

DESSERTS

BROWNIE SUNDAE

English toffee & peanut butter chocolate fudge brownie, topped with vanilla ice cream, fudge sauce and toffee crumbles. 8.98

WOOD-FIRE S'MORE

A home made graham cracker shell, filled with gooey caramel and Belgian chocolate, topped with JettPuff marshmallows and toasted to perfection in our wood-fired oven. Yumm. 8.97

ICE CREAM FLOATS

Ginger Beer Float—Vanilla ice cream, orange cardamom syrup and our homemade ginger beer. 6. [with a shot of spiced rum 9, well I guess we can't do the rum to-go]

Classic Root Beer Float 5.00

Porter Float 6.00

A HUMBLE APPLE CRUMBLE

Sliced Fuji apples, fire roasted with cinnamon and brown sugar. Crowned with a crumble topping and baked in the wood-fired oven. Finished with a scoop of vanilla ice cream. 7.96

OH-SO GINGER ICE CREAM SAM'ICH

Chewy homemade ginger, ginger, ginger cookies, vanilla ice cream, and covered with our own warm caramel sauce. 9.99 ¹⁰/₁₀

COFFEE & TEA

ESPRESSO / CAFÉ AMERICANO - 2.25

CAPPUCINO / LATTE - 3.50

COFFEE - 2.50

HOT TEA - Green Tea, Peppermint, Chamomile, Star Spangled Herbal and English Breakfast. 2.50

BEVERAGES

ROSEMARY LEMONADE

Our housemade lemonade infused with fresh rosemary. 3.95

ICED TEA

Premium black teas, tropical fruit flavors and a dash of citrus. 2.75

SAN PELLEGRINO SPARKLING MINERAL WATER

500ml 3.50 / 1 liter 5.25

MILK or Apple Juice sm. 1.75 / lg. 2.50

"SIDES"

Some of the best things in life are free... some cost a little extra

TOASTED FOCACCIA	2.95
GARLIC TOAST	3.75
GARLIC TOAST w/MARINARA	4.75
FRESHLY BAKED PITA	3.75
OUR HOMEMADE SALAD DRESSINGS	
Sudden Valley Ranch, White Balsamic, Fig Balsamic, Smoked Sun dried Tomato Vinaigrette, and Sesame Honey Mustard. Side 50¢ / pint to-go \$7.95	

GLOSSARY

Antipasti (ahn-tee-PAH-stee)

"Before the meal." An Appetizer. Antipasti have tremendous range and regional variety.

Asiago- (ah-see-AH-goh) A hard, sharp cow's milk cheese from the Veneto region.

Capers- (KAY-pers) *Caperi*. The unopened bud from the Caper Berry bush. Capers are mixed with sea salt which creates a brine, then aged for two months or more. The best are said to come from the islands of Pantelleria and Salina.

Chèvre Montrachet/Goat cheese-

(shev) Montrachet is a fresh goat cheese .

Fontina- (fohn-TEE-nah) An ancient cheese originally from the Valle d' Aosta. A mild, semi-soft cheese, it is made from whole cow's milk and aged for about four months.

Fresh Mozzarella- (moh-t'zah-REH-lah) A soft fresh cheese made from cow or buffalo milk. One of the most important and ubiquitous cheeses in Italy. **Kalamata Olives** - (kah-lah-MA-tah) This large almond shaped Greek olive is purple-black, powerful in flavor; often considered the best of all olives.

Linguini- (leen-GWEEneh) "Little tongues." Narrow, flat pasta ribbons.

Pizza- (PEE-t'zah) Flat yeast bread topped with a wide variety of ingredients. Pizza is one of the most identifiable of Italian foods, though it was not until after WWII that this Neopolitan item became well known even in the rest of Italy. Indeed, east coast American cities were more familiar with pizza than most Italians until the 1950's. Fiona, Finn, Sofia & Bella are more than just pizza names, they are also the names of our dear little-kid friends. More to come in the pizza history department.

Prosciutto- (pro-SHOO-toh) No, its not a cheese. Prosciutto is a salt cured ham.

Prosciutto has been made for more than two thousand years in the region around Langhirano, near Parma. By law the the ham must come from a cross of five different breeds of pig, born and raised in the region and be fed on corn, barley, cereals, and the whey from Parmigiano-Reggiano cheese production.

Zuppa (ZOO-pah) Soup. Yumm.

The RULES- Nobody likes rules, but we have to have some.

-Kid's items are available for children 10 and under ONLY. All kid's orders must be accompanied by an adult entrée, or a minimum of a couple beers, or something like that, subject to state and local laws.

