

-SALUMI & CO.-

SAN DANIELE DOP HAM
€12.00
SMOKED FRIUALANA MORTADELLA
€8.00
SEASONED CAPOCOLLO
€8.00
BEEF AND PORK SALAMI
€8.00

“TASTING” CUTTING BOARD
FOR 2/3 PEOPLE - IBERIAN LARD, SAN
DANIELE DOP, SEASONED CAPOCOLLO,
SMOKED MORTADELLA, ARTISAN PORK
AND BEEF SALAMI PINSA ALLA PALA,
AUBERGINES IN OIL (1 2 5 6 7 13)
€16.00

BURRATA WITH PARMIGGIANA
SMOKED BURRATINA, SMOKED
AUBERGINES, TOMATO SAUCE AND
SMOKED CRUMBS (1 2 6 13 14)
€11.00

BOURGUIGNONNE STYLE SNAILS
(1 5 6 13) €13.00

-FRITTI LEGGERI-

NONNA GABRIELLA'S MEATBALLS*
5 PCS HARISSA SAUCE AND CURRY SAUCE (1
2 5 6 7 13) €9.00

EGGPLANT MEATBALLS *
6PCS AUBERGINES AND SMOKED PROVOLA
(1 2 5 6 7 13) €9.00

SMOKED CROQUETTES*
5 PCS SMOKED POTATO CROQUETTES (1 2 5
6 7 13) €6.00

SPICY CHICKEN WINGS*
5 PCS SPICY FRIED CHICKEN WINGS (1 2 5 6
13 14) €9.00

MOZZARELLA IN CARRIAGE*
MOZZARELLA, SLICED BREAD, ANCHOVIES
CANTABRIAN (1 2 4 6 13) €5.00



-LA CRUDA PIEMONTESE-

PIEDMONT FASSONA BEAT
Piedmontese oil & salt tartare with croutons and
Normandy salted butter
(1 5 6 13) €14.00

**THE RAW ON THE PADDLE &
BLACK TRUFFLE**
Pinsa Romana with Battuta di Piemontese with
black truffle, horseradish mayo (1 2 3 5 6 7 9 12
13 14)
€18.00

SMOKED BONE TARTARE
Piedmontese tartare with barbecued
marrow,toasted peanuts, mustard mayo (1 2 5 6
8 9 13 14) €18.00



-LA PIZZA ALLA PALA-

A mix of flours, very little yeast and 80% water, average
leavening of c. 80 hours. Double cooking for an
unparalleled fragrance.

ITALIAN
Mozzarella, Smoked Mortadella, burrata,
orange ricotta, toasted pistachios (1 5 6 7 13 14)
€14.00

SAINT DANIEL
Mozzarella, San Daniele DOP ham,
burrata stracciatella (1 5 6 13 14)
€14.00

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

ANCHOVIES & BURRATA
Mozzarella, Cantabrian anchovies
burrata and seasoned tapenade (1 2 4 5 6 7 13)
€14.00

MARGHERITA PIZZA
Mozzarella, tomato, oil and basil (1 5 6 7)
€ 12,00

-PRIMI AFFUMICATI-

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

CHEESE AND PEPE & SAN DANIELE
Egg tonnarelli, 4 smoked peppers,
Pecorino Romano DOP, CROK di San
Daniele (1 2 5 6 7)
€12.00 Veggie too

FLAM-MATRICIANA REVISITED
Durum wheat rigatoni, smoked bacon,
tomato, onion, Pecorino Romano DOP (1 2
5 6 7 12 13 14)
€12.00



-THE STEAKHOUSE-
**WELCOME TO THE STEAKHOUSE, A JOURNEY OF FLAVORS, BETWEEN
CUTS AND ORIGINS OF MEAT FROM ALL OVER THE WORLD. ALL
MEATS ARE COOKED EXPRESSLY IN OUR BBQ X-OVEN AND
SERVE WITH SIDE DISHES AND CHIMICHURRI**

CHEF'S RIB
(C.500GR) - POLAND - MIN. 30 DAYS OF
MATURATION
€26.00

FLAME STEAK CUTS
(C. 250GR) -ARGENTINA- ENTRANA CUT
DIAPHRAGM, ROCKET AND CLOUDS OF CHEESE,
€20.00

PICANHA BLACK ANGUS PRIME
(C.300GR) -USA-PICANHA BLACK ANGUS PRIME
€28.00

ASADO DE TIRA
(C. 450GR) FINGER-STYLE BEEF RIBS,
CUT PERPENDICULAR TO THE BONE
€23.00

THE FLAME'N CO. GRILL
IDEAL FOR 2/3 PEOPLE
C.1.200GR) BEEF RIB, ASADO DE TIRA HOME MADE
SALAMELLA, COCKEREL AND BBQ RIBS
€58.00

