

Dinner Menu

Antipasti

Antipasto Ciao Bella Sautéed baby artichokes with frisee and pistachio with shaved parmesan cheese.	12.75
Funghi alla Piemontese Grilled Shitake Mushrooms, arugula, goat cheese & aged balsamic.	11.99
Beef Carpaccio * Thin slices of raw beef, arugula, olive oil and parmesan cheese.	9.99
Zucchini con Gamberi Grilled zucchini and shrimp served with mixed greens.	10.50
Tartare Di Tono * Fresh tartar of tuna, cucumbers and avocado served with fresh basil and grilled mini toasts.	10.50
Fritto Misto Deep fried calamari, shrimp and seasoned vegetables served with a light spicy tomato sauce.	11.25
Grigliata Miste di Verdure di Stagioni Mixed grilled vegetables finished with a light flavored oil.	10.25
Polpettini di Melanzane Eggplant croquettes served with mesculine salad and goat cheese	10.99
Zuppa di Giorno Soup of the day.	

La Insalata

Tropici Frissee salad served with hearts of palm, avocado, cherry tomatoes & shaved parmesan cheese.	10.99
Fiamma Grilled shrimp, crabmeat, tomatoes, avocado, Boston lettuce & radicchio in a light lemon dressing.	12.99
Calamari al Salto Sautéed fresh calamari, avocado and tomato in a white wine sauce.	11.99
Delizia del Contadino Mixed greens tossed with walnuts, pears & Tuscan pecorino cheese in a light balsamic dressing.	10.99
Insalata di Barbabietola Roasted red beets tossed in a hazelnut-mint-blood-orange dressing, garnished with shaved pecorino cheese	9.99
Tricolor Salad Arugula, endive & radicchio tossed in a light balsamic dressing garnished with shaved parmesan cheese	9.50
Insalata Messa Mundo Fresh artichokes with celery, white mushrooms, andina organic quinoa served in a light lemon dressing with arugula, radicchio and shaved Parmesan cheese.	12.99

Il Pesce

Red Snapper Livornese Sautéed in a white wine light tomato broth, served with capers, olives, sautéed spinach & roasted potatoes	23.99
Salmone * Grilled Norwegian salmon served with sautéed spinach & roasted potatoes	21.99
Catch of the Day	Ask Server

La Carne

Vitello Porcini Veal scaloppini sautéed in porcini mushroom sauce & served with home-made gnocchi al pomodoro	24.99
Vitello Fiamma Veal medallions sautéed in a creamy truffle sauce served with truffle mashed potatoes and asparagus	24.99
Costoletta alla Milanese Pounded Costoletta Milanese style served with arugula & tomatoes	29.99
Pollo al Mattone Wood brick oven roasted chicken served over roasted potatoes, caramelized onions & frisée	19.99
Scottadito * Roasted Australian lamb chops served with soft polenta & Barolo wine demi-glaze.	24.99
Costoletta di Maiale * Grilled pork chop with oven-roasted apple & grilled asparagus served over soft polenta & reduced Barolo wine	26.99
Duck 12 oz. of duck breast served with caramelized apples and pomegranate sauce served with a side of mushroom risotto	27.99

La Pasta

Tagliolini allo Scoglio Homemade pasta sautéed w/fresh seafood in a garlic, red pepper flake, white wine sauce.	22.99
Tagliolini alla Zafferano al Succo di Granchio Homemade saffron pasta sautéed in a light, spicy, crabmeat, tomato sauce.	17.50
Tagliolini della Moglie Homemade pasta tossed with shrimp and trevisano in a creamy cognac sauce.	17.50
Pappardelle Bolognese Fiamma style Bolognese of veal, pork and beef in a fresh tomato, porcini, mushroom sauce.	16.99
Gnocchi alla Mondegghili Homemade potato dumplings tossed in a spicy Italian sausage, green peas, fresh tomato sauce.	16.99
Cavatelli alla Lipari Fresh tuna served with arugula, olives & capers in a light spicy tomato sauce	16.50
Linguini Neri Sciu Sciu & Gamberetti Black linguini tossed with shrimp in a spicy, light tomato sauce, garnished with baby arugula.	17.50
Penne Bizanzio Tossed in a fresh mozzarella and tomato sauce. Garnished with fresh basil.	16.50
Orecchiette Cime di Rapa Sautéed with broccoli rabe and pancetta with Parmesan cheese	16.50
Tagliatelle D'Alba Sliced tomatoes, sundried tomatoes with shitake mushrooms and fresh sautéed vegetables	21.99
Ravioli di Giorno Ravioli of the Day	Ask Server
Rissoto Di Giorno Ravioli of the Day	Ask Server

(*) These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of food borne illness or death, especially if you have certain medical conditions.

Opening Hours

Lunch

Monday - Saturday

11:30am - 2:30pm

Sunday

closed

Dinner

Sunday - Thursday

5pm to 10pm

Friday and Saturday

5pm to 11pm

Contact Details

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Menu Peek

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