-We don't accept purchase orders, IOU's, Canadian currency, or bad checks. We do take US cash, personal checks, travelers checks, almost every kind of credit card known to man kind, and our very own Pizza "Dough" gift card.

-No Smoking, please.

-We do not take reservations. We will take "strategic warnings" for parties of 9 or more.

-Prices subject to change.

OUR PIZZAS ARE
GUARANTEED
Y3K COMPLIANT

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For your pizza is good

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ANTIPASTI

OLIVE TAPENADE W/ HERBED GOAT CHEESE— Green and black olives blended with roasted peppers, onions, sundried tomatoes, capers and basil pesto. Served with pita chips and herbed goat cheese + ricotta spread. 8

GARLIC KNOTS— A perennial favorite of NYC pizzerias. Pizza dough, brushed with butter, olive oil, garlic, herbs, tied in a knot with a sprinkle of parm, romano and mozz. 3 knots. Served with chunky marinara or ranch. 6 [add-a-knot \$1ea]

SOUPS

TOMATO BASIL SOUP— Creamy tomato soup with fennel and serrano, finished with basil pesto. Bowl 6.5 / Cup 4.95

SALADS

GREEN SALAD— Smoked sun dried tomato vinaigrette or our house made “sudden valley ranch”. sm. 5 / reg. 7

CHINOIS CHICKEN SALAD— Romaine + shredded Nappa Cabbage with our sesame mustard dressing, topped with sliced grilled Draper Valley chicken breast, veggies, toasted almonds and black sesame seeds. 10

PANINI

*Made on our home made rosemary foccacia.
Served with a small mixed green salad.*

CHICKEN PANINI— Grilled Draper Valley chicken breast, fontina cheese, red onion, and Dijon mustard mayonnaise. 11

BAR-B-CUBAN— House smoked pork shoulder, prosciutto, pickles, coarse mustard, and tangy shaved fennel, nappa cabbage and cilantro coleslaw. 11.5

ROBERTO PANINI— Marinated roma tomatoes, fresh mozzarella, fresh basil, roasted red pepper pesto and a drizzle of balsamic vinegar. 10

MEDITERRANEAN CHIPS & SALSA

A flavorful fresh mix of tomatoes, olives, English cucumbers, capers, red peppers and herbs and spices. Cool and Mediterranean refreshing with the tiniest bit of a kick. Topped with feta cheese and served with pita chips. 7.5

Grandma Mataio's Meatball Pot

Three hearty, but oh-so tender meatballs in a summery San Marzano style tomato sauce, fired in the wood oven with provolone, parmesan cheese and fresh basil. Served with a piece of garlic toast. 10 [add-a-ball \$2.5ea]

TUSCAN WHITE BEAN HUMMUS

White bean + garbanzo hummus, pureed with sesame tahini, garlic, lemon and spices. Served with freshly baked pita. 8

????? **Soup**—We will usually have another selection for your enjoyment, but sometimes we run out. \$X.XX

FIG BALSAMIC WITH GORGANZOLA

Mixed greens, roasted peppers, tomatoes, bacon, and of course, gorgonzola! With our fig balsamic vinaigrette and candied pecans. 11 [option: with chicken or steak 14]

FIAMMA CHOP

Classic Chop. Crisp iceberg lettuce (yes, iceberg! It wouldn't be a chop salad without), grilled Draper Valley chicken, salami, four cheeses (gorgonzola, mozz, provolone and white cheddar), tomatoes, garbanzo beans, and pumpkin seeds with white balsamic and herb vinaigrette. 13 [no chicken, no salami, add shrimp +1]

MEATBALL GRINDER

Open-faced and messy meatball sandwich on a yummy Italian torta roll with our summery San Marzano style red sauce and provolone baked in the wood oven. With a baby green salad. 12

GREENY PANINI— Grilled Draper Valley chicken breast, Provolone, roasted red peppers, arugula, and basil pesto mayonnaise. 11

CHEESE STEAK PANINI— Grilled flank steak, roasted peppers + onions, horseradish mayo and Provolone. 11.5

RAINY DAY SPECIAL— 1/2* a grilled cheese sandwich made with Tillamook Cheddar on our rosemary foccacia, and a cup of our Tomato Basil soup. 8

*Sorry, 1/2 Panini is only available on the Rainy Day Special.

