



360-922-0819

<http://www.ordervikingfood.com>

La Fiamma Woodfire Pizza

**** Attention Customers ****

Dine-in/take-out prices may vary. All prices are chosen by the restaurant. If you would like plasticware and/or napkins, please request them. Please also visit our FAQ page for an important update.

Distance Charge

We happily deliver to surrounding areas! The \$3.99 delivery fee covers the first 4 miles from the restaurant. A \$1 pro-rated, taxable, distance fee will apply for each additional mile. If you have any questions, please call us at 360-922-0819. A working phone number is required to order.

Extras

Side of Ranch \$0.75

Beverages

20oz Fountain

Pepsi \$3.90
Diet Pepsi \$3.90
Sierra Mist \$3.90
Cherry Pepsi \$3.90
Root Beer \$3.90
Dr. Pepper \$3.90
Mt. Dew Orange \$3.90
San Pellegrino \$4.50
Rosemary Lemonade
Iced Tea \$4.50

Fragrant and complex. Premium black teas, tropical fruit flavors and a dash of citrus make this iced tea one to rave about.

Vegetarian

Greek Havoc

The vegetarian version of the GRECIAN FORMULA. Starts with our herbed white sauce and topped with fresh spinach, red bell peppers, roma tomatoes, grilled artichoke hearts, Kalamata olives, feta and mozzarella.

Pizza Margherita Supremo

Tomatoes, basil, and fresh mozzarella.

Black Truffle Pizza

Olive oil base with asparagus, portabellas, mozzarella, arugula, parmesan and Oregon black truffle butter.

Veggie Fiona

A roasted vegetable, tomato and porcini mushroom sauce, topped with Kalamata olives, roasted bell peppers, caramelized onions, shitake and white mushrooms, mozzarella and feta cheese, and fresh rosemary.

Major Grigio

Spicy curry roasted veggies and

fresh spinach + the sweet and tangy flavors of our Major Grey style mango chutney. Topped with feta and mozzarella cheeses, and finished with fresh cilantro and sriracha sauce.

Mushroom Lovers' Pizza

Our Sudden valley ranch and an array of foraged and farmed mushrooms.

Omnivorous

Potato Gorgonzola + Fennel Sausage

Rosemary roasted red potatoes, caramelized onions, our housemade fennel Italian sausage with gorgonzola and mozzarella cheese and a drizzle of balsamic vinegar syrup.

Sweet and Savory

Prosciutto, caramelized onions, + mozzarella, out of the oven topped with a fresh arugula salad tossed with a fig balsamic vinaigrette.

Pulled Pork

Housemade smoked onion BBQ sauce, slow smoked pork shoulder, smoked mozzarella, and out of the oven topped with tangy shaved fennel, napa cabbage and cilantro coleslaw.

The Grecian Formula

Herbed white sauce with fresh spinach, red peppers, roma tomatoes, marinated & grilled tri-tip steak, Kalamata olives, feta + mozzarella.

Fiona

Lamb sausage, roasted vegetable, tomato + porcini mushroom sauce, Kalamata olives, roasted bell peppers, caramelized onions, mozzarella, feta cheese, fresh rosemary.

Hickory Chicken A.K.A. Hick Chick

Our Mo-made chicken, sun dried tomato and arugula sausage with our housemade smoked onion BBQ sauce, red onions, roasted red peppers, smoked mozzarella and cilantro.

BLT Pizza

Bacon, heirloom cherry tomatoes, pulled pork, mozzarella, white cheddar and provolone cheeses, topped w/ iceberg lettuce, arugula and smoky aoli.

From the Sea

Finn

Pesto sauce, shrimp, grilled artichoke hearts, mozzarella, parm and asiago cheese. Garnished with parsley.

Wild Smoked Salmon

Ken s Grandpa s secret recipe for smoked salmon, smoked lightly over hickory. With roasted garlic, roasted red peppers, mozzarella and ch vre cheese, finished with a cilantro-almond-caper pesto.

Classics

It's good for you

The Sofia

Tomato sauce, prosciutto, rosemary, red onion, mozzarella and freshly cracked black pepper.

Meat Lovers

Thinly sliced prosciutto, pepperoni, dry aged salami and our housemade fennel Italian sausage.

Ham + Pineapple Pizza
Tomato sauce, Coppa ham, sliced pineapple and mozzarella.

Brooklyn Bridge
Pepperoni, Italian sausage, mushrooms, olives, red peppers, onions, tomato sauce and our three cheese blend.

Pizza Diablo
Some like it hot. Spicy tomato sauce, housemade fennel Italian sausage, hot pickled cherry peppers and mozzarella.

The Big Kid (Plain Cheese)
A plain cheese pizza hits the spot.

Pepperoni
The good stuff.

Super Pepperoni Pizza
Three different types of crispy, curly, smokey, spicy, lip-smackin pepperoni.

Noodles

Spaghetti + Meatballs \$21.30
Our awesome homemade meatballs, served with our summery tomato sauce over Bucatini, and finished with parmesan and romano cheese. Served with a piece of garlic toast.

Raclette Mac + Cheese
Rigatoni baked with a bechamel sauce, Raclette Swiss cheese, and breadcrumbs.

Antipasti

Garlic Knots \$9.54
A perennial favorite of NYC pizzerias. Pizza dough, brushed with butter, olive oil, garlic and herbs. Tied in a knot with a sprinkle of parm, romano and mozz. 3 knots. Served with chunky marinara or ranch.

Hummus Plate \$11.94
Pureed Pedrosillano chickpeas from Spokane, with sesame tahini, garlic, lemon and spices. Served with our freshly baked pita + cucumber slices.

Artichoke Dip \$10.74
Artichokes, roasted garlic and five cheeses (parmesan, mozzarella, white cheddar, provolone and feta) baked in a cast iron skillet and served with crostini.

FiAMMA Wings
Baked chicken wings coated in crispy savory seasoning and tossed in cayenne red pepper sauce. Served with our Sudden Valley ranch.

Soups and Salads

Tomato Basil Soup
Green Salad
Artisan lettuces, tumbled with our smoked sun-dried tomato vinaigrette or our Sudden Valley ranch.

Fiamma Chop
Crisp iceberg lettuce, grilled chicken, salami, gorgonzola, mozzarella, provolone and white cheddar, tomatoes, garbanzo beans, black olives and pumpkin seeds with white balsamic and herb vinaigrette or our house ranch.

Chinois Chicken Salad \$15.30
Romaine and Cabbage tumbled w/ our sesame mustard dressing, with sliced grilled chicken breast, veggies, toasted almonds + black sesame seeds.

Caesar Salad
It's a Caesar salad.

Dessert

Oh-So Ginger Ice Cream \$14.40

Sam'Ich

Chewy Homemade ginger, ginger, ginger cookies, vanilla ice cream, and covered with our own warm caramel sauce.

Wood-Fire S'More \$13.14

This dessert brings back wonderful memories of sitting by the campfire, toasting marshmallows and making s'mores. A homemade graham cracker shell, filled with gooey caramel and Belgian chocolate. Topped with JetPuff marshmallows and then toasted to perfection in our wood-fired oven.