



FLAME

ENJOY. LIVE. SHARE.

We are all a little bit Flame

Flame is born from fire
—the fire that cooks, unites, and inspires.

We love BBQ meats, burgers,
and all those dishes that combine
instinct and pleasure.

Every dish on this menu is the result of passion,
research, and respect for the raw ingredients.

Let your curiosity guide you,
because the flame that lights the kitchen
is the same one you find in the smiles,
the aromas, and the emotions
of those sitting at the table with you, now.

Enjoy. Live. Share.

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

TARTARE PIEMONTESE

MY SECRETS TARTARE

150g of Fassona Piemontese PGI chopped with a knife, with 10 ingredients (oil, onion, anchovies, mustard, Worcestershire sauce, Tabasco, capers, ketchup) served with croutons and salted butter 17,00

LA CRUDA AL TARTUFO

150g of Fassona Piemontese PGI chopped with a knife, black truffle pearls, spicy wasabi mayonnaise, served with croutons and salted butter 18,00

DALLA CUCINA

TAGLIERISSIMO

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 19,00

FOCACCIA E SAN DANIELE

Focaccia*, Mozzarella, San Daniele DOP ham, burrata straciatella 16,00

PARMIGIANA DI MELANZANE

Fried aubergines*, Fior di latte from Agerola, San Marzano DOP tomatoes, Parmigiano Reggiano DOP, Basil 12,00

CAESAR SALAD

Seasonal Salad, Grilled Turkey Fillets, Bacon, Caesar Dressing and Croutons 13,00

TOFU SALAD

Seasonal Salads, Natural Tofu, Cherry Tomatoes, Sweet Corn, Pumpkin Seeds, Goji Berries, Walnut Kernels, Radishes, Tzatziki Sauce 13,00

SPRITZLY

The aperitif with reinforcement

Spritz of your choice + tasting of
3 paired tapas
e.9.50

TAPAS

POLPETTE

DI MELANZANE* 6 Pcs -9,00
Eggplant and Smoked Provola Meatballs

POLPETTE

DI PULLED CHICKEN 4 Pcs - 9,00
Pulled Chicken Meatballs Cooked at Low Temperature for 6 Hours, BBQ Sauce

POLPETTE

DEL CAPO 5 Pcs - 9,00
Traditional Beef and Chicken Meatballs Recipe, Served with Harissa Sauce

POLPETTE* DI

PATATE FILANTI 6 Pcs - 9,00
Potato Balls with a Stringy Heart

POLP-FICTION

Tasting of all our artisanal
meatballs. A film of flavor
and enjoyment.

4 Pcs - 7,00

Beef meatball, pulled chicken,
eggplant, stringy potatoes,
with harissa sauce

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

PEPITE DI POLLO 9,00
Fried Chicken Fillets*, French Fries*,
and Flame Sauce



{ TASTE COMES FROM FIRE }

We grill in the BBQ X-Oven, where the embers cook without a direct flame: a healthier technique that **respects the meat and maintains its tenderness and succulence.**

Our selections from farms in Italy, Poland, Argentina, and the USA convey our idea of quality: **authentic, modern, and passionate.**



LE TAGLIATE

FLAME IRON

Sliced Argentine Sirloin (Soft and Tasty) cooked on the X-Oven BBQ, Fresh Rocket, Parmigiano Reggiano DOP and Drops of Modena PGI Balsamic Vinegar

--- 20,00 ---

POLLO SUPREMO

Sliced Chicken Thigh
Free-range, zero-mile, BBQ-cooked, with French fries and Flame sauce

--- 15,00 ---

GRILLS and MEAT

BBQ EXPERIENCE

FIorentina (1,200 kg c.a.)

Polish Florentine Steak, aged for at least 30 days (taste and texture), Smoked Mashed Potatoes, BBQ Vegetables, Chimichurri Sauce 78,00

RECOMMENDED COOKING: rare

COSTATA (0,500 kg c.a.)