PIZZAS

vegetarian

GREEK HAVOC— The vegetarian version of the GRECIAN FORMULA. Starts with our herbed white sauce and topped with fresh spinach, red bell peppers, roma tomatoes, grilled artichoke hearts, Kalamata olives, feta and mozzarella. med. 16.75 / lg. 26.75

PIZZA MARGHERITA SUPREMO— Created in 1889 for Queen Margherita of Italy. The red, white and green of the TOMATOES, BASIL and FRESH MOZZARELLA are the colors of the Italian flag, so the pizza could be regarded as a patriotic gesture. (this pizza is not to be confused with a plain cheese pizza— see Big Kid) med. 14.75 / lg. 23.75

VEGGIE FIONA— A roasted vegetable, tomato and porcini mushroom sauce, topped with Kalamata olives, roasted bell peppers, grilled onions, shitake and white mushrooms, mozzarella and feta cheese and fresh rosemary. med. 15.75 / lg. 25.25

MAJOR GRIGIO— Spicy curry roasted veggies* and fresh spinach + the sweet and tangy flavors of our Major Grey style mango chutney. Topped with feta and mozzarella cheeses, and finished with fresh cilantro and sriracha sauce. med. 16.25 / lg. 26.00

*(broccoli, carrots, onions, red peppers, and red potatoes, tossed with a Thai curry paste.)

PRIMO VERDE— Chunky San Marzano style tomato sauce, mushrooms, red peppers, red onion and mozzarella. med. 14.75 / lg. 23.75

from the sea

FINN— Pesto sauce, shrimp, grilled artichoke hearts, mozzarella, parm, romano and asiago cheese. med. 16.75 / lg. 26.75

SMOKED SALMON— Ken's Grandpa's secret smoked salmon recipe, smoked lightly over hickory. With roasted garlic, roasted red peppers, mozzarella and chèvre cheese, with cilantro-almond-caper pesto. med. 17.25 / lg. 27.50

Lunch Special

Get a personal size (8" or so) of any of our pizzas for \$8.95. Comes with a small green salad too. Such a deal! Served until 4:00 every day.

MEDIUM- 11" pizza (63in² of toppings)

LARGE- 15" pizza (132in² of toppings)

Omnivorous

POTATO GORGANZOLA + FENNEL SAUSAGE— Rosemary roasted red potatoes, caramelized onions, our housemade fennel Italian sausage with gorgonzola and mozzarella cheese and a drizzle of balsamic vinegar syrup. med. 16.25 / lg. 26.00 [VEGGIE OPTION, no sausage 15.75 / 25.25]

SWEET AND SAVORY— Prosciutto, caramelized onions, + mozzarella, out of the oven topped with a fresh arugula salad tossed with a fig balsamic vinaigrette. med. 16.25 / lg. 26.00 [VEGGIE OPTION, no prosciutto 15.50 / 23.50]

PULLED PORK— Housemade bbq sauce, slow smoked pork shoulder, smoked mozzarella, and out of the oven topped with tangy shaved fennel, nappa cabbage and cilantro coleslaw. med. 16.75 / lg. 26.75

THE GRECIAN FORMULA— Herbed white sauce with fresh spinach, red peppers, roma tomatoes, marinated & grilled flank steak (we use natural beef from Misty Isle Farm), Kalamata olives, feta and mozzarella. med. 17.25 / lg. 27.50

WHITE PIE / SEI CHEESE :-) [VEGGIE (OR NOT)] not 4-cheese, not-5 cheese... sei cheese :-). Our herbed ricotta base with mozzarella, provolone, white cheddar, parm and romano, and gorgonzola. Wait!... that's 7... hmmm... med. 14.75 / lg. 23.75 [add sausage: +2.25/4.25]

ENDLESS PESTOBILITIES— Basil pesto with herbed ricotta base, roasted potatoes, spinach, mushrooms, and sei cheese :-). med. 15.50 / lg. 24.75 [add sausage: +2.25/4.25]

FIONA— Mo-made lamb sausage, a roasted vegetable, tomato and porcini mushroom sauce, Kalamata olives, roasted bell peppers, grilled onions, mozzarella and feta cheese and fresh rosemary. med. 16.75 / lg. 26.75

HICKORY CHICKEN -OR- HICK CHICK— Our Mo-made chicken, sun dried tomato and arugula sausage with our smoked onion bbq sauce, red onions, roasted red peppers, smoked mozzarella and cilantro. med. 16.25 / lg. 26.00 [VEGGIE OPTION, no chicken sausage, add mushrooms]

THE SPUDDY— A baked potato pizza? Yep. Roasted garlic mashed potatoes, Hempler's bacon, cheddar cheese, smoked mozzarella, scallions, our house made BBQ sauce, and finished with sour cream. med. 15.50 / lg. 24.75

Chicken - arugula, sundried tomatoes and chicken with a light hickory smoke.

Lamb - Ellensburg lamb with rosemary, mint, oregano and garlic.

