

# FIAMMA

TRATTORIA & BAR



# FIAMMA

TRATTORIA & BAR  
LARGE PARTY MENU #1

**\$55 ++ PER PERSON**

## ANTIPASTO

### CAESAR SALAD

ROMAINE HEARTS, ROASTED GARLIC VINAIGRETTE  
PARMIGIANO CHEESE, HERBS CROUTONS

## SECONDI

### RIGATONI

RIGATONI PASTA, BOLOGNESE SAUCE  
PARMESAN CHEESE

## ENTRÉE

CHOICE OF ONE

ALL ACCOMPANIED WITH SEASONAL VEGETABLES  
CHOICE OF ONE

### POLLO

ROASTED ORGANIC CHICKEN  
CHICKEN GRAVY, MASHED POTATOES

OR

### SALMONE

GRILLED ATLANTIC SALMON  
PUTTANESCA BROCCOLI RABE

## DOLCI

ONE SELECTION MUST BE CHOSEN FOR ENTIRE PARTY

### CHOCOLATE CAKE

OR

### TIRAMISU

OR

### SEASONAL TARTUFO

**MENU NOT AVAILABLE ON HOLIDAYS OR GRAND GARDEN ARENA EVENT NIGHTS**

### WINE PAIRINGS

PINOT GRIGIO, SANTA MARGHERITA, ALTO ADIGE, ITALY \$60  
SANGIOVESE, NOZZOLE RISERVA, CHIANTI CLASSICO, ITALY \$65

# FIAMMA

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## LARGE PARTY MENU #2

\$65 ++ PER PERSON

### ANTIPASTO

#### CAESAR SALAD

ROMAINE HEARTS, PARMIGIANO CHEESE, HERBS CROUTONS  
ROASTED GARLIC VINAIGRETTE

### SECONDI

#### RIGATONI

RIGATONI PASTA, BOLOGNESE SAUCE,  
PARMESAN CHEESE

### ENTRÉE

CHOICE OF ONE

#### SALMONE

GRILLED ATLANTIC SALMON  
PUTTANESCA BROCCOLI RABE

OR

#### FILETTO

GRILLED BEEF TENDERLOIN  
MASHED POTATOES, RED WINE SAUCE

### DOLCI

ONE SELECTION MUST BE CHOSEN FOR ENTIRE PARTY

#### CHOCOLATE CAKE

OR

#### TIRAMISU

OR

#### SEASONAL TARTUFO

#### WINE PAIRINGS

CHARDONNAY, WILLIAM FEVRE, CHAMPES ROYEAUX, CHABLIS, BURGUNDY, FRANCE \$65  
PINOT NOIR, BENTON LANE ESTATE, WILLAMETTE VALLEY, OREGON \$65

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## LARGE PARTY MENU #3

\$75 ++ PER PERSON

### ANTIPASTO

#### CAPRESE SALAD

IMPORTED BUFFALO MOZZARELLA, BABY TOMATOES, BASIL PESTO

### SECONDI

#### PASTA

PENNE PASTA, S. DANIELE PROSCIUTTO, PEAS, CREAM TRUFFLE SAUCE

### ENTRÉE

CHOICE OF ONE

#### FILETTO

GRILLED BEEF TENDERLOIN  
MASHED POTATOES, RED WINE SAUCE

OR

#### BRANZINO

GRILLED MEDITERRANEAN SEA BASS FILET  
SHALLOT, LEMON CAPERS SAUCE

### DOLCI

ONE SELECTION MUST BE CHOSEN FOR ENTIRE PARTY

#### CHOCOLATE CAKE

OR

#### TIRAMISU

OR

#### SEASONAL TARTUFO

### WINE PAIRINGS

CHARDONNAY, ZD, NAPA VALLEY, CALIFORNIA \$70  
CABERNET SAUVIGNON, CHAPPELLET, MOUNTAIN CUVÉE, NAPA VALLEY, CALIFORNIA \$70

# FIAMMA

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LARGE PARTY MENU #4  
\$95 ++ PER PERSON

