

The background is a solid orange color. Scattered across the page are several stylized flame illustrations. Each flame is composed of a teal-colored base with black outlines and internal details that suggest the shape and movement of fire. The flames vary in size and orientation, with some being larger and more prominent than others. The word "FLAME" is centered in the middle of the page in a large, bold, white, sans-serif font.

FLAME

BBQ, BEER & PASSION

A NEW BEGINNING

In case of INTOLERANCES or ALLERGIES, it is possible to consult the appropriate documentation that will be provided upon request by the staff on duty.

* Some products may be frozen or blast chilled

SERVICE AND COVER 3.00

TAGLIERI



TAGLIERISSIMO 19,00

Ideal for 2/3 people
Tasting board with San Daniele PDO Prosciutto, Capocollo di Parma, Iberian Lard, Mortadella smoked in beech wood, Stracciatella di Aversana, Aubergines in oil, Boretane onions in balsamic vinegar

ASSOLO SAN DANIELE 10,00

San Daniele PDO Ham Tasting

TARTARE

MY SECRETS TARTARE 15,00

150 g of raw Scottona steak*, 8 ingredients, croutons and salted butter

TARTARE CON L'OSSO 18,00

150g of raw Scottona Tartare Oil and Salt, placed on BBQ cooked Marrow*, toasted peanuts, mayo, mustard and honey, homemade brioche bread



TACOS TARTARE 2Pz - 10,00

Home made Corn Tacos with Beef Tartare, Iceberg Salad with Vinaigrette, Mustard Mayo - aside Mexican Dip Salsa

PASTA ITALIANA

TAGLIATELLE BBQ 12,00

Egg tagliatelle, beef ragout cut with a knife and cooked on the BBQ

CACIO, PEPE & SAN DANIELE 12,00

Egg, tonnarelli (pasta), 4 smoked peppers, Pecorino Romano DOP (cheese), San Daniele ham Crock

Veggie too

KIDS MENU

GALLETTO BBQ 9,00

Half Grilled Chicken*, French Fries* and Flame Sauce

KIDS BURGER 9,50

Hamburger, Homemade Artisan Bread, French Fries* and Ketchup Sauce on the Side

PEPITE DI POLLO 9,00

Fried Chicken Fillets*, French Fries* and Flame Sauce

FOCACCE

FOCACCIA SAN DANIELE 16,00

Focaccia*, Mozzarella, San Daniele DOP ham, burrata stracciatella

FOCACCIA WITH ANCHOVIES & BURRATA 14,00

Focaccia*, Mozzarella, Cantabrian Sea anchovies, burrata and seasoned tapenade

ITALIANA 14,00

Mozzarella, smoked mortadella, burrata, orange ricotta, toasted pistachios

MARGHERITA 12,00

Mozzarella, tomato, basil, E.V.O. oil

MUSHROOMS AND VEGETABLES 14,00

Mozzarella, mushrooms, courgettes and fried aubergines, roasted cherry tomatoes, parmesan

MEATBALLS

POLPETTINE DI NONNA GABRIELLA* 5 Pz - 9,00

Harissa sauce

POLPETTINE DI MELANZANE* 6 Pz - 9,00

Aubergines and smoked provola cheese



POLPETTE PULLED CHICKEN 4 Pz - 9,00

Pulled Chicken Meatballs cooked at low temperature for 6 hours, BBQ Sauce

POLPETTE* DI PATATE FILANTI 4 Pz - 5,00

Potato Meatballs with a Stringy Heart

NATURALMENTE

MELANZANE ALLA PARMIGIANA 11,00

Fried aubergines*, Fior di latte from Agerola, San Marzano DOP tomatoes, Parmigiano Reggiano DOP, Basil

CAESAR SALAD 12,00

Seasonal Salad, Grilled Turkey Fillets, Bacon, Caesar Dressing and Croutons

PATATE FRITTE* 5,00

PURE' AFFUMICATO 5,00

VERDURE AL BBQ 5,00

INSALATA COLESLAW 5,00

Cabbage, Carrots, Leek Salad, dressed with yogurt sauce

INSALATA MISTA 5,00

Seasonal salad, carrots and tomatoes

{ WE MAKE THE BREAD }

We knead, leaven and bake the bread for your burgers and toasts every day.

