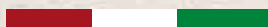






MENU

LAFIAMMAITALIANKITCHEN.COM



6124 FRANCONIA ROAD, ALEXANDRIA VA 22152 | PHONE: 703.922.6222

  LAFIAMMAITALIANKITCHEN



Eat, drink, enjoy!



ANTIPASTI - ZUPPA
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ANTIPASTI

MOZZARELLA CAROZZA - \$9 (Add \$1 for an additional side of sauce)

Hand breaded mozzarella, flash fried and served with classic marinara or lemon sauce.

CALAMARI - \$13 (Add \$1 for an additional side of sauce)

Seasoned, floured and flash fried. Served with classic marinara or lemon sauce.

NEAPOLITAN FLATBREAD - \$12

Hand kneaded pizza dough, brushed with extra virgin olive oil, topped with fresh mozzarella, tomato slices, roasted garlic, oregano and fresh basil, baked in our wood burning brick oven.

ARANCINI - \$12

Deep fried, hand-coated with bread crumbs bechamel sauce risotto balls filled with meat-sauce, ricotta cheese and fresh mozzarella.

BRUSCHETTA - \$9

Three slices of toasted garlic bread topped with fresh diced tomatoes, garlic, parmesan and EVOO.

MARE E MONTI (MEANT TO BE SHARED) - \$17

A platter with fried mozzarella, fried calamari, stuffed mushrooms and fried zucchini sticks.

CHARCUTERIE TAVOLA (MEANT TO BE SHARED) - \$16

An assortment of cured meats, select cheeses paired with olives, pepperoncini and artichoke hearts.

COZZE AL VAPORE - \$14

Mussels cooked in white wine, herbs and garlic or classic marinara sauce. Served with crostini.

FUNGHI RIPIENI - \$13

Mushrooms filled with crab meat, garlic herb cheese, topped with a Parmesan crust.

POMODORI DI TONNO - \$11

A Sicilian delight. Fresh ripe tomato stuffed with our homemade tuna salad, served over a bed of arugula, decorated with black olives and fresh basil.

MOZZARELLA CAPRESE - \$12

Fresh sliced tomatoes and fresh mozzarella over a bed of arugula, drizzled with balsamic glaze and garnished with roasted red peppers.

ZUPPA

TORTELLINI ZUPPA - \$7

Rustic Italian chicken broth-based soup with spinach and cheese tortellini.

PASTA E FAGIOLI - \$7

A traditional hearty tomato and vegetable broth soup with beans, pasta and vegetables.



Eat, Drink, enjoy!

INSALATI · POLLO E VITELLO
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INSALATI

ADD GRILLED CHICKEN OR CRISPY CHICKEN - \$7
Salmon Filet* - \$10, Shrimp- \$8, Grilled Steak* - \$10

DELLA CASA - \$8

Fresh greens, tomatoes, cucumbers, carrots and croutons. Served with balsamic vinaigrette.

INSALATA ALLA FIAMMA* - \$18

Grilled veggie salad served with grilled steak and topped with gorgonzola cheese.

CESARE* - \$9

Romaine lettuce tossed with our own Caesar dressing, topped with croutons and shaved Pecorino cheese. (contains raw eggs)

INSALATA TESTAROSSA* - \$17

Grilled jumbo shrimp tossed with baby arugula and roasted cherry tomatoes in our zesty Italian dressing. Garnished with caramelized peaches and grilled portobello mushroom. (dressing contains raw eggs)

INSALATA DI CHEF - \$16

Romaine lettuce, hard boiled eggs, bacon, avocado and grilled chicken topped with gorgonzola. Served with balsamic vinaigrette.

INSALATA TRE COLORI - \$12

Arugula, radicchio, endive, fennel and cremini mushrooms topped with roasted walnuts and garnished with shaved Pecorino Romano cheese. Served with balsamic vinaigrette.

INSALATA PARADISO - \$11

Fresh greens, corn, dates, cranberries, goat cheese and croutons. Served with balsamic vinaigrette.

Homemade Salad Dressings: Zesty Italian* (contains raw eggs), Caesar* (contains raw eggs), Creamy Italian, Blue Cheese, Balsamic Vinaigrette, Olive Oil and Balsamic Vinegar

POLLO E VITELLO

PARMIGIANA - Chicken \$19 - Veal \$22 - Eggplant \$18

Breaded and topped with classic tomato sauce and mozzarella cheese. Served with a side of pasta.

