

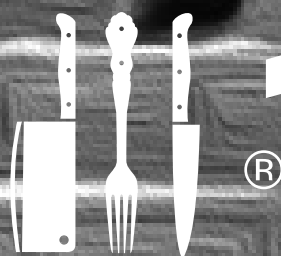
Edizione 2024

ESTD

2015

FLAME
in Co.

**BIRRERIA
GASTRONOMICA**



COMFORT FOOD FOR THE BODY AND THE MIND

The Original
COCKTAILS
Mixology by Flame'n Co.
DRINK RESPONSIBLY BEVI • RESPONSABILMENTE

COCKTAIL'S CLASSICI

MARGARITA	7,00
Tequila, Lime, Triplesec, Sale	
MOJITO	7,00
Rhum, Zucchero, Lime, Menta e Acqua	
DAIQUIRI	7,00
Rhum, lime, sciroppo di zucchero	
CUBA LIBRE	7,00
Rhum Bianco, CocaCola, Lime	
COSMOPOLITAN	8,00
Vodka, Triple Sec, Lime, Cranberry	

COCKTAIL'S & APERITIVI

APEROL SPRITZ	4,00
Prosecco, Aperol, Acqua	
CAMPARI SPRITZ	4,00
Prosecco, Campari, Acqua	
IL CECCHINO	6,00
Prosecco, Acqua, Sciroppo di Sambuco, Angostura	
AMERICANO	7,00
Campari, Martini Rosso, Acqua	
NEGRONI	7,00
Campari, Martini Rosso, Gin	

COCKTAIL'S ZERO ALCOL

VIRGIN AMERICANO	6,00
Virgin Bitter, Succo Arancia, Acqua	
ROSE LEMON SPRITZER	6,00
Schweppes Lemon, Mixibar Rose, Lime	
LEMON VIRGIN MARGARITA	6,00
Schweppes Lemon, Lime, Arancia, Sale	
MOJITO ZERO ALCOL	6,00
Lime, Menta, Zucchero, Schweppes Lemon	
GIN TONIC TANQUERAY 0.0	7,00
Gin, Acqua tonica fever tree	



FRIED & DELICIOUS

Aubergine meatballs* 
[8.50 6 Pcs] Smoked scamorza, spicy tomato
(1 2 5 6 7 13)

GRANDMA GABRIELLA'S MEATBALLS*
[10.00 6 Pcs | 6.00 3 Pcs] Harissa sauce and curry sauce
(1 2 5 6 7 13)

POTATO CROQUETTES AFF.* 
[5.50 4 Pcs] Smoked potato croquettes (1 2 5 6 7 13)

CRISPY CHICKEN WINGS*
[9.50 5 Pcs] Slightly spicy chicken wings
with house sauce (1 2 5 6 13 14)

MOZZARELLA IN CARROZZA*
[4.50] Mozzarella, sliced bread, Cantabrian anchovies
(1 2 4 6 13)

APPETIZERS

PIZZELLES & MEDALS "THE TASTING"
[15.00] Fried pizza, mortadella, San Daniele DOP,
Iberian lard and burrata (1 2 5 6 7 13)

TOMATO & PECORINO PIZZELLE 
[8.00] Fried pizza, tomato, pecorino romano DOP
(1 2 5 6 7 13)

BOURGUIGNONNE SNAILS*
[14.00 6 Pcs] Snails, butter, shallots, parsley, bread
(15 6 11 13)

FLAME CAESAR SALAD
[12.50] Seasonal salad, turkey fillets, bacon, sauce
Caesar, croutons (1 2 6 13 14)

SAN DANIELE DOP RAW HAM
AND BURRATA
[12.50] (6)

I Love PINSA

Focaccia inspired by the recipe of ancient Rome. A mix of flours,
very little yeast and 80% of water, average leavening of c. 80
hours. Double cooking for a fragrance without comparison

ITALIAN
[14.00] Mozzarella, mortadella, burrata, orange ricotta,
toasted pistachios (1 5 6 7 13 14)

SAINT DANIEL
[14.00] Mozzarella, San Daniele DOP ham,
burrata straciatella (1 5 6 13 14)

MUSHROOMS & VEGETABLES 
[14.00] Mozzarella, fresh champignon mushrooms, fried
courgettes and aubergines, roasted cherry tomatoes,
parmesan flakes (1 5 6 7)

TRIESTINA
[14.00] Mozzarella, grilled ham, Friulian frico, fresh
horseradish (1 5 6 12 13)

SHEEP
[14.00] Mozzarella, tomato puree, bacon,
chili pepper, black pepper, pecorino romano DOP,
aubergines, courgettes (1 2 4 5 6 7 13)

