:30PM

We proudly sell Pepsi products



Pepsi, Diet Pepsi, Pepsi Zero, Ginger Ale, Mountain Dew,
Dr. Pepper, Starry, Unsweetend Tea, Lemonade

under happy hour 1/2 price drinks and specialty cocktails, \$3 off all beers , special pricing on wines by the glass



WIFI PASSWORD:eatmorepizza

NO HOLIDAYS

Please Drink Responsibly RNDC 2757192