

Spiedini



FIAMMA

ITALIAN BISTRO

HAPPY HOUR

DAILY • 4PM – 6PM

MARINATED OLIVES 9 GF, VE

orange peels • salt • oregano • garlic • bay leaves

TOMATO & BASIL BRUSCHETTA 9 v

extra virgin olive oil

PIZZA FRITTA 11 v

fried pizza • pepperoni • mushrooms • mozzarella

MEATBALLS 11

creamy polenta • braised beef & pork meatballs
caramellina tomato sauce • grana padano cheese

MOZZARELLA CAPRESE 9 GF

roma tomato • pesto trapanese • fresh basil
balsamic reduction

MARCONA ALMONDS 11

almond • salt • rosemary

PIZZA

MARGHERITA 14

fresh mozzarella • tomato sauce
fresh basil • tomato

PEPPERONI 14

pepperoni • mozzarella • tomato sauce

- Substitute Gluten Free Pizza Dough \$4 •

GF = Gluten Free; V = Vegetarian; VE = Vegan

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions

COCKTAILS

CLASSIC NEGRONI 7

gin • campari • sweet vermouth

CALABRIAN MARGARITA 7

calabrian chili pepper infused casamigos blanco peach • lime

BELLINI 7

fresh peach purée • prosecco

LIMONCELLO MARTINI 7

limoncello • fresh lemon juice

SPARKLING APEROL SPRITZ 7

aperol • prosecco rosé • club soda

HUGO 7

st-germain elderflower liqueur • prosecco
sparkling water • mint • lime

ALMAFI MULE 7

housemade limoncello • fresh strawberry
ginger beer • basil

DRAFT BEER 5

Peroni • Leinenkugel Seasonal
Lagunitas IPA • Blue Moon

DOMESTIC BOTTLED BEER 6

Budweiser • Bud Light • Coors Light
Miller Lite • Michelob Ultra

IMPORTED BOTTLED BEER 7

Menabrea Ambrata • Menabrea Blonda
Corona • Heineken • Stella Artois

WINE

Italian Wine 7

Scarpetta Pinot Grigio • Chardonnay
Vigneti delle Dolomiti • Chianti Cavaliere D' Oro
Red Blend, Fable Roots

House Wine 7

Cabernet Sauvignon • Chardonnay