PARMIGIANA 2024 
[14.00] Mozzarella, tomato puree, fried aubergines, pecorino
romano DOP, parmesan cheese chips (1 2 4 5 6 7 13)

MARGHERITA PIZZA 
[12.00] Mozzarella, tomato puree, basil
(1 5 6 7 13)



NATURAL BEAT
[12.00] Battuta di Piemontese Ellis oil & salt
(1 5 6 13)

STEAK TARTARE
[14.00] Piedmontese tartare, Cantabrian
anchovies, capers, gherkins, onion, mustard,
egg, croutons (1 2 4 5 9 13 14)

5 COLORS & FLAVOURS
[16.00] Raw tasting in 5 variations
(1 2 3 5 6 7 9 12 13 14)

FLAME TARTAR
[14.00] Piedmontese tartare, soy, orange, Dijon
mustard, mayonnaise, Greek yogurt, croutons
(1 2 5 9 6 13 14)

PINSA WITH BEEF JOINT
AND BLACK TRUFFLE*
[18.00] Mozzarella, raw Piedmontese, black
truffle, salad, horseradish mayo,
(1 5 6 13 14)

LA CUCINA DEI PRIMI

BBQ NOODLES*
[12.00] Egg tagliatelle, beef ragout cut with
a knife and cooked on the BBQ
(1 2 5 6 7)

CACIO E PEPE AND SAN DANIELE
[12.00] Tonnarelli with egg, Pecorino
Romano DOP (1 2 5 6 7)

HANDMADE TORTELLONE* 
[12.00] Buffalo ricotta and spinach, tomato,
basil, smoked bread (1 2 5 6 7 12 13 14)

PARISIENNE SOUP* 
[10.00] Onion soup, smoked scamorza,
croutons (1 5 6 7 9 12)

THE CLUB SANDWICH

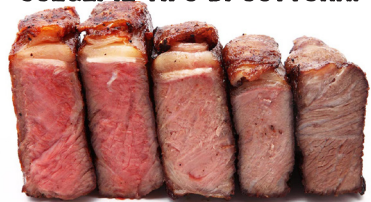
[13.00] Turkey breast, bacon, tomato, smoked
provola cheese, salad, plancha eggs,
peppers, pink sauce, fried potatoes
(1 2 3 5 6 9 11 12 13) Excluding Saturday

IL CARBONE? DAL LEGNO DI MOGANO DELLE MANGROVIE CUBANE!

Arriva da Cuba il carbone che utilizziamo
per la cottura delle carni. Selezionato pezzo
per pezzo, dona un aroma delicato
che esalta i sapori di ogni piatto.
Grazie al suo limitato residuo di cenere,
garantisce una maggiore
salubrità degli alimenti.



SCEGLI IL TIPO DI COTTURA!



RARE 120°F (49°C) MEDIUM 140°F (60°C) WELL 160°F (71°C)

RARE - "AL SANGUE"
Very red, cool center

MEDIUM - "MEDIA COTTURA"
Pink center, touch of red

WELL DONE - "BEN COTTA"
Hot brown center, no pink

-LA BRACERIA- HOMEMADE BURGER

Prepared with freshly minced meats and fresh ingredients selected by our chefs

CLASSIC*

[11.00] Beef burger 180 gr, house mayo, salad, tomato, classic bread (1 2 5 6 9 12 13)

FRIULAN*

[14.00] Beef burger 180 gr, San Daniele DOP, salad, Friulano frico, plancha onion, beetroot mayo, classic bread (1 5 6 7 13)

NEW FLAME BURGER 2024*

[14.00] Beef burger 180g American style with onion, mustard and cucumbers, smoked provola cheese, bacon, salad, mustard mayo classic bread (1 2 5 6 7 9 12 14)

STRIKE BURGER*

[14.00] Beef burger 180g, salad, smoked provola, raw onion, fried chicken, tomato, bbq sauce, stewed bacon classic bread (1 2 4 5 6 9 12 13)

VEGGIE*

[14.00] Milanese-style potato and parmesan burger, champignon mushrooms, smoked provola, parmesan wafer, dried tomato mayo, salad, cereal bread (1 2 5 6 7 9 12 13)

FOREST BURGER*

[14.00] Beef burger 180g, champignon mushrooms, plancha tomino, smoked provola, green pepper mayo, salad, speck classic bread (1 2 5 7 9 12 13)

SPANISH BULLSEYE*

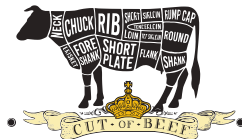
[14.00] Beef burger 180g, plancha onion, fried eggs, Iberian lard, salad, Piquillo peppers, smoked provola, Pimenton mayo, classic bread (1 2 5 6 7 9 12 13 14)

SPECIAL BURGER*

[14.00] SEASONAL HAMBURGER
(allergens suggested by the dining room staff)

LA BISTECCHERIA

Tagli e provenienze da tutto il mondo!