CHEF'S SELECTION OF STUZZICCHINI  
2 HOT, 2 COLD

## ANTIPASTO

CHOICE OF ONE

### INSALATA

ARUGULA, FRISÉE SALAD, BAKED PEARS, GORGONZOLA CHEESE,  
CARAMELIZED WALNUTS, WHITE BALSAMIC VINAIGRETTE

OR

### CAPRESE SALAD

IMPORTED BUFFALO MOZZARELLA, BABY TOMATOES, BASIL PESTO

## SECONDI

### RAVIOLINI

BRAISED SHORT RIBS STUFFED RAVIOLI  
TRUFFLE CREAM SAUCE, PARMESAN CHEESE

## ENTRÉE

CHOICE OF ONE

ALL ACCOMPANIED WITH SEASONAL VEGETABLES

### FILETTO

GRILLED BEEF TENDERLOIN  
RED WINE

OR

### POLLO

ROASTED ORGANIC CHICKEN  
CHICKEN GRAVY

OR

### SALMONE

PAN SEARED SCOTTISH ORGANIC SALMON  
TOMATOES, OLIVES, CAPERS, CHILI FLAKES

## DOLCI

ONE SELECTION MUST BE CHOSEN FOR ENTIRE PARTY

### CHOCOLATE CAKE

OR

### TIRAMISU

OR

### SEASONAL TARTUFO

## WINE PAIRINGS

CHARDONNAY, CAKEBREAD, NAPA VALLEY, CALIFORNIA \$90  
CABERNET SAUVIGNON, ZD, NAPA VALLEY, CALIFORNIA \$85

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## LARGE PARTY MENU #5 \$115 ++ PER PERSON

### CHEF'S SELECTION OF STUZZICCHINI

#### ANTIPASTO

CHOICE OF ONE

#### **CAPRESE SALAD**

IMPORTED BUFFALO MOZZARELLA, BABY TOMATOES, BASIL PESTO

OR

#### **INSALATA**

ARUGULA, FRISÉE SALAD, ROASTED BARTLETT PEARS, GORGONZOLA CHEESE,  
CARAMELIZED WALNUTS, WHITE BALSAMIC VINAIGRETTE

#### SECONDI

#### **GNOCCHI**

SAUTÉED LOBSTER, CREMINI MUSHROOMS  
ROASTED LEEKS, BLACK TRUFFLE CREAM

#### ENTRÉE

CHOICE OF ONE

ALL ACCOMPANIED WITH SEASONAL VEGETABLES

#### **FILETTO**

GRILLED BEEF TENDERLOIN  
RED WINE SAUCE

OR

#### **BRANZINO**

GRILLED MEDITERRANEAN SEA BASS FILET  
SHALLOT, LEMON CAPERS SAUCE

OR

#### **VEAL**

BRAISED VEAL OSSOBUCO WINE SAUCE

#### DOLCI

ONE SELECTION MUST BE CHOSEN FOR ENTIRE PARTY

#### **CHOCOLATE CAKE**

OR

#### **TIRAMISU**

OR

#### **SEASONAL TARTUFO**

#### WINE PAIRINGS

CHARDONNAY, CAKEBREAD, NAPA VALLEY, CALIFORNIA \$90  
SUPER TUSCAN, IL BORRO, TUSCANY \$90

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## LARGE PARTY MENU #6

### FAMILY STYLE MENU

\$75 ++ PER PERSON

### ANTIPASTO

#### CAESAR SALAD

ROMAINE HEARTS, ROASTED GARLIC  
PARMESAN CHEESE, HERB CROUTONS

#### CAPRESE SALAD

IMPORTED BUFFALO MOZZARELLA  
BABY TOMATOES, BASIL PESTO

### ENTRÉES

#### RAVIOLINI

BRAISED SHORT RIBS STUFFED RAVIOLI  
TRUFFLE CREAM SAUCE, PARMESAN CHEESE

#### RIGATONI

RIGATONI PASTA, TOMATO CREAM SAUCE  
ARUGULA, PARMESAN

#### TAGLIATA DI FILETTO

SLICED BEEF TENDERLOIN  
TOPPED WITH CABERNET WINE SAUCE

#### POLLO

ORGANIC CHICKEN  
TOPPED WITH TOMATO SAUCE AND CHEESE

### SIDES OF SEASONAL VEGETABLES

### DOLCI

### SEASONAL TARTUFO

#### WINE PAIRINGS

CHARDONNAY, ZD, NAPA VALLEY, CALIFORNIA \$70  
CABERNET SAUVIGNON, HONIG, NAPA VALLEY, CALIFORNIA \$80

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## HAND PASSED ASSAGINI "CANAPÉS"