MARSALA - Chicken \$19 - Veal \$22

Pan-seared and finished in our Marsala wine mushroom sauce. Served with a side of pasta.

CARCIOFI - Chicken \$19 - Veal \$22

Pan-seared and sauteed in a lemon wine sauce with capers and artichoke hearts. Served with a side of pasta.

POLLO CACCIATORE - \$19

Braised bone-in chicken with red and green peppers, black olives, fresh basil and mushrooms in our signature light marinara sauce, served with rosemary roasted potatoes and julienne vegetables.

POLLO CAPRESE - \$19

Grilled chicken breast topped with fresh mozzarella, roasted cherry tomatoes, fresh basil and a balsamic reduction over roasted garlic mashed potatoes.

Eat, drink, enjoy!

PASTA

PASTA
LAFIAMMAITALIANKITCHEN.COM

ADD ANY EXTRA SAUCE FOR AN ADDITIONAL \$1.50
SUB FRESH FETTUCCINE, FRESH GNOCCHI OR GLUTEN FREE PASTA FOR AN ADDITIONAL \$2.00

FETTUCCINI ALFREDO - \$17 *Chicken \$19 - Shrimp \$23*
Fettuccini pasta served with our homemade Alfredo sauce.

PESTO GENOVESE - \$17 *Chicken \$19 - Shrimp \$23*
Angel hair pasta served with homemade pesto sauce.

SPAGHETTI TRADIZIONALE - \$17
Traditional spaghetti pasta served with your choice of meat sauce, meatballs or sausage.

MANICOTTI - \$17
Pasta filled with ricotta cheese, topped with your choice of cream, tomato or pink sauce.

CARBONARA TRADIZIONALE - \$18 *Chicken or Sausage \$20 - Shrimp \$24*
Spaghetti pasta served in a rich cream sauce mixed with bacon and onions.

LASAGNA ALLA FIAMMA - \$17
Fresh lasagna noodles layered with meat sauce and ricotta cheese topped with mozzarella cheese.

ZITI ALLA PAESANA - \$17
Ziti pasta, ricotta cheese and meat sauce topped with mozzarella cheese and baked to perfection.

PENNE AL SALMONE - \$20
Penne pasta sautéed with fresh salmon tidbits, asparagus and sun-dried tomatoes in our béchamel cream sauce.

FILETTO DI POMODORI - \$17 *Chicken \$19 - Shrimp \$23*
Rigatoni pasta with hand crushed plum tomato sauce topped with fresh mozzarella and basil.

GEMELLI CON SALSICCIA - \$19
Gemelli pasta with Italian sausage, peppers and onions topped with fresh mozzarella.

TOUR OF ITALY - \$26
A combination plate of homemade meat lasagna, chicken parmigiana and fettuccini Alfredo.

RAVIOLI DI FORMAGGIO - \$17 *Chicken \$19 - Shrimp \$24*
Cheese-filled ravioli served with our homemade tomato sauce.

GNOCCHI ALLA VODKA - \$17 *Chicken \$19 - Shrimp \$23*
Traditional Italian potato dumplings tossed in a creamy tomato vodka sauce.

ADDITIONAL SIDES

Vegetables · \$5

Fries · \$5

Sauteed Spinach · \$4

Mashed Potatoes · \$5

2 Dinner Rolls · \$1

Side Salad · \$4

Eat, drink, enjoy!

PESCE

PESCE - GRILLED
LAFIAMMAITALIANKITCHEN.COM

GAMBERI SCAMPI - \$24

Shrimp sauteed in butter, lemon and white wine. Served over linguini pasta or zucchini spaghetti.

LINGUINI ALLA VONGOLE - \$22

Linguini pasta sautéed with clams, white wine, garlic and fresh herbs in your choice of tomato or garlic sauce.

SALMONE POMODORO* - \$24

Hand-cut salmon, baked and topped with a lemon sauce and diced tomatoes. Served with julienne vegetables.

RED SNAPPER ALLA PICCATA - \$25

Pan seared red snapper fillet with capers in a white wine sauce over capellini tossed with fresh spinach, EVOO and garlic.

PASTA PESCATORE - \$30

Shrimp, clams, mussels and scallops with your choice of garlic white wine or red sauce, cooked with our Chef's special spices and herbs over linguini pasta.

RAVIOLI DI ARAGOSTA - \$23

Lobster-filled ravioli in a cream sauce served with asparagus and fresh diced tomatoes.

