

FIAMMA

Menu items and pricing are subject to change.

ANTIPASTI

INSALATA

Market Baby Lettuces, Shaved Fennel
Heirloom Radishes, White Balsamic

CAESAR

Romaine Hearts, Roasted Garlic Vinaigrette
Parmigiano, Ciabatta Croutons

MOZZARELLA

Mozzarella Di Bufala, Organic Tomatoes Yellow Pepper Crema, Basil Oil

POLIPO

Citrus Grilled Octopus
Green Olive "Olivada", Roasted Peppers

CALAMARI

Crispy Semolina Dusted Calamari
Lemon-Basil Tocco

GAMBERONI

Rosemary Grilled Cold Water Prawns
Charred Tomato Vinaigrette

CAPELANTE

Searred Diver Sea Scallops, Pistachio
Sicilian Eggplant Caponata, Vincotto

CARPACCIO

Thinly Sliced Prime Filet of Beef
Black Truffle, Wild Arugula, Parmigiano

LA PASTA

RIGATONI

Prosciutto Sausage Bolognese
Parmigiano, Black Pepper

RAVIOLINI

Braised Short Rib Filled Ravioli
Barbera Wine, Piave Cheese

GNOCCHI

Maine Lobster Ragu, Zucchini
Salsa Rosa, Fresh Herbs

PENNE

Semolina Pasta Quills, Black Truffle
Prosciutto, Peas, Parmigiano

TORTELLI

Roman Sheep's Milk Ricotta Ravioli
Truffled-Pecorino Cheese

SPAGHETTI

Fresh Cut Chitarra Spaghetti
Braised "Kobe" Meatballs & Pomodoro

I PESCI

ROMBO

Olive Oil Roasted Alaskan Halibut
Braised Artichokes, Basil Pesto

SALMONE

Pan Sauteed Wild King Salmon
Summer Sweet Corn Ragu

BRANZINO

Atlantic Black Bass "Salmoriglio"
Asparagus, Fingerling Potatoes

LE CARNI

POLLO

Sage Roasted Organic Chicken
White Truffle Potatoes, Natural Jus

NODINO

Veal Sirloin Chop, Fingerling potatoes
Roasted Fennel, Red Peppers, Thyme Oil

MANZO

Charred Prime Bone in Ribeye
Red Onions, Cremini, Sangiovese

BRASATO

"Piedmontese" Braised Beef Short Rib
Polenta & Caramelized Root Vegetables

CONTORNI "VEGETABLES"

Yukon Gold "White Truffle" Potatoes
Mascarpone Polenta
Broccoli Rabe
Garlic, Lemon Grilled Asparagus
Pecorino
Butter Braised "Cremini" Mushrooms

Chef/Partner Michael White

17% Gratuity added to parties of six or more