

ANTIPASTI

Fritto Misto \$17

Fried shrimp, calamari, zucchini, sugo di pomodoro (tomato sauce)

Fiocchetti di Pera \$15

Parmesan cream stuffed fiocchetti pasta, summer truffle pear sauce

Beef Carpaccio* \$14

Thinly-sliced raw beef, arugula, shaved parmesan, olive-oil, lemon dressing

Zucchini E Gamberi \$15

Grilled shrimp, zucchini, mixed greens

Platto di Burrata \$18

Burrata cheese, prosciutto, roasted eggplant, bell peppers, arugula, balsamic reduction

Crocchette di Melanzane \$14

Eggplant stuffed croquettes al pomodoro (tomato), goat cheese crumbles

INSALATE

Delizia del Contadina \$14

Mixed greens, pears, tomatoes, walnuts, pecorino cheese, balsamic

Insalate alla Fiamma \$17

Boston lettuce, avocado, tomatoes, radicchio, grilled shrimp, lump crab-meat

Insalate di Barbabietole \$14

Roasted red beets, oranges, shaved parmesan cheese, hazelnut-mint olive -oil dressing

PIZZE 11-12"

+ Prosciutto \$3 + Sausage \$2.5

Margherita \$16

Pomodoro (red sauce), mozzarella, fresh basil, parmesan

Capricciosa \$19

Pomodoro (red sauce), mozzarella, mushrooms, olives, artichokes, arugula, prosciutto

Quattro Formaggi (Bianca) \$17

Four-cheese mozzarella, fontina, gorgonzola dolce, ricotta

Bianca al Prosciutto Crudo (Bianca) \$19

Fontina cheese, prosciutto, fresh tomatoes, arugula

Robiola \$22

Robiola cheese stuffed flatbread, olive oil

MENU KEY



Gluten Free



Vegetarian



Dairy Free

**Eating raw or undercooked dishes increases the risk of foodborne illness. This product may be raw or undercooked.*

During rush hours, we strongly encourage our patrons to avoid making changes to the menus.

PRIMI

+ Gluten-Free Pasta \$4 

+ Risotto del Giorno **Market Price**

+ Pasta del Giorno **Market Price**

Pappardelle alla Bolognese \$26

Made-in-house pappardelle pasta, aged bolognese sauce, parmesan

Tagliolini al Gamberi \$29

Made-in-house tagliolini pasta, shrimp, radicchio, cognac cream sauce (white sauce)

Tagliolini allo Scoglio \$32

Made-in-house tagliolini pasta, garlic white wine sauce, fresh seafood (shrimp, mussels, clams, calamari), red chili flakes

Gnocchi con Salsiccia \$26

Made-in-house gnocchi al pomodoro (red sauce), red pepper flakes, green peas, Italian sausage

Linguine al Nero di Seppia \$29

Made-in-house black linguine, arrabbiata sauce (spicy red sauce), shrimp, arugula

Penne Bisanzio \$21

Penne pasta, basil, mozzarella, al pomodoro (red sauce)

SECONDI

Ask server for specials

Lamb Chops Scottadito \$35

Grilled New Zealand lamb chops, pomegranate-red wine reduction, truffled mashed potatoes, grilled asparagus

Pollo Arrosto \$29

Lemon-roasted chicken, roasted potatoes, caramelized onions

Salmone* \$33

Grilled salmon, roasted potatoes, sauteed spinach, grilled asparagus

Vitello alla Porcini \$35

Veal medallions, porcini mushroom sauce, gnocchi al pomodoro (red sauce)

CONTORNI

Truffled Mashed Potatoes \$7  

Fried Artichokes \$10   

Sauteed Spinach \$7  

Garlic Roasted Potatoes \$7  

Grilled Chicken \$8  

Grilled Shrimp \$8  

Oven Roasted Polenta \$7 

STIRRED & BOOZY

Flat Earth \$15

bright - well-rounded - nutty with no nuts
Old Forester bourbon, fig and clove syrup,
Makrut lime leaf, Amaro Nonino, nutmeg

