

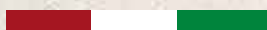


Menu

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.

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.

LAFIAMMAITALIANKITCHEN.COM



6124 FRANCONIA ROAD, ALEXANDRIA VA 22152 | PHONE: 703.922.6222

📍 📱 LAFIAMMAITALIANKITCHEN



Eat, drink, enjoy!





ANTIPASTI - ZUPPA
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ANTIPASTI

-  **MOZZARELLA FRITA - \$10** (Add \$1 for an additional side of sauce)
Hand breaded mozzarella, flash fried and served with classic marinara or lemon sauce.
- CALAMARI - \$14** (Add \$1 for an additional side of sauce)
Seasoned, floured and flash fried. Served with classic marinara or lemon sauce.
-  **NEAPOLITAN FLATBREAD - \$13**
Hand kneaded pizza dough, fresh mozzarella, roasted tomato and garlic, oregano and fresh basil.
- CAPRESE FLATBREAD - \$14**
Homemade pesto sauce, fresh mozzarella cheese, prosciutto di parma, roasted grape tomatoes, balsamic glaze and fresh basil.
- ARANCINI - \$12**
Béchalme sauce risotto balls filled with meat-sauce, ricotta cheese and fresh mozzarella. Hand-coated with breadcrumbs and deep fried.
-  **BRUSCHETTA - \$11**
Slices of toasted garlic bread served with fresh diced tomatoes, basil, garlic, parmesan and EVOO.
- SAMPLER ITALIANO (MEANT TO BE SHARED) - \$17**
A platter with fried mozzarella, calamari and bruschetta.
- CHARCUTERIE TAVOLA (MEANT TO BE SHARED) - \$18** ★ **GLUTEN FREE**
An assortment of cured meats, select cheeses paired with olives, pepperoncini, and artichoke hearts.
- COZZE AL VAPORE - \$16**
Mussels cooked in a white wine, herbs and garlic or classic marinara sauce. Served with crostini.
-  **MOZZARELLA CAPRESE - \$13** ★ **GLUTEN FREE**
Fresh sliced tomatoes and fresh mozzarella over a bed of arugula, drizzled with balsamic glaze and garnished with roasted red peppers.

ZUPPA

- TORTELLINI TOSCANA \$9**
Chicken broth-based soup with a touch of cream with onions, spinach and cheese tortellini.
-   **PASTA E FAGIOLI - \$8**
A traditional hearty tomato and vegetable broth soup with beans, pasta and vegetables.



VEGETARIAN



PLANT BASED

Eat, drink, enjoy!

INSALATI - POLLO E VITELLO
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INSALATI

Add grilled chicken or crispy chicken \$8
Salmon Filet* \$12 - Shrimp \$8 - Grilled 8oz Steak* \$12



DELLA CASA - \$8

Combination of arugula, kale and romaine greens, pickled red onions and grape tomatoes. Topped with croutons. *hold croutons to make this plant based ★ GLUTEN FREE

ALLA FIAMMA* - \$20 ★ GLUTEN FREE

Grilled vegetables and arugula salad served with grilled steak and topped with gorgonzola cheese.

CESARE* - \$12 *hold croutons to make this ★ GLUTEN FREE

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



ESTATE - \$12 ★ GLUTEN FREE

Kale salad with sliced strawberries, caramelized walnuts and red onions.

INSALATA DI CHEF - \$17

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



INSALATA FRESCA - \$12

Fresh greens, corn, dates, cranberries, goat cheese and croutons. Served with balsamic vinaigrette. *hold goat cheese and croutons to make this plant based ★ GLUTEN FREE



INSALATA ROSSA - \$12 ★ GLUTEN FREE

Cooked beets, hardboiled eggs, pickled red onions topped over a fresh arugula tossed in our Moscato vinaigrette dressing, topped with crumbled goat cheese and caramelized walnuts.

HOMEMADE SALAD DRESSINGS: MOSCATO VINAIGRETTE, CAESAR* (CONTAINS RAW EGGS), CREAMY ITALIAN, BLUE CHEESE, BALSAMIC VINAIGRETTE, OLIVE OIL AND BALSAMIC VINEGAR. EXTRA DRESSING \$1

POLLO E VITELLO

PARMIGIANA - Chicken \$21 - Veal \$23 - (V) Eggplant \$19

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

MARSALA - Chicken \$21 - Veal \$23

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

CARCIOFI - Chicken \$21 - Veal \$23

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

POLLO CAPRESE - \$21

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



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PASTA


PASTA
LAFIAMMAITALIANKITCHEN.COM

ADD ANY EXTRA SAUCE FOR AN ADDITIONAL \$2
SUB FRESH FETTUCCINE, FRESH GNOCCHI OR GLUTEN FREE PASTA FOR AN ADDITIONAL \$2

 **FETTUCCINI ALFREDO** · \$17 Chicken \$21 - Shrimp \$24
Fettuccini pasta served with our homemade Alfredo sauce.

 **PESTO GENOVESE** · \$17 Chicken \$21 - Shrimp \$24
Angel hair pasta served with homemade pesto sauce.

  **SPAGHETTI TRADIZIONALE** · \$17
Traditional spaghetti pasta served with our traditional tomato sauce.
get it with: Meat sauce, meatballs or sausage \$20

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

CARBONARA TRADIZIONALE · \$18 Chicken or Sausage \$22 – Shrimp \$25
Spaghetti pasta served in a rich cream sauce mixed with bacon and onions.

