



Fiamma will strive whenever possible to use Michigan and locally grown products and services.

Winter 2011 Menu

SMALL PLATES & APPETIZERS

GRILLED BEEF TENDERLOIN MEDALLIONS*

With portabella mushrooms, oven roasted peppers and stewed tomatoes **\$13**

MAC & CHEESE

Ziti pasta, white cheddar, Monterey Jack, fontina and gouda cheese, apple cured bacon and crispy garlic panko crumbs. **\$7**

With Braised short rib. **\$9**

With Maine lobster claw meat. **\$12**

FIAMMA CHEESE TASTING

Featuring award winning Leelanau cheese from the creamery at Black Star Farms in Northern Michigan., mini baked brie and chef's choice cheese of the day.

Accompanied with apple walnut chutney and gourmet crackers. **\$14**

AHI TUNA *(Sashimi Grade)*

Rubbed with Asian spice, served rare,

Accompanied with spicy mango chutney, avocado mousse and wonton crisps. **\$14**

SMOKED PLATE *(Served Cold)*

Prepared in house, pepper encrusted hot smoked salmon, cold smoked salmon,

White fish and salmon pate. Served with a fresh fruit garnish. **\$14**

TRADITIONAL ITALIAN ANTIPASTI PLATE

Marinated eggplant, artichokes, fontinella cheese, mixed olives, roasted peppers, feta cheese, sopressata and prosciutto ham. **\$12**

WILD MUSHROOM AND MOZZARELLA ARANCINI

Flash fried creamy risotto balls stuffed with buffalo mozzarella cheese, San Marzano puree and pesto **\$8**

RAW OYSTERS*

1/2 dozen. Accompanied with cocktail sauce and horseradish. *Market Price*

CALAMARI

Flash-fried with Choice of one of two ways:

San Marzano sauce with cherry peppers, grape tomatoes and Kalamata olives or

Tomato and red onion with a lemongrass citrus butter sauce. **\$10**

SHRIMP AND GRITS

Creamy white cheddar grits, sautéed shrimp, pancetta, tomato and white wine butter sauce. **\$10**

PRINCE EDWARD ISLAND MUSSELS

Mussels and Italian sausage in a light tomato wine sauce.

Accompanied with twice fried potatoes. **\$10**

SOUPS & SALADS

CHICKEN DUMPLING Cup \$4 Bowl \$6

CLASSIC CAESAR

Hand tossed, made to order, with Romaine lettuce, fresh garlic, Parmigiano reggiano cheese, anchovies, olive oil and garlic croutons. **\$9**

DINNER SALAD

Romaine and leaf lettuce, olives, cucumbers, red onion and red wine vinaigrette dressing (Tomato and other dressings available upon request). **\$6**

CRIMSON ROASTED BEET SALAD

Mixed field greens, roasted beets, chevre cakes, toasted almonds Grapefruit segments and red onion, tossed in a lemon honey vinaigrette. **\$10**

SPINACH SALAD

Baby spinach, bacon, cherry tomatoes, spiced pecans, Gorgonzola cheese Crispy red onion and egg. Tossed with a roasted shallot vinaigrette. **\$10**

FIAMMA CAPRESE SALAD

Vine ripened tomato, fried eggplant, fresh buffalo mozzarella and balsamic. **\$10**

WEDGE OF ICEBERG LETTUCE *

With garnish of olive tapenade, roasted red pepper, crumbled bacon, Olives, tomato and bleu cheese dressing. **\$8**

Add grilled Chicken for \$4 Salmon for \$6 to any salad

MEATS

Steaks are aged a minimum of 21 days. Steaks ordered well-done at own risk.

PIEDMONTESE FILET MIGNON*

All natural. Cut from the heart of the tenderloin.

Topped with Fiamma zip sauce.

Accompanied with potatoes au gratin, spaghetti squash and roasted tomato sofrito.

6 oz. Filet... \$23 8 oz. Filet... \$29 10 oz. Filet... \$35

20oz PRIME COWBOY STEAK*

28 day dry aged

Accompanied with twice fried truffled potatoes, smoked bleu cheese, grilled asparagus, Fiamma zip sauce and pickled red onion. **\$35**

NEW YORK STRIP OSCAR*

14oz center cut, house made jumbo lump crab ravioli, asparagus veloute, mire poix vegetable, grilled asparagus and béarnaise. **\$30**

BRAISED BEEF SHORT RIBS "OSSO BUCO STYLE"

Creamy white cheddar grits, whole grain natural reduction, butternut squash with brussel sprout pedals, pancetta and Michigan chestnuts. **\$25**

HERB CRUSTED RACK OF LAMB*

Potato au gratin, apple and walnut demi glace, butternut squash with brussel sprout pedals, pancetta and Michigan chestnuts. **\$32**

WOODLAND TENDERLOIN

Beef Tenderloin Tips, sautéed with shallots and wild forest mushrooms, roasted red peppers, Accented with Gorgonzola cheese, finished with a touch of truffle oil. Served with risotto cake. **\$21**

RICOTTA GNOCCHI AND PIEDMONTESE MEDALLIONS

House made ricotta gnocchi, tossed with exotic mushrooms, shallots and asparagus tips with a sherry wine sauce. Topped with brie cheese. **\$23**

FISH & SEAFOODS

ALMOND ENCRUSTED RAINBOW TROUT

Basmati and blended wild rice pilaf, sautéed spinach, apple cured bacon, caramelized onions, smoked tomato broth and citrus caper butter. **\$21**

NORWEGIAN SALMON*

Lightly encrusted with dried exotic mushrooms, pan roasted and drizzled with truffle oil.

Accompanied with garlic mashed potatoes and chef's fresh vegetable. **\$21**

AHI TUNA **(Sashimi Grade)*

Seared rare with an Asian spice rub. Served with ponzu reduction and cucumber wasabi sauce.

Accompanied with basmati and blended wild rice pilaf and stir fry vegetable. **\$24**

CORIANDER ENCRUSTED SEA SCALLOPS*

Pancetta, fingerling potatoes, grape tomatoes, roasted beets, mandarin orange segments and wilted spinach. **\$23**

MAINE LOBSTER CREAMY RISOTTO

Lobster claw meat, Arborio rice, chanterelles, cipollini onions, oven roasted tomatoes, mixed peppers, shaved parmigiano reggiano and fresh tarragon. **\$23**

PASTAS

TAGLIATELLE BOLOGNESE

Classic meat sauce with wild mushrooms, fresh herbs and parmigiano reggiano

Tossed with homemade pasta. **\$18**

HOUSEMADE YANKEE POT ROAST RAVIOLI

Cipollini onions, carrots, fingerling potatoes, natural sauce and tomato jam. **\$15**

Appetizer portion \$9

PASTA FIAMMA

Sea scallops, shrimp, mussels, wild mushrooms, Hungarian peppers, roasted peppers and house made herb fettuccini. Tossed in a dry sherry butter sauce. **\$23**

Add a bowl of soup or dinner salad to any Entrée for \$3

SIDES

With Entrees

Fried Brussel Sprouts with apple cured bacon & walnuts \$4 ~ Asparagus \$6

Sautéed Mushrooms \$4 ~ Tagliatelle Bolognese \$7

Add on a 5oz African Coldwater Lobster Tail \$17

* *Gluten Free*

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

*Chef de Cuisine
John Breeland*