CHOICE OF 3 - \$45 PER PERSON PER HOUR

CHOICE OF 5 - \$55 PER PERSON PER HOUR

### **CRISPY BLACK TIGER PRAWNS**

BASIL TOCCO

### **ARANCINE**

PARMIGIANO "RISOTTO CROQUETTES" FILLED WITH BRAISED KOBE BEEF

### **WRAPPED DATES**

BLUE CHEESE BACON WRAPPED DATES

### **SALMON ROLLS**

SCOTTISH SMOKED SALMON ROLLS MASCARPONE CREAM HERBS

### **BRUSCHETTA CAPRESE**

BUFFALO MOZZARELLA AND TOMATO BRUSCHETTA BASIL

### **CHICKEN SKEWERS**

CALABRESE PEPPER MARINATED CHICKEN SKEWERS

### **BEEF TAGLIATA**

SLICED N.Y. BEEF STEAK BALSAMIC REDUCTION

*PLEASE NOTE DUE TO SEASONAL AVAILABILITY SOME ITEMS MAY NEED TO BE SUBSTITUTED,  
PLEASE ASK YOUR SALES REPRESENTATIVE ABOUT AVAILABILITY BEFORE  
CONFIRMING YOUR CHOICES FOR YOUR EVENT.*

*THANK YOU.*

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## **PRIVATE PARTY LIQUOR AND BEVERAGE PACKAGE**

AT FIAMMA TRATTORIA WE ONLY SERVE PREMIUM AND SUPER PREMIUM SPIRITS. THE PRICE PER PERSON OF THIS PACKAGE WILL INCLUDE ALL SPIRITS AVAILABLE AT OUR BARS, UNLIMITED BEER, SODA, JUICE, AND HAND PASSED SPECIALTY DRINKS. IT WILL ALSO INCLUDE UNLIMITED HOUSE RED, WHITE, AND SPARKLING WINES.

**\*\*THE ONLY SPIRITS THAT WILL NOT BE AVAILABLE ARE SINGLE MALT SCOTCHES AND COGNACS WHICH ARE XO AND ABOVE. IF REQUESTED THESE ITEMS WILL BE CHARGED A LA CARTE.**

WAITERS WILL HAND PASS SPECIALTY DRINKS AND WINE UPON GUEST'S ARRIVAL AND THROUGHOUT THE EVENT

### **THE FIAMMA ORIGINAL**

STOLI RAZBERI VODKA, TRIPLE SEC, FRESH LIME AND WHITE CRANBERRY JUICE

### **DRAGONBERRY DAIQUIRI**

BACARDI DRAGONBERRY RUM, FRESH LIME, SODA

### **BEERS OFFERED**

PERONI, MORETTI, MORETTI DARK, AMSTEL LIGHT, HEINEKEN, SAM ADAMS, CHIMAY BLUE AND NEW CASTLE

**WINES WILL BE SELECTED BY THE RESTAURANT SOMMELIER**

**PRICE IS \$35.00 PER PERSON FOR 1<sup>ST</sup> HOUR AND \$15.00 EACH ADDITIONAL HOUR  
+ 20% GRATUITY AND 8.10% TAX.**

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## PRIVATE PARTY BEVERAGE PACKAGE

THE PACKAGE OFFERS UNLIMITED:

BOTTLE WATER

SODA

ICED TEA

HOT TEA

FRENCH PRESS COFFEE

JUICES

BEER

HOUSE WINE

*CAPPUCINO AND ESPRESSO ARE NOT INCLUDED*

**PRICE IS \$35.00 PER PERSON FOR A MAXIMUM OF TWO HOURS  
+ 20% GRATUITY AND 8.10% TAX**

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## FIAMMA WINE LIST SELECTIONS FOR GROUP RESERVATIONS

### **SPARKLING**

1184	GOSSET, EXCELLENCE, BRUT, CHAMPAGNE, FRANCE	\$ 90.00
1508	J VINEYARDS & WINERY, BRUT, CUVÉE 20, RUSSIAN RIVER VALLEY, CALIFORNIA	\$ 70.00
1093	VEUVE CLICQUOT PONSARDIN, BRUT, YELLOW LABEL, CHAMPAGNE, FRANCE	\$ 120.00