Career \$16

flighty - tropical - nomadic
Old Forester rye, Diplomatico Riserva Rum,
banane du brasil liqueur, Zucca rhubarb amaro,
chocolate bitters

The Inheritance \$16

fruity - fancy - funeral
400 coñejos mezcal, Remy VSOP cognac, Pama
liqueur, mole & orange bitters, absinthe

NOT TOO SWEET

Cousin Walk \$16

herbal - floral - toasted
cachaça rum, Malört (yes, really), maple syrup,
Frangelico hazelnut liqueur, lightly fermented
sencha and ginger tea, ube, nutmeg

Don't Mention It \$15

creamy - funky - non-confrontational
Bushmills Irish Whiskey infused w/ blue cheese,
Banane du Brasil liqueur, amontillado sherry,
sweet vermouth

SWEET & SMOOTH

Wine Mom \$15

seasonal marg - fun at parties
El Jimador blanco tequila, umeshu (plum wine),
Zucca rhubarb amaro, Cointreau orange
liqueur, sumac-infused honey, lime

Vodka Aunt \$14

chai lemon drop - really fun at parties
Social House vodka, lemon, housemade masala
chai syrup (cinnamon, clove, cardamom, star
anise, ginger, black pepper, black tea)

ZERO PROOF

Christian Girl Autumn \$10

sugar - spice - everything nice
Pathfinder NA spirit, lightly fermented sencha
and ginger tea, sumac-infused honey,
persimmon foam

Filipino Boy Fall \$10

floral - earthy - tart somehow
Fluere NA floral spirit, Seedlip Spice 94 NA
spirit, fig and clove syrup, lemon, ube

Bean Boots \$10

dark - bright - bubbly
Pathfinder NA spirit, housemade coffee soda,
sumac-infused honey



LIQUORI & BIRRE

Fiamma Ristorante...is home for the holidays

 @fiammacharlotte

BIRRE

Athletic N/A Beer \$6

golden ale, can, 0% abv, milford
ct

Peroni "Nastro Azzuro" \$8

lager, draft, 5.1% abv, italy

Free Range "Therapy Session" \$9

hazy ipa, draft, 5.3% abv,
charlotte nc

Sycamore "Mountain Candy" \$10

ipa, draft, 7.5% abv, charlotte nc

Sycamore "Southern Girl" \$7

blonde ale, bottle, 5.1% abv,
charlotte nc

Old Mecklenburg "Copper" \$7

altbier, bottle, 4.9% abv, charlotte
nc

Miller High Life \$5

lager, bottle, 4.6% abv,
milwaukee wi

NEGRONIS

Night Market \$15

smooth - smoky - darkly sweet
400 Coñejos Mezcal, Cocchi Rosa, Campari,
tamarind, clarified with whole milk

Bitter Bazaar \$15

light - mediterranean - we get it, you travel
coffee soda, carbonated sweet vermouth +
campari, halva-inspired pistachio and toasted
sesame honey rim

Country Store \$17

rocking chair - scented candle - peak foliage
sloe gin, umeshu (plum wine), Campari, allspice,
cinnamon

NIGHTCAPS

Libra \$15

easygoing - balanced - olive oil cake
Pedro Jimenez Sherry, Olive Oil Syrup, Pumpkin
Spice Marshmallow, Absolut Vanilla vodka,
Absolut Citron, Cointreau orange liqueur

Scorpio \$14

intense - fringe - booze-forward
Shiso-infused Beefeater gin, sweet vermouth,
Ramazzotti amaro, persimmon foam

Sagittarius \$15

adventurous - inquisitive - upfront
Old Forester 100 Bourbon, Amaro Meletti,
Frangelico hazelnut liqueur, fino sherry

CLASSICS

Old Fashioned \$15

years of trial and error
Old Forester 100 bourbon, demarara sugar
syrup, amaro montenegro, bitters, lemon &
orange

Espresso Martini \$15

we use fresh espresso
vanilla vodka, mr. black & borghetti coffee
liqueurs, low-waste coffee saccharum syrup,
FRESH ESPRESSO

Dirty Martini \$15

olive - absolutely filthy - olive
Social House vodka, dry vermouth, olive brine

DOLCE

In Italy, after dinner, people typically have a dessert (dolce), followed by espresso/coffee, finished with a digestivo.

