



360-922-0819

<http://www.ordervikingfood.com>

# La Fiamma Wood Fire Pizza

## **\*\* Attention Customers \*\***

*Dine-in/take-out prices may vary.*

*Single-use items, such as plasticware, chopsticks, condiments, and napkins, will not be included unless requested.*

## **Distance Charge**

*We happily deliver to surrounding areas! The \$4.99 delivery fee covers the first 4 miles from the restaurant. A \$1.25 pro-rated, taxable, distance fee will automatically apply for each additional mile. Your driver receives the entire delivery fee and tip. If you have any questions, please call us at 360-922-0819. A working phone number is required to order.*

## **Antipasti**

Garlic Knots \$10.03

*A perennial favorite of NYC pizzerias. Pizza dough, brushed with butter, olive oil, garlic, and herbs. Tied in a knot with a sprinkle of Parmesan, Romano, and mozzarella. Three knots served with chunky marinara and ranch.*

Meatball Pot \$15.93

*Three house-made meatballs in a tangy red sauce with ricotta, mozzarella, and Parmesan cheeses. Topped with crispy pepperoni and served with focaccia toast.*

Burrata Cheese \$15.34

*Burrata cheese with tomato agrodolce and focaccia crostini.*

Artichoke Dip \$14.10

*Artichokes, roasted garlic, and five cheeses (Parmesan, mozzarella, white cheddar, provolone, and feta) baked in a cast iron skillet and served with crostini.*

## **Soups & Salads**

Tomato Basil Soup \$7.08

*Creamy tomato soup with fennel and serrano finished with basil pesto and a balsamic reduction. Mmm... better than Campbell's.*

Green Salad \$7.67

*A dizzying assortment of exotic mixed greens tumbled with our smoked sun-dried tomato vinaigrette or our Sudden Valley ranch.*

Caesar Salad \$8.26

*Crisp lettuce and shredded Napa cabbage with our traditional lemon garlic Caesar dressing, brioche croutons, and shaved Parmesan.*

Fiamma Chop \$16.52

*Classic Chop. Crisp iceberg lettuce (yes, iceberg! It wouldn't be a chop salad without), grilled chicken, salami, four cheeses (gorgonzola, mozzarella, provolone, and white*

cheddar), tomatoes, garbanzo beans, black olives, and pumpkin seeds with white balsamic vinaigrette or our Sudden Valley ranch.

**Sesame Chicken Salad** \$15.64

Romaine and shredded Napa cabbage tumbled with our sesame honey mustard dressing. Topped with sliced grilled chicken breast, carrots, toasted almonds, and black sesame seeds.

**Rainy Day Special** \$12.10

Half a grilled cheese sandwich made with Tillamook Cheddar on our rosemary focaccia, and a cup of our Tomato Basil soup.

## **On The Side**

**Toasted Focaccia** \$4.13

**Garlic Toast** \$5.84

**Freshly Baked Pita** \$5.31

**House-Made Dressings** \$0.59

Smoked sun-dried tomato vinaigrette, sesame honey mustard, Caesar, white balsamic, fig balsamic, or Sudden Valley ranch.

## **Noodles**

**Spaghetti & Meatballs** \$21.54

Our homemade meatballs, served with our summery tomato sauce over Bucatini, and finished with Parmesan and Romano cheeses. Served with a piece of garlic toast.

**Raclette Mac & Cheese** \$12.98

Ziti baked with a bechamel sauce, Raclette Swiss cheese, and breadcrumbs in a red hot skillet.

**Pasta Verde** \$21.24

Simple green pasta. Bucatini noodles tossed with fresh asparagus and basil pesto. Topped with burrata cheese and fresh basil.

## **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.

**Margherita Supremo**

Created in 1889 for Queen Margherita of Italy. The red, white, and green of the tomatoes, basil, and fresh mozzarella are the colors of the Italian flag, so the pizza could be regarded as a patriotic gesture. (This pizza is not to be confused with a plain cheese pizza - see Big Kid.)

**Veggie Fiona**

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

**Charred Tomato White Pie**

Herbed white sauce with charred grape tomatoes, a punch of garlic, mozzarella, white cheddar, and goat cheese. Topped with fresh chives and a dollop of fresh ricotta cheese.

**Black Truffle Pizza**

Olive oil with Portabella mushrooms, asparagus, fresh mozzarella, Parmesan, black truffle butter, and arugula.