 Our new burgers are created with a blend of selected beef, pork and veal meats, from an original Flame recipe.

BURGERS PARADISE

- SERVED WITH FRIES* -

CLASSICO 11,00
Hamburger* blend 200g, House mayo, Salad, Tomato, Home made bread

 **FRIULANO 2025** 14,00
Hamburger* blend 200g, San Daniele DOP, Purple Cabbage, Crispy Montasio DOP wafer, Grilled onion, Cjarsons Herb Mayo, Homemade bread

FLAME BURGER 2025 14,00
Hamburger* blend 200g, Cheddar, Bacon, Purple Cabbage Seasoned Mayo with Mustard, Pickled Cucumbers, Raw Onion, Homemade Bread

BACON CHEESE 14,00
Hamburger* blend 200g, House mayo, Salad, Tomato, Bacon, Cheddar, Home made bread

DOPPIO STRIKE 2025 16,00
Hamburger* blend 200g, Coleslaw Salad, Smoked Provola, Raw Onion, Chicken Cordon Bleu, Tomato, BBQ Sauce, Bacon, Cheddar, Homemade Bread

OCCHIO DI BUE SPAGNOLO 15,00
Hamburger* blend 200g, Onion a la plancha, Egg au poivre, Iberian bacon, Salad, Piquillo peppers, Smoked Provola, Pimenton mayo, Homemade bread

NATURE 13,00
Milanese Potato and Grana Burger*, Champignon Mushrooms, Smoked Provola, Grana Waffle, Sun-Dried Tomato Mayo, Salad, Cereal Bread

NEW

HAM-KILO - THE CHALLENGE 32,00

Challenge your appetite with our homemade Hamburger*. 700g of selected meat, Lettuce, Tomato, Bacon, Cheddar, Spicy sauce, Homemade bread, for a total of over 1.5Kg served with French fries*

SMASHED BURGER



SMASH-UP

Double Smash burger BLEND, Fresh onion, double Cheddar, Crispy bacon, Coleslaw, Tomato, Pickless gherkins, Ketchup and Mayo sauce, Homemade bread

--- 14,00 ---



BEST IN SHOW

NEW

BURRITO "PULLED PORK" BOSTON BUTTON 13,00

Corn tortilla, Pulled pork Boston cut Buttun cooked at low temperature for 6 hours, Cheddar, Rice, Cabbage salad, Avocado

CLUB SANDWICH "ORIGINAL" 15,00

Roasted turkey breast, Bacon, Eggs, Lettuce, Tomato, Smoked Provola, Grilled peppers, Pink sauce, Homemade bread, French fries*

CLUB "VEGY" 14,00
Eggs, Lettuce, Tomato, Smoked Provola, Grilled Peppers, Homemade Bread, Pink Sauce, French Fries*



BBQ LOVERS

{ WE GRILL IN THE X-OVEN }

For a healthy and tasty cuisine, we chose to grill on the grill in the innovative **BBQ X-OVEN** oven. The meat does not char and maintains its succulence and softness for a **unique experience**.



TAGLIATA "FLAME IRON"

Sliced Argentine Sirloin (Soft and Tasty) cooked "iron steak" on the X-Oven BBQ, fresh rocket, Parmigiano Reggiano DOP and drops Modena PGI balsamic vinegar

--- 20,00 ---

OUR BEST SELLERS

- SERVED WITH Chimichurri sauce -
AND SIDE DISHES

COSTATA (0,500Kg c.a.) 28,00
T-bone steak, Polish selection, min. 30 days of maturation (very tasty)

FIORENTINA (1,2kg c.a.) 78,00
Florentine steak Polish selection min. 30 days of maturation (taste and consistency)

PICANHA USA (0,300Kg c.a.) 28,00
Picanha Black Angus "first choice" USA (super tasty, pleasant marbling)

