

The background is a solid orange color. Scattered throughout are several stylized flame illustrations. Each flame is composed of a teal-colored base with black outlines and internal details that suggest the 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 image in a large, bold, yellow font.

FLAME

BBQ, PIZZA & PASSION

ANE W BEG IN NING

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, Straciatella di Aversana,
Aubergines in oil, Boretane onions in
balsamic vinegar

ASSOLO SAN DANIELE 10,00
San Daniele PDO Ham Tasting

FOCACCE

FOCACCIA SAN DANIELE 16,00
Focaccia*, Mozzarella, San Daniele PDO
Ham, Burrata Straciatella

**FOCACCIA ALICI
& BURRATA** 14,00
Focaccia*, Mozzarella, Cantabrian Sea
Anchovies, Burrata and Tapenade

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

SAUCES

SAUCES EXTRA 1,00
TRIS OF SAUCES 2,00

**BBQ
FLAME
PICCANTE**

**CREN
HARISSA
FUNGHI PORCINI**

TARTARE

MY SECRETS TARTARE 15,00
150 g of raw Scottona steak*, 8
ingredients to compose as desired,
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

MEATBALLS

**POLPETTINE DI NONNA
GABRIELLA*** 5 Pz - 9,00
Salsa harissa

**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

POTATO CROQUETTES*
STRETCHED 4 Pz - 5,00

KIDS MENU

GALLETTO BBQ 9,00
Half Grilled Chicken*, French Fries* and Fla-
me 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
Sauce Flame

{ 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

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



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*



HAM-KILO CHALLENGE

32,00

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

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**.

BBQ LOVERS



FLAME 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 o 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 (melly 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



PIZZA S-TIRATA



OUR PIZZAS ARE
FOR 2 PORTIONS, WITH A
CHOICE OF FLAVORS
FROM THOSE ON THE MENU.
THE PRICE INDICATED IS "PER FLAVOR".



{ THIN, LIGHT, DIGESTIBLE }

So thin and "crunchy" thanks to our special kneading technique. Slow and **natural leavening** with sourdough, flour with the addition of **organic wholemeal spelt**, "stretched" by hand, with a double cooking.
Stuffed with high quality **"premium" ingredients.**

BUFALA 10,00
San Marzano Tomato from Sarnese Nocerino DOP, Yellow Cherry Tomatoes from Vesuvius, Buffalo Mozzarella, Basil, E.V.O. Oil

COME UN'AMATRICIANA 13,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, Sauris Guanciale, Pecorino Romano Fondue, Onion, Sichuan Pepper, Burnt Confit Cherry Tomato, E.V.O. Oil

STAGIONE VERDE 12,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, Seasonal Vegetables on BBQ, EVO Oil

TONNARA 14,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, Tuna Fillets from Our Selection, Caramelized Red Onion, Toasted Almonds, Zucchini alla Scapece, E.V.O. Oil

RUSTICA 13,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, Artisan Sausage from Wild Pork DOP, Baked Purple Potatoes, BBQ Artichokes, Parmigiano Reggiano DOP, Basil, E.V.O. Oil

DIAVOLA IN CALABRIA 12,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, Spianata Calabria, Ricotta from Agerola, Basil, E.V.O. Oil

REGINA DI NAPOLI 8,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, Basil, E.V.O. Oil

PARMIGIANA 12,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, Fried Eggplants, Parmigiano Reggiano DOP, Basil, Ricotta from Agerola, Oregano, E.V.O. Oil

TRIESTE IN COLLINA 13,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, Artisan Cooked Ham, Fresh Mushrooms, Ricotta with Horseradish, Basil, Oregano, E.V.O. Oil

FLAME BBQ 13,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, BBQ Pork Ribs, Cabbage Salad, Green Apple, Mustard Emulsion, E.V.O. Oil

MONTANARA 13,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, Montasio DOP, Champignon, Fresh Ricotta from Aversana, Capocollo from Parma, Seasoned Riccia, E.V.O. Oil

MEDITERRANEA 13,00
San Marzano Tomato from Agro Sarnese Nocerino DOP, Fior di Latte from Agerola, Anchovies from the Cantabrian Sea, Capers from Pantelleria, Stuffed and Fried Zucchini Flowers, Roasted Cherry Tomatoes, Parmigiano Reggiano DOP, EVO Oil

LA MIA NAPOLI 14,00
Piennolo DOP Tomato, Fior di Latte Fior d'Agerola, Risauti Briarelli, Neapolitan Braciola with Sauce, Smoked Buffalo Ricotta from Campania, Basil, EVO Oil

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
COACOLA, 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.

A large, stylized flame logo in yellow and orange, with the word "FLAME" in bold, black, sans-serif capital letters centered within it.

FLAME

QR MENU IN ENGLISH

A stylized flame logo in teal and black, located to the left of the address text.

Via Circonvallazione Ovest 12
t. +39 0432 908257

A large, stylized flame logo in teal and black, located at the bottom left of the page.

www.flameandco.it

A stylized flame logo in teal and black, located at the bottom right of the page.