CHEF'S RIB

(c.500gr)[26.00] -POLAND- chimichurri, smoked mashed potatoes. (4 6 13)

FLAME STEAK ANGUS CUT

(c. 250gr) [20.00] -URUGUAY- Entrana Gruesa/ Diaphragm cut, rocket and clouds of cheese,smoked puree (5 6 7 12 13)

PICANHA BLACK ANGUS PRIME CHOICE

(c.330gr) [28.00] -AUSTRALIA-Picanha Black Angus, smoked mashed potatoes, chimichurri (1 4 6 13)

ASADO DE TIRA AT THE FINGER

(about 450g) [23.00] Beef ribs cut perpendicular to the bone, Flame'n Co. selection with finger steak, chimichurri smoked puree (1 4 6 13)

THE PARILLADA

(c.1.200gr)-Ideal for 2/3 people-
[58.00] Flame Steak, Beef rib, Salamella, Asado de Tira, smoked vegetables, fried potatoes, smoked mashed potatoes, Russian salad, chimichurri (4 6 13)

FIorentina SCOTTONA

(c. 1.5kg) [75.00] - POLAND - minimum 30 days of maturing smoked vegetables, fried potatoes, smoked puree,Russian salad, chimichurri (4 6 13)

SPECIAL FLAME FOR TWO AT ROBESPIERRE

(c: 400gr) Ideal for 2 people-
[38.00] - IRELAND - Slices of roast beef cooked in boiling oil, smoked vegetables, fried potatoes, smoked mashed potatoes, Russian salad (5 6 7 12 14)



ITALIAN COCKER

[15.00] -ITALY-

Galletto Vallespluga, fried potatoes, in Normal or Spicy version (with smoked vegetables +2.00) (1 4 6 13)



BBQ RIBS NATIONAL PORK (C.700 GR)

[19.00 full | 10.00 half] -ITALY- Pork ribs BBQ sauce, french fries (1 4 5 13)

PORK TOMAHAWK (APPROX. 1.1 KG)

[24.00] -ITALY- Long cut national pork rib, spices, CBT cooking, mustard and chips (1 5 9 13)

IBERIAN PORK RIBS (APPROX. 800 GR)-FOR 2 PEOPLE-[36.00]

-SPAIN- Iberico pork ribs Flame'n Co. selection cooked on BBQ with herbs and spices, smoked vegetables, fried potatoes, smoked mashed potatoes, Russian salad (4 6 13)

VEGETALI & CONTORNI

Purè Affumicato (1-5)

5,00

Patate Fritte (1-5)

5,00

Verdure Affumicate

5,00

Insalata Misticanza

4,00

Insalata Russa (1-5)

5,00

Insalata mista

5,00

Da noi i bimbi non pagano il servizio!

GALLETTO AL BBQ*

[9,00] Metà galletto Vallespluga alla brace, con patate fritte e salsa Flame'n Co.(1 2 4 5 9 11 13)

TOAST*

[7,00] Pane in cassetta, prosciutto cotto, scamorza, patate fritte e salsa rosa (1 2 5 6 13)

SALSICCIA*

[8,00] Salsiccia artigianale, patate fritte (1 2 5 6 13)

The BABY MENÙ PREMIUM



CHICK'N BABY*

[8,00] Trancetti di pollo impanati e fritti, patate fritte e salsa Flame'n Co. (1 2 5 6 9 12 13)

SVIZZERA*

[9,00] Svizzera di manzo alla griglia, patate fritte (1 2 5 6 13)

WINE

BOLLICINE

LE MONDE		
Prosecco D.O.C. Brut	3,50	20,00
MONVIERT		
Ribolla Gialla		24,00
CONTADI CASTALDI		
Franciacorta Cuvée Brut	6,00	38,00
Franciacorta Cuvée Brut	1,5l	75,00
Franciacorta Satén		42,00
FERRARI		
Brut Perlè		50,00
Brut Perlè Rosée		50,00
BOLLINGER		
Special cuvée		90,00
PHILIPPONNAT		
Blanc de Blanc		90,00
KRUG		
Blanc de Blanc		330,00
MOET ET CHANDON		
DOM PÉRIGNON Vintage cuvée		330,00