NEW **NEW YORK STRIP STEAK** (0,450Kg c.a.) 34,00
The maximum expression of taste and softness beyond all boundaries

ASADO DE TIRA (0,450kg c.a.) 23,00
Beef tips, narrow cut of the rib, one of the most famous in Argentine cuisine (consistent and tasty)

GALLETTO ITALIANO 16,00
Classic or Spicy
Grilled Vallespluga Chicken*, French Fries*, Flame Sauce

TOMAHAWK (0,800Kg c.a.) 26,00
Italian pork rib, long cut (enveloping flavor), with herbs and spices, cooked at low temperature and finished in the X-Oven BBQ

BBQ RIBS 19,00 intera 12,00 metà
Pork Ribs Italy (melty and soft), Slow cooked in Bull's Eye BBQ sauce and finished in the X-Oven, French Fries*



GRAN GRIGLIATA

(ideal for 2/3 people) 59,00

5 types of meats to taste cooked in the BBQ X-Oven:
Entrana argentina, Asado de Tira, Homemade salami, Grilled cockerel, Bbq ribs, accompanied by Smoked mashed potatoes and vegetables French fries*, Coleslaw salad



DESSERT

CHUPITO

SMALL DESSERTS IN A GLASS

FLAME-MISÙ	4,00
SORBETTO AL LIMONE	3,50

DON FLAMENCO 5,00

Vanilla Ice Cream, Raisins with Grappa Storica Nera® and Chocolate

SACHER TORTE 5,50

Sacher Chocolate Cake, Peach Jam, Vanilla Ice Cream, Whipped Cream

FLAME BRULÉE ALLA LIQUIRIZIA 5,00

Baked Cream, Flavored with Liquorice and Burnt with Brown Sugar

TIRAMISÙ XXL 6,50

Tiramisu Traditional Recipe with Fresh Mascarpone, Savoiardi and San Marzano Borsci Liqueur

SOUFFLÉ AL CIOCCOLATO 6,00

Dark Chocolate Heart Cake and Vanilla Ice Cream



{ TEMPTATIONS THAT ARE GOOD FOR THE HEART }

APERITIVI & COCKTAIL

CECCHINO	4,00
Prosecco, sambuco, angostura Soda	
APEROL SPRITZ	4,00
Prosecco, Aperol, Soda	
CAMPARI SPRITZ	4,00
Prosecco, Bitter Campari, Soda	
MILANO-TORINO	8,00
Punt e Mes, Bitter Campari	
AMERICANO	7,00
Campari, Martini Rosso, Soda	
MOSCOW MULE	8,00
Vodka, Lime, Ginger Beer	
BOULEVARDIER	8,00
Vermouth, Bitter, Bourbon Wiskey	
MOJITO	8,00
Rhum, Zucchero, Lime, Menta, Soda	
MARGARITA	8,00
Tequila, Lime, Triple Sec	
DAIQUIRI	8,00
Rum, Lime, Sciroppo di Zucchero	
PALOMA	8,00
Tequila, Lime, Sciroppo di zucchero e Soda al Pompelmo	
GIN TONIC	da 7,00 a 10,00

Mocktail 0.0

NEGRONI 0.0	7,00
Gin 0.0, Vermouth 0.0, Bitter 0.0	
GIN TONIC 0.0	7,00
Gin Tanqueray 0.0, Tonic water	
AMERICANO 0.0	7,00
Bitter 0.0, Vermouth 0.0 Soda	
MOJITO 0.0	7,00
Lime, Menta, Zucchero, Soda al Limone	
ROSE-LEM SPRITZ 0.0	6,00
Soda al Limone, Sciroppo di Rose, Lime	
SHIRLEY TEMPLE 0.0	6,00
Granatina, Ginger Ale	
PALOMA 0.0	7,00
Lime, Soda al Pompelmo, Miele	

DRINKS

DRINKS IN CANS	0,33L	3,50
COCACOLA, FANTA, CHINOTTO, LEMONSODA, THE FREDDO		
TONIC WATER		3,50
MICROFILTERED WATER		
STILL OR SPARKLING	0,75L	3,00
BOTTLE WATER		
SAN PELLEGRINO	0,75L	4,50
ACQUA PANNA	0,75L	4,50
CAFFÈ		1,50
DECAFFEINATO		2,00
CAFFÈ CORRETTO		2,50
CAPPUCCINO		2,50

CRAFT BEER

- ON TAP -

3,50	6,50	13,00	20,00
0,20L	0,40L	1,00L	1,50L

- TAP LIST -

Beers of the week

Ask for the list of draft beers of the week, which we choose in rotation among the best Italian and international craft breweries.