GRILLED

*INCLUDES SOUP, HOUSE SALAD OR CAESAR SALAD**

BRACIOLA DI MAIALE ALLA BRACE* - \$26

Hand cut Grilled bone-in Frenched pork chop, topped with a mushroom burgundy sauce, served with garlic mashed potatoes and sautéed broccoli.

BISTECCA ALLA FIAMMA* - MARKET PRICE

16 oz hand-cut rib-eye steak, grilled to order. Served with roasted potatoes, a side of julienned vegetables. Paired with a side of homemade chimichurri sauce.

BISTECCA PICCOLA* - MARKET PRICE

8-10 oz. Petite Tender Steak, grilled to order in a veal reduction demi-glaze. Served with hand-cut, deep fried sweet potatoes.

RACK OF LAMB* - MARKET PRICE

Grilled to order, hand-cut rack of lamb with a cremini mushroom burgundy demi-glaze. Served with a side of roasted garlic mashed potatoes and spinach sauteed with garlic and olive oil.



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GOURMET PIZZAS

GOURMET PIZZAS - KIDS MENU
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MARGHERITA - \$14

Fresh mozzarella, homemade tomato sauce, basil and EVOO.

LUCA - \$16

Homemade tomato sauce, fresh mozzarella, smoked ham and basil.

MATEO - \$16

Homemade tomato sauce, mozzarella, caramelized mushrooms and arugula.

LA FIAMMA - \$18

Homemade tomato sauce, sausage, pepperoni, bacon and fresh mozzarella.

POLLO E PANNA - \$18

Grilled chicken, sautéed broccoli, Alfredo sauce, fresh mozzarella, oregano and EVOO.

CALZONE NAPOLITANO - \$16

Calzone Pizza with ricotta cheese, fresh mozzarella, homemade tomato sauce and black pepper.

PIZZA FRITTA - \$17

A deep-fried Calzone with Ricotta cheese, smoked ham, basil and fresh mozzarella.

Medium Gluten Free crust available for any pizza for an additional \$2.
Gluten free pizzas are cooked on their own aluminum trays.

Additional toppings for Med Pizza \$1.75, Large Pizza \$2.50
Olives, pepperoni, extra mozzarella, roasted peppers, artichoke hearts, onion, anchovies,
fresh tomatoes, mushrooms, pineapple, spinach, eggplant or smoked ham.

Additional gourmet toppings for Med Pizza \$2.50, Large Pizza \$3.25
Bacon, chicken, prosciutto, meatballs, Italian sausage.

SCAN US!



(*) May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some of our food may contain allergens including nuts, soy, seafood, dairy, etc. All of our fryers cook more than one type of food offering, including seafood and shellfish. If you have any dietary.

BECAUSE WE CARE: WE WOULD LIKE YOU TO KNOW THAT WE USE THE FINEST INGREDIENTS AVAILABLE, OUR PIZZA DOUGH AND BREAD ARE MADE DAILY WITH 100% AMERICAN, UNBLEACHED AND UNBROMATED WHEAT FLOUR. OUR CHEESES ARE MADE WITH THE PUREST DAIRY WITH NO ADDITIVES OR CHEMICALS AND ARE PURCHASED FROM A FAMILY-OWNED FARM IN WISCONSIN.

WHEN WE SAY FROM OUR FAMILY TO YOURS, WE MEAN IT: LA FIAMMA ITALIAN KITCHEN IS A LOCAL BUSINESS OWNED AND OPERATED BY A LOCAL FAMILY. WE WANT TO THANK YOU FOR CHOOSING US TO SERVE YOU THIS MEAL. WE HOPE YOU ENJOY YOUR DINING EXPERIENCE WITH US.

GRAZIE!



KIDS MENU

• FOR CHILDREN 10 AND UNDER •

All kids entrees are \$8 and include:
SOFT DRINKS, CHOCOLATE MILK OR PLAIN MILK
(refills on milk products are extra)

- ★ FETTUCCINI ALFREDO
- ★ BAKED ZITI WITH MEAT SAUCE AND MOZZARELLA CHEESE
- ★ BUTTERFLY PIZZA - TOMATO SAUCE AND MOZZARELLA CHEESE
- ★ HEART PIZZA - TOMATO SAUCE, MOZZARELLA CHEESE AND PEPPERONI
- ★ CHICKEN TENDERS. SERVED WITH FRIES
- ★ SPAGHETTI WITH OUR HOMEMADE TOMATO SAUCE

Concerns? please notify your server and/or manager. Gratuity of 20% will be added to parties of 8 or more.