VINIBIANCHI

LE MONDE		
Sauvignon	3,50	20,00
Friulano	3,50	20,00
MARCO FELLUGA		
Pinot Grigio Mongris	4,50	27,00
MONVIERT		
Ribolla Gialla		22,00
Friulano		22,00
Traminer		22,00
J. HOFSTATTER		
Gewürztraminer		27,00

VINIROSSI

LE MONDE		
Cabernet Franc	3,50	20,00
Refosco Peduncolo Rosso	3,50	20,00
Merlot	3,50	20,00
MONVIERT		
Schioppettino	4,50	25,00
Refosco dal Peduncolo Rosso		23,00
Pinot Nero		23,00
Cabernet		23,00
MARCO FELLUGA		
Merlot		27,00
Cabernet Sauvignon		27,00
J.HOFSTATTER		
Meczan Pinot Nero		32,00
Merlot		32,00
Cabernet Sauvignon		32,00
BERTANI		
Valpolicella Ripasso	5,00	29,00
Valpolicella		27,00
ORNELLAIA		
Le Volte	6,00	36,00
Le Serre Nuove		50,00
FRESCOBALDI		
Terremore	4,00	23,00
Chianti Castiglioni		23,00
Santa Maria Morellino		23,00
Tenuta Frescobaldi Castiglioni		23,00
TENUTA SAN GUIDO		
Le Difese		36,00
Guidalberto		65,00
VIGNAIOLI DI SCANSANO		
Morellino Bio	4,00	24,00
VINIDOLCI		
COLOSI		
Moscato di Pantelleria	5,50	25,00
CONTADI CASTALDI		
Pinodisè 750 ml	6,00	30,00
LA CAUDRINA		
Moscato d'Asti 750ml		20,00



ZAHRE, LA BIRRA artigianale



BIRRA PRODOTTA
CON ACQUA PURA
A 1400M
DA SORGENTI
DI MONTAGNA



TRA I PRIMI BIRRIFICI
AGRICOLI IN ITALIA A
UTILIZZARE IL MALTO
DA COLTIVAZIONI
PROPRIE
DI LUPOLO E ORZO



PRODUZIONE
ARTIGIANALE A BASSA
FERMENTAZIONE
IN STILE
TEDESCO-BOEMO

BICCHIERE



0,2



0,4



1,00L



1,50L

3,50 6,50 13,00 19,00

CHIARA PILS 5%° ALC.

Light and golden in color, Lager style.

Simple and light, deliberately not very bitter. Not being pasteurized maintains a roundness on the palate that brings back the malt.

RED VIENNA 6%° ALC.

Of a warm Lager-style red color. Ancient Austrian recipe from the late 1700s: the result is a caramelized beer and delicate, not too sweet and it's good balanced.

HEMP 5%° ALC.

Light and golden in color, Lager style. Its low alcohol content and its slightly herbaceous aftertaste and delicate, making it an excellent beer to drink at any time of the day; Full-bodied and delicate at the same time.

SMOKED 6%° ALC.

Dark amber in color, Lager style. Within the recipe the play of malts, including the "rauch malt", which gives this beer a smoky aftertaste.

DRINK'S

BIBITE 0,33l	3,50
Coca-Cola, Fanta, Chinotto, Lemon soda, The Freddo	
ACQUA bottiglia 0,75l	3,00

COFFEE

CAFFÈ	1,50
DECAFFEINATO	1,80
CAFFÈ CORRETTO	2,50
CAPPUCCINO	2,50



ENGLISH MENU

ALLERGENI

SUL MENÙ SONO INDICATI CON UN NUMERO GLI ALLERGENI UTILIZZATI IN OGNI SINGOLO PIATTO PRESENTI NELL'ALLEGATO II DEL REG. UE N. 1169/2011
1. CEREALI CONTENENTI GLUTINE 2. UOVA 3. CROSTACEI 4. PESCE 5. ARACHIDI 6. LATTE 7. FRUTTA A GUSCIO
8. SEDANO 9. SENAPE 10. LUPINI 11. MOLLUSCHI 12. SESAMO 13. SOLFITI 14. SOIA

*Alcuni ingredienti dei nostri piatti potrebbero essere surgelati all'origine o acquistati freschi e surgelati da noi con l'abbattitore di temperatura per la corretta conservazione, nel rispetto della normativa sanitaria. Alcuni piatti possono essere preparati con un mix di ingredienti freschi, ingredienti acquistati freschi e surgelati da noi con abbattitore di temperatura, per la corretta conservazione, nel rispetto della normativa sanitaria e ingredienti surgelati all'origine. Per qualsiasi ulteriore o specifica informazione sulle caratteristiche alimentari dei piatti in menù, Il personale di sala è a vostra disposizione.