- RESIDENT BEER -

Our classics on tap

PILSEN - ZAHRE BEER

5% - Light, golden in colour, lager style

ROSSA VIENNA - ZAHRE BEER

6% - Warm red lager style. Austrian recipe

CANAPA - ZAHRE BEER

5% - Light and golden in colour, lager style, full-bodied and delicate

AFFUMICATA - ZAHRE BEER

6% - Dark amber in colour, lager style, with a smoky aftertaste

- BOTTIGLIA -

FINISTERRAE 0,75L 13,00

Birrificio Italiano - Italia

5,0% - HEFE WEIZEN

WITHEER BLANCHE 0,33L 5,00

Scheldebrouwerij - Belgio

5,0% - BLANCHE

ORVAL 0,33L 6,00

Brasserie d'Orval - Belgio

8% - TRAPPISTA

MOONELLA 0,33L 6,00

Vertiga - Italia

4,8% - GERMAN ALE - gluten free

EXTRA 0,33L 5,50

Westmalle- Belgio

4,8% - BELGIAN BLONDE

- LATTINA -

LA STRONZA 0,33L 6,00

Birra Mastino - Italia

4,5% - SESSION IPA

HIGH WIRE 0,33L 5,00

Magic Rock- Inghilterra

5,5% - APA

ANGHELLES 0,33L 5,50

Vertiga - Italia

4,9% - HELLES

SOUL KISS 0,44L 8,50

Eastside Brewing - Italia

5,5 % - APA - gluten free

IMPLOSION 0,33L 5,00

To Øl - Danimarca

0,5% - LOW ALCOL LAGER

WINES

- SPARKLING -

Prosecco D.O.C. Brut	3,50	20,00
LE MONDE		
Ribolla Gialla		24,00
MONVIERT		
Franciacorta cuvée brut	6,00	38,00
CONTADI CASTALDI		
Trento Doc Brut Perlè		50,00
FERRARI		
Champagne Special cuvée		90,00
BOLLINGER		
Champagne Blanc de blanc		90,00
PHILIPPONAT		
Champagne Blanc de blanc		350,00
KRUG		
Champagne Dom Perignon		350,00
MOET ET CHANDON		

- WHITE WINES -

Sauvignon	3,50	20,00
Friulano	3,50	20,00
LE MONDE		
Pinot grigio Mongris	4,50	27,00
MARCO FELLUGA		
Ribolla gialla		22,00
MONVIERT		

- RED WINES -

Cabernet Franc	3,50	20,00
Refosco Peduncolo Rosso	3,50	20,00
Merlot	3,50	20,00
LE MONDE		
Schioppettino	4,50	25,00
Pinot Nero		23,00
MONVIERT		
Valpolicella ripasso	5,00	29,00
BERTANI		
Le Volte	6,00	38,00
ORNELLAIA		
Terremore	4,00	23,00
Chianti Castiglion		23,00
FRESCOBALDI		
Le Difese		38,00
TENUTA SAN GUIDO		
Morellino Bio	4,00	24,00
VIGNAIOLI DI SCANSANO		

ALLERGENS

ON THE APPROPRIATE DOCUMENTATION the allergens used in each individual dish are indicated with a number in Annex II of EU Regulation 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 in our dishes may be frozen at source or purchased fresh and frozen by us with a blast chiller for correct preservation, 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 preservation, in compliance with health regulations and ingredients frozen at source. For any further or specific information on the nutritional characteristics of the dishes on the menu,
The FLAME staff is at your disposal.



FLAME

QR MENU IN ENGLISH



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www.flameandco.it