LASAGNA ALLA FIAMMA · \$19
Fresh lasagna noodles layered with meat sauce and ricotta cheese topped with mozzarella cheese.

ZITI ALLA PAESANA · \$19
Ziti pasta, ricotta cheese and meat sauce topped with mozzarella cheese and baked to perfection.

PENNE AL SALMONE · \$24
Penne pasta sautéed with fresh salmon tidbits, asparagus and sun-dried tomatoes in our béchamel cream sauce.

RAVIOLI DI CARNE · \$22
Fresh made ravioli stuffed with braised beef, sautéed with mushrooms in a light gorgonzola crema sauce, topped with walnut and drizzled with balsamic glaze.

SALSICCIA E PEPE · \$22
Mild Italian sausages tossed with bell peppers, onions and potatoes with a light marinara sauce.

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

 **RAVIOLI DI FORMAGGIO** · \$18 - Chicken \$21 - Shrimp \$24
Cheese-filled ravioli served with our homemade tomato sauce.

 **GNOCCHI ALLA VODKA** · \$18 - Chicken \$21 - Shrimp \$24
Traditional Italian potato dumplings tossed in a creamy tomato vodka sauce.

ADDITIONAL SIDES

-   **Vegetables** · \$5 ★ **GLUTEN FREE**
-   **Fries** · \$5 ★ **GLUTEN FREE**
-   **Sauteed Spinach** · \$4 ★ **GLUTEN FREE**
-  **Mashed Potatoes** · \$5 ★ **GLUTEN FREE**
-   **2 Dinner Rolls** · \$1
-  **Side House Salad** · \$4

 **VEGETARIAN**

 **PLANT BASED**

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PESCE

PESCE · GRILLED
LAFIAMMAITALIANKITCHEN.COM

GAMBERI SCAMPI · \$26

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

LINGUINI ALLA VONGOLE · \$24

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

SALMONE POMODORO* · \$26

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

RED SNAPPER ALLA PICCATA · \$27

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

PASTA PESCATORE · \$33

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.

GRILLED

INCLUDES TWO SIDES

SIDE OPTIONS: GARLIC MASHED POTATOES, ROASTED POTATOES, GRILLED VEGETABLES, STEAMED VEGETABLES, SAUTÉED SPINACH OR FRENCH FRIES.

BRACIOLA DI MAIALE ALLA BRACE* · MARKET PRICE

Grilled, all natural, antibiotic free SAKURA Frenched pork chop.

BISTECCA ALLA FIAMMA* · MARKET PRICE

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

BISTECCA PICCOLA* · MARKET PRICE

8-10 oz. Sliced Petite Tender Steak, grilled to order in a veal reduction demi-glaze.

POLLO GRIGLIATO · \$20

Grilled marinated chicken breast.



Eat, drink, enjoy!

GOURMET PIZZAS

GOURMET PIZZAS - KIDS MENU
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TRY IT WITHOUT CHEESE TO MAKE IT VEGAN



MARGHERITA - \$14

Fresh mozzarella, homemade tomato sauce, basil and EVOO.

LUCA - \$16

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



MATEO - \$15

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.

CARBONARA - \$16

Alfredo sauce, mozzarella cheese, bacon, onions, black pepper and fresh basil.

Medium Gluten Free crust available for any pizza for an additional \$3.

Gluten free pizzas are cooked on their own aluminum trays.

Additional toppings \$1.75

Olives, pepperoni, extra mozzarella, roasted peppers, artichoke hearts, onion, anchovies, fresh tomatoes, mushrooms, pineapple, spinach, eggplant or smoked ham.

Additional gourmet toppings \$2.50

Bacon, chicken, prosciutto, meatballs, Italian sausage.

(*) 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 concerns, please notify your server and/or manager. Gluten-Free products do not have gluten but are prepared in a kitchen that is not gluten-free. We cannot guarantee that any item sold will be free from traces of allergens.

SCAN US!



GRAZIE!



VEGETARIAN



PLANT BASED



KIDS MENU

\$10

• FOR CHILDREN 10 AND UNDER •

Includes: SOFT DRINKS, CHOCOLATE MILK OR PLAIN MILK

(Refills on milk products are extra) • Vanilla or Chocolate Ice Cream



★ 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

Add 2 meatballs - \$2

Add Grilled Chicken - \$2

Add Shrimp - \$4

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