**Major Grigio**

Spicy, curry roasted veggies (broccoli, carrots, onions, red peppers, and red potatoes, tossed

with a Thai curry paste), fresh spinach, and the sweet and tangy flavors of our Major Grey style mango chutney. Topped with feta and mozzarella cheeses. Finished with fresh cilantro and Sriracha.

## **From The Sea**

Finn

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

Wild Smoked Salmon

Ken's Grandpa's secret recipe for smoked salmon, smoked lightly over hickory. Topped with roasted garlic, roasted red peppers, mozzarella, and chevre cheese. Finished with a cilantro-almond-caper pesto.

## **Omnivorous**

Potato Gorgonzola & Fennel

Sausage

Rosemary roasted red potatoes, caramelized onions, and our house-made fennel Italian sausage with gorgonzola and mozzarella cheeses. Drizzled with balsamic reduction.

Grecian Formula

Herbed white sauce with fresh spinach, red peppers, Roma tomatoes, marinated and grilled flank steak, Kalamata olives, feta, and mozzarella.

Sweet & Savory

Prosciutto, caramelized onions, and mozzarella. Out of the oven it's topped with a fresh arugula salad tossed with a fig balsamic vinaigrette.

Fiona

Mo-made lamb sausage with a roasted vegetable, tomato, and porcini mushroom sauce topped with Kalamata olives, roasted bell peppers, caramelized onions, mozzarella, feta cheese, and fresh rosemary.

## **Pepperoni**

Pepperoni

Yes... of course we have pepperoni. And oh, what good pepperoni it is.

BBQ Chicken & Pepperoni

Savory chicken sausage, crispy pepperoni, three cheese blend, and chevre with tangy BBQ sauce. Topped with crispy fried onions and chives.

PPJ Pizza

Crispy, curly, smokey, spicy, lip smackin' good pepperoni with pineapple and house-pickled jalapeno peppers.

Burrata & Hot Honey

Our classic pepperoni pizza finished with torn burrata cheese, fresh basil, and a healthy drizzle of hot honey.

## **Classics**

The Sofia

One of our favorites. Tomato sauce, prosciutto (no, prosciutto is not a cheese, or a vegetable, it's a salt cured Italian ham), rosemary, red onions, mozzarella, and freshly cracked black pepper.

Spicy Italian

Hot Capicola, House-made Italian fennel sausage, and Sopressata salami with red sauce and our three cheese blend. Finished with oregano,

*Grana cheese, and locally produced "Hosa Dust" - a spicy fermented pepper flake from HOSA.*

### **Meat Lovers'**

*A sodium rich, meat lovers' delight. Thinly sliced prosciutto, pepperoni, sopressata salami, and our house-made fennel Italian sausage.*

### **Meatball**

*Sliced house-made meatballs with ricotta, three cheese blend and Parmesan cheese over tomato sauce. Topped with Castelvetrano olives, crispy fried onions, black olive conserva, chive oil, and fresh basil.*

### **Ham & Pineapple Pizza**

*Tomato sauce, smoked ham, sliced pineapple, and mozzarella. Sweet, salty, and delicious!*

### **Brooklyn Bridge**

*Pepperoni, Italian sausage, mushrooms, olives, red peppers, onions, tomato sauce, and our three-cheese blend. Order it with a Brooklyn accent for fun!*

### **Pizza Diablo**

*Some like it hot. Spicy tomato sauce, house-made fennel Italian sausage, hot pickled cherry peppers, and mozzarella. Add house-made Salsa Matcha for an extra kick!*

### **The Big Kid (A.K.A. Plain Cheese)**

*Sometimes a plain cheese pizza is just what you want when what you want is a cheese pizza.*

## **Lunch Special**

**Available every day from 11 AM - 4 PM.**

Lunch Special \$17.64

*8 inch pizza of your choice and a small green salad. Available on our house-made Gluten-Free crust.*

## **Gluten-Free Pizzas**

***If you have extreme allergies, please note that though we take reasonable precaution to avoid cross contamination, we use a tremendous amount of flour on a daily basis... it's "in the air" and trace amounts WILL exist. We can not guarantee 100% wheat/gluten/allergen free. Please see our food allergy book for listings of ingredients in our recipes. \*Contains egg. (Sorry, not available for large.)***

## **Vegan Cheese**

***DAIYA dairy free, soy free, vegan "mozzarella" can be substituted upon request.***