### **LIGHT WHITES**

4891	ALBARINO, FILLABOA, RIAS BAIXAS, SPAIN	\$ 50.00
1275	PINOT GRIGIO, JERMANN, FRIULI-VENEZIA GIULIA, ITALY	\$ 75.00
4703	PINOT GRIGIO, SANTA MARGHERITA, ALTO ADIGE, ITALY	\$ 60.00
2774	SAUVIGNON BLANC, CAKEBREAD, NAPA VALLEY	\$ 65.00
4730	SAUVIGNON BLANC, VENICA RONCO DEL CERO, FRIULI-VENEZIA, ITALY	\$ 55.00

### **CHARDONNAY**

2014	CAKEBREAD, NAPA VALLEY, CALIFORNIA	\$ 90.00
2051	FLOWERS, ANDREEN GALE, SONOMA COAST, CALIFORNIA	\$ 135.00
2022	ZD, NAPA VALLEY, CALIFORNIA	\$ 70.00
3330	WILLIAM FEVRE, CHAMPES ROYEAUX, CHABLIS, BURGUNDY, FRANCE	\$ 65.00

### **ITALIAN REDS**

7785	CORVINA, ALLEGRI PALAZZO DELLA TORRE, VENETO, ITALY	\$ 55.00
7160	NEBBIOLO, MICHELE GHIARLO, TORTONIANO, BOROLO, ITALY	\$ 105.00
7021	RED BLEND, BRADIA DI GIACOMO, BOLOGNA, IL BACIALE	\$ 75.00
5675	IL POGGIONE, ROSSO D MONTALCINO, TUSCANY, ITALY	\$ 65.00
7791	ANTINORI, TENUTA MARCHESE, RISERVA, CHIANTI CLASSICO, ITALY	\$ 85.00
7536	SANGIOVESE, NOZZOLE RISERVA, CHIANTI CLASSICO, ITALY	\$ 65.00
7483	SUPER TUSCAN, IL BORRO, TUSCANY	\$ 90.00

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## PINOT NOIR

5761	PANTHER CREEK, SHEA VINEYARD, WILLAMETTE VALLEY, OREGON	\$ 100.00
5562	PAPAPIETRO PERRY, LERA'S VINEYARD, RUSSIAN RIVER VALLEY, CALIFORNIA	\$ 120.00
6790	BENTON LANE ESTATE, WILLAMETTE VALLEY, OREGON	\$ 65.00
33103	SOTER, NORTH VALLEY, OREGON	\$ 80.00

## CABERNET SAUVIGNON

33150	CHAPPELLET, MOUNTAIN CUVÉE, NAPA VALLEY, CALIFORNIA	\$ 70.00
6868	HONIG, NAPA VALLEY, CALIFORNIA	\$ 80.00
5729	ZD, NAPA VALLEY, CALIFORNIA	\$ 85.00
5340	HALL, NAPA VALLEY, CALIFORNIA	\$ 85.00
5500	FAUST, NAPA VALLEY, CALIFORNIA	\$ 100.00

## OTHER REDS AND BLENDS

8632	MALBEC, LUCA, UCO VALLEY, MENDOZA, ARGENTINA	\$ 80.00
4977	MALBEC, PASCUAL TOSO, RESERVE, MENDOZA, ARGENTINA	\$ 55.00
30540	MERLOT, CORTE RIVA, NAPA VALLEY, CALIFORNIA	\$ 70.00
7589	RED BLEND, CHATEAU DE PEZ, ST. ESTEPHE, BORDEAUX, FRANCE 2006	\$ 85.00
8125	SHIRAZ, MOLLY DOOKER, THE BOXER, SOUTH AUSTRALIA	\$ 60.00
5966	ZINFANDEL, RIDGE, GEYSERVILLE, SONOMA COUNTY, CALIFORNIA	\$ 75.00

IF YOU HAVE A SPECIAL WINE REQUEST OR WOULD LIKE TO SPEAK WITH A SOMMELIER,  
PLEASE CONTACT YOUR GROUP DINING MANAGER.