

TO BEGIN

Hummus	9
naan bread, celery, red bell pepper	
Fried Calamari	12
Zucchini, calabrian aioli, lemon, herbs	
Grilled Octopus	18
Crispy fingerling, braised shallot, shaved radish	
Charcuterie & Cheese Board	16
(Serves 2) Imported house provisions	
Marinated Olives	6
Fennel seed, citrus, thyme	

SALADS AND SOUP

Heirloom Tomato Salad	11
Steak tomato, Avocado, Heart of Palm,, Feta Cheese & Balsamic Vinaigrette <i>Grilled Chicken add \$4</i>	
Harvest Salad	10
Mixed greens, apple vinaigrette, bacon, cranberries, pecans, fried shallot, feta cheese	
Caesar Classico	9
Hand torn spears of Romaine, Radicchio, Polenta Croutons Parmigiano-Reggiano <i>Grilled Chicken or Fried Calamari add \$4</i>	
Soup of the Day	8
Prepared Daily	

For Private Dining/Events at Fiamma Please Ask for a Manager

Non Fiamma Dessert 2.00 Per Guest

Splits Charge 3.50 Per Guest

HOUSE-MADE PASTA

Gnocchi & Shrimp	28
Basil pesto, cherry tomatoes, shrimp and mozzarella	
Pappardelle	22
House made pasta, Traditional Bolognese, Grana Padono	
Spinach Carbonara	24
Spinach chittara, panchetta, egg and parmesan	
Mama Lola's Meatballs	18
Two large Handmade Grass fed beef and Berkshire pork, Nestled in Fresh housemade Chitarra "Guitar strand" pasta, topped with Roasted Ragu and Parmesan <i>+gluten free pasta 3</i>	

SEAFOOD

Pan Seared Scallops	29
Asparagus risotto, citrus beurre blanc	
Linguine Butter Poached Lobster	34
House-made pasta, Maine lobster, cherry tomato, light cream	
Market Catch	
Seasonal Fish with Chef's Preparation	

PLATES

Vegetarian special	mkt
An assortment of fresh vegetables with pasta and sauce that all rotate upon availability	
Short Rib	29
Cannellini bean ragu, heirloom carrot, red wine reduction	
Roasted Local Chicken	22
Mashed red potatoes, marsala cream sauce and mushrooms	
Smoked Duck	28
Three cheese agnolotti, arugula and duck natural sauce	
Filet	34
8 oz Filet with sautéed broccolini and house made bacon, gorgonzola butter, Au jus	

CONTORNI

Crispy Potatoes	6
Chili aioli and spiced potatoes	
Grilled Broccolini	6
Chili paste	
Grilled asparagus	6
Chili paste	
Local Beets	6
Herb crème fraiche, crispy shallots, local honey	

Proudly serving products from local family farms

Bansley Berkshire ridge farm-Harrison AR
Across The Creek Farm-West Fork, AR
Ozark Urban Greens-Rogers AR
Bentonville Farmer's Market

Add to any dish

Chicken.....	7
Shrimp.....	2/Each
Scallop.....	4/Each