Fennel Italian - ground pork sausage with crushed fennel seed, paprika and red chili flakes.

classics

MEATBALL PIZZA!— Grandma Mataio's sliced meatballs, tomato sauce + fresh herb ricotta, spinach, caramelized onions, black olives, mozzarella and provolone. med. 16.75 / lg. 26.75

THE SOFIA— Tomato sauce, prosciutto, rosemary, red onion, mozzarella and freshly cracked black pepper. med. 15.50 / lg. 24.75

CLASSICO— Tomato sauce, housemade fennel Italian sausage, red onions, red peppers, Kalamata olives and mozzarella. med. 15.75 / lg. 25.25

CLASSICO ARROSTO— Sausage, roasted red peppers, caramelized onions, tomato sauce and mozzarella. med. 15.75 / lg. 25.50

MEAT LOVERS'— A sodium rich, meat lovers' delight. Thinly sliced prosciutto, pepperoni, dry aged salami and our housemade fennel Italian sausage. med. 16.75 / lg. 26.75

HAWAIIAN PIZZA— Tomato sauce, Coppa ham, sliced pineapple and mozzarella. med. 15.50 / lg. 24.75

BROOKLYN BRIDGE— Pepperoni, Italian Sausage, mushrooms, olives, red peppers, onions, tomato sauce and out three cheese blend. med. 16.25 / lg. 26.00

PIZZIOLO SPECIAL— Tomato sauce, 3 cheese blend, caramelized onion, black olives, Italian sausage, salami, and mushrooms. med. 16.25 / lg. 26.00

PIZZA DIABLO— Some like it hot. Spicy tomato sauce, housemade fennel Italian sausage, hot pickled cherry peppers and mozzarella. med. 15.75 / lg. 2p5.25

plain cheese

THE BIG KID (A.K.A. PLAIN CHEESE)

Sometimes a plain cheese pizza is just what you want. med. 12.95 / lg. 20.75

the ironis

PEPPERONI— Yes... we have pepperoni, and oh what good pepperoni it is. med. 13.95 / lg. 22.50

SPIN-A-RONI— Spinach and pepperoni. +1.00 / 1.75

MUSH-A-RONI— Mushrooms + pepperoni. +1.25 / 2.25

MEATBALL-A-RONI— Pepperoni+meatballs. +2.25 / 4.25

GF GLUTEN FREE CRUST- 8" pizza. \$10.75 - \$12.75

If you have extreme allergies, please note that though we take reasonable precaution to have avoid cross contamination, we use a tremendous amount of flour on a daily basis... it's "in the air" and trace amounts WILL exist. We can not guarantee 100% wheat/gluten/allergen free.

VEGAN CHEESE - *DAIYA* dairy free, soy free, vegan "mozzarella" can be substituted upon request. +.75/1.50/3.00

*consuming raw or undercooked meat, seafood or egg products can increase your chance of forborne illness.

NOODLES

SMOKED SALMON PENNE

Ken's Grandpa's secret smoked salmon recipe, lightly smoked over hickory. Served in a red pepper and pesto cream sauce. 14.00 [add baby green salad, +3.]

LINGUINI ALFREDO

There's Italian and there's American. There's also Italian-American. Alfredo is a gloriously rich pasta dish in the Italian-American tradition. Try it! You know you want it. Made with sweet cream butter, garlic, white wine, heavy cream and imported parmesan cheese. 11.95/with chicken 14.95 [add baby green salad, +3.]

PENNE ALLA PUTTANESCA

"Harlot" style. A robust southern Italian tomato sauce with hand-crushed San Marzano style tomatoes, minced garlic, onion, capers, Kalamata olives, fresh oregano, crushed red chili flakes (and a teeny tiny bit of anchovies, you won't even know they're there). The reference to "ladies of the night" supposedly suggests this was a sauce quickly made by such women between clients. 10.95 / with sausage 12.95 [add baby green salad, +3.]

SPAGHETTI + MEATBALLS

Well, it's actually Bucatini + Meatballs. Bucatini is a long, round and barely hollow pasta that looks like giant spaghetti. Our unbelievable awesome homemade meatballs, served with our summery tomato sauce and finished with parmesan and romano cheese. Served with a piece of garlic toast. 13.95 [add baby green salad, +3.]

KID'S STUFF

Available to children 10 and under only please. Kid's orders must be accompanied by an adult order.

PLAIN CHEESE PIZZA \$5.00

PEPPERONI PIZZA \$5.50

HAWAIIAN PIZZA \$5.50

1/2 A GRILLED CHEESE SANDWICH \$4.00

NOODLES AND BUTTER \$4.50

KIDS' SPAGHETTI AND MEATBALLS \$6.00

KIDS' JUST A PLAIN MEATBALL \$2.50