Tortino al Fiamma \$12   
warm chocolate lava cake

Chocolate, caramel and berry sauce, berries, crumbled nuts, ice cream

Panna Cotta \$7 
italian custard with berries

Vanilla bean, orange zest, mixed berries, homemade vanilla cookie

Can be made Gluten Free 


Strudel di Mele \$8  
north italian apple strudel

Puff pastry, apples, raisins, cinnamon, caramel, ice cream

Torta di Ricotta \$8 
airy, traditional italian cheesecake

Ricotta cheese, mascarpone, berries, berry sauce, ice cream, pastry crust

Crème Brûlée \$7  
vanilla custard with a caramelized sugar crust
vanilla, orange zest, lemon zest

Tiramisu \$8 
coffee and cake, but not coffee cake
Coffee-soaked ladyfingers (sponge cake), mascarpone cream, cocoa powder



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Contains Nuts



10 Min Prep

BEVANDE

(drinks)

CAFFE

- Espresso \$4
- Americano \$5
- Cortado \$5
- Cappuccino \$6
- Latte \$7

DOLCE (dessert drinks)

Day School \$13

orange - creamsicle - getting rejected from exeter

citrus vodka, blanc vermouth, vanilla liqueur

Tennis Practice \$15

iced latte - long runs - dad's "old" bmw 3 series convertible

rum, espresso, cream, salted honey syrup, Ramazzotti amaro

Little Ivy \$13

northern maine - college bookstore

vodka, blueberry amaro, vanilla liqueur, coffee liqueur

DIGESTIVOS

Digestivos are liqueurs/spirits typically served after dinner to aid in digestion. Amaros (herbal Italian liqueurs) are a common type of digestivo. They are meant to be sipped, but can be taken as a shot.

Malort \$8

liqueur - buy your friends their first wormwood, an unregrettable dare, a rite of passage (35%)

Fernet \$8

amaro - what your bartender drinks to feel something again
eucalyptus, mint, saffron, (39%)

Ramazzotti \$10

amaro - bittersweet, candylike
root beer, orange peel, cinnamon (30%)

Montenegro \$10

amaro - sweet and mild, fan favorite, fernet for people with hope
orange peel, black cherry, cucumber (23%)

Cynar \$12

amaro - bittersweet and 'green'
herbal, earthy, caramel (16.5%)

Averna \$13

amaro - sweet, softly bitter
cola, orange peel, licorice, vanilla (29%)

Braulio \$10

amaro - sweet, lightly floral, cool
pine, spearmint, chamomile (21%)

Vecchio \$12

amaro - floral, the perfect intro amaro
juniper, chamomile, orange, violet (35%)

Nonino \$16

amaro - subtle herbal bitterness
orange peel, caramel, gentle spice (35%)

House Shot \$10

blend - fernet, malort, coffee liqueur
"it works surprisingly well" - the Fiamma staff (28%)

Green Chartreuse \$20

liqueur - herbaceous, bright, made by carthusian monks since 1737
mint, pine, citrus (55%)

Faccia Brutto \$16

liqueur - american green chartreuse'
still herbaceous, less intense (45%)

Sambuca \$9

liqueur - sweet, intense, served with 3 coffee beans
anise, licorice, herbal (42%)

Grappa Francesca \$10

grape-based spirit - fruity and smooth
ripe fruit, floral, french oak (42%)

Grappa di Barbera \$12

grape-based spirit - fruity with a bite
dried pear, prune, clean (43%)

Limoncello \$9

liqueur - sweet, citrusy, and italian
lemon probably (26%)

Pasubio \$10

amaro - wine-based, fruit-forward
blueberry, earthy, piney (17%)