FIorentina SCOTTONA
(C. 1.5KG) - POLAND - MIN. 30 DAYS. OF
MATURATION
€78.00

THE ROBESPIERRE FOR TWO
(C: 400GR) ROAST-BEEF COOKED WITH BOILING
OIL
€39.00

TOMAHAWK XXL PORK
(APPROX. 1.1 KG) -ITALY- LONG CUT NATIONAL
PORK RIB, WITH HERBS AND SPICES. CBT COOKING
€25.00

BBQ RIBS NATIONAL PORK
-ITALY- BBQ SAUCE PORK RIBS,
FRENCH FRIES (1 4 5 13)
€19.00 FULL/ €10.00 HALF

ITALIAN COCKER
-ITALY- VALLESPLUGA COCKEREL WITH NORMAL
OR SPICY FRIED POTATOES (1 4 6 13)
€16.00

-THE CLUB SANDWICH-

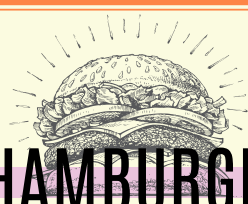
EXCLUDING SATURDAYS
Roasted turkey breast, bacon,
eggs, bread, lettuce, tomato, provola
smoked, grilled peppers pink sauce and fried
potatoes (1 2 5 6 9 11 12 13)
€14.00

-FLAME CAESAR SALAD-

Seasonal salad, turkey fillets, bacon, Caesar
sauce and croutons
(1 2 6 13 14)
€13.00

allergens

The allergens used in each individual dish present in Annex II of the regulation are indicated with a number on the menu. EU no. 1169/2011
1. Cereals CONTAINING gluten 2. EGGS 3. Crustaceans 4. Fish 5. Peanuts 6. Milk 7. Nuts 8. Celery 9. Mustard 10. Lupins 11. Molluscs 12. Sesame 13. Sulphites 14. Soya
*Some ingredients of our dishes may be frozen at source or purchased fresh and frozen by us with a blast chiller for correct conservation, in compliance with health regulations.
Some dishes may be prepared with a mix of fresh ingredients, ingredients purchased fresh and frozen by us with a blast chiller, for correct conservation,
in compliance with health regulations and ingredients frozen at origin. For any further or specific information on the food characteristics of the dishes on the menu,
the dining room staff is at your disposal.



-HAMBURGER-

Each hamburger is prepared and cooked
RIGHT NOW!

CLASSIC*
Beef burger 180g, house mayo, salad, tomato, classic
bread (1 2 5 6 9 12 13)
€11.00

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

NEW FLAME BURGER*
Beef burger 180g American style with onion, mustard
and cucumber, smoked provola, bacon, salad, mustard
mayo classic bread (1 2 5 6 7 9 12 14)
€14.00

STRIKE BURGER*
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)
€14.00

VEGGIE*
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)
€13.00

SPANISH BULLSEYE*
Beef burger 180 gr. plancha onion, fried eggs,
Iberian lard, salad, Piquillo peppers, smoked provola,
mayo with Pimenton, classic bread (1 2 5 6 7 9 12 13
14)
€14.00

SMOKE TEX BURGER
Pork burger 180 gr. smoked provola, spicy DIP
sauce, guacamole, salad,classic bread (1 2 5 6 7 9 12
13 14)
€13.00

ZUKKA BURGER '25
Beef burger 180 gr. mustard and honey sauce,
spoonful gorgonzola, baked pumpkin, crumbled
taralli, salad, classic bread (1 2 5 7 9 12 13)
Veggie too
€14.00

-VEGGIE & SALAD-

PURELY SMOKED
€5.00 BBQ smoked mashed potatoes (1-5)

FRENCH FRIES
€5.00 Extra Crok French fries in their skin
(1-5)

SMOKED VEGETABLES
€5.00 Fresh cut and cooked vegetables
in the BBQ (1-5)

MIXED SALAD
€5.00 Salad, carrots and tomatoes

AIO&OIO RE-PASTED HERBS
€5.00 Pan-fried herbs
with garlic, oil and chilli pepper (1-5)

GREEN SALAD
€4.00 salad and mixed salads

RUSSIAN SALAD
€5.00 Steamed vegetables and seasoned with
a mix of mayonnaise and mustard
(1-2-5-9-13)

-BABY MENU'-

BBQ COCKER*
€9.00 Half grilled cockerel, fried potatoes,
Flame'n Co. sauce (1 2 4 5 9 11 13)

TOAST*
€7.00 Bread, cooked ham, scamorza, fried potatoes and
pink sauce (1 2 5 6 13)

FRANKWITTER
€8.00 Sausage with fried potatoes (1 2 5 6 13)

CHICK'N BABY*
€8.00 Fried chicken fillets, fried potatoes and sauce
Flame'n Co. (1 2 5 6 9 12 13)

SWISS*
€8.00 Swiss grilled beef, fried potatoes