T-bone steak, Polish selection, aged for at least 30 days (tender and tasty meat), with smoked mash 28,00

RECOMMENDED COOKING: rare / medium

PICANHA USA (0,300 kg c.a.)

Creekstone Certified Black Angus Picanha Farms Choice (USA), Aged for at least 40 days (flavorful, tender, and succulent meat with a pleasant marbling), with smoked mash, Chimichurri sauce 28,00

RECOMMENDED COOKING: medium/well done

ASADO DE TIRA (0,450 kg c.a.)

Argentine beef ribs, a tight cut from the rib, one of the most famous cuts in Argentine cuisine (firm, flavorful meat), with smoked mashed potatoes, Chimichurri sauce 23,00

RECOMMENDED COOKING: medium/well done

NEW YORK STRIP STEAK (0,400 kg c.a.)

The ultimate expression of flavor and tenderness, an Argentinian cut highly prized by BBQ lovers, with smoked mash, BBQ vegetables, and Chimichurri sauce. 36,00

RECOMMENDED COOKING: rare / medium

TOMAHAWK (0,800Kg c.a.)

Italian pork rib eye, long cut (enveloping flavor), with herbs and spices, cooked at low temperature and finished in the X-Oven BBQ, with French fries*, Flame Sauce 26,00

BBQ RIBS

Very tender Italian pork ribs, cooked at a low temperature in BBQ sauce and finished in the X-Oven, with French fries*

Whole piece 19,00 - Half 12,00

GALLETTO ITALIANO

Classic or Spicy

Vallespluga grilled Chicken*, marinated with spices and BBQ-cooked, tender and fragrant, with French fries* and Flame Sauce. 16,00

GRIGLIATA DEL PASTOR

BBQ meat tasting X-Oven: Artisan sausage, pork ribs, Chicken Supreme, Polenta 16,00

GRAN GRIGLIATA

5 types of meats cooked in the BBQ X-Oven: Argentinean Sirloin, Asado de Tira, Artisanal Salami, Grilled Chicken, BBQ Ribs, Bone-in Marrow. With Smoked Mashed Potatoes, BBQ Vegetables, French Fries*, Coleslaw Salad, Chimichurri Sauce

(perfect for 2/3 pers.) 59,00

SIDE DISHES

FRENCH FRIES*	5,00
SMOKED PUREE	5,00
BBQ VEGETABLES	5,00
SEASONAL SALAD	5,00
COLESLAW SALAD	5,00

WE MAKE THE BREAD

BBQ SIGNATURE, THE SMOKED NOTE

OF FLAME BURGERS

ALL BURGERS ARE COOKED ON THE BBQ

BBQ SIGNATURE
COOKED ON THE BARBEQUE

BURGERS PARADISE

**ALL BURGERS
ARE SERVED WITH FRENCH FRIES***

CLASSICO

Beef burger, house mayo, lettuce, tomato, homemade bread 12,00

FRIULANO ORIGINAL

Beef burger, San Daniele DOP, cabbage Purple cabbage, crispy Montasio DOP wafer, Seared onion, Cjarsons herb mayo, Homemade bread 14,00

DOPPIO STRIKE 2025

Beef burger, coleslaw, smoked provolone, raw onion, fried chicken burger, tomato, BBQ sauce, bacon, cheddar, homemade bread 18,00

BACON CHEESE

Beef burger, house mayo, lettuce, tomato, bacon, cheddar, homemade bread 14,00

WINTER TASTY

Beef burger, Tomino cheese, Cadore speck, champignon mushrooms, Zakuska sauce, Gentile salad, homemade bread 16,00

BISMARCK

Beef burger, fresh onion, fried egg, Iberian bacon, salad, smoked provola cheese, pimenton mayo, homemade bread 15,00

FLAME BURGER

Beef Burger, Cheddar, Bacon, Cabbage Seasoned Green Cabbage, Mustard Mayo, Pickles, Fresh Onion, Homemade Bread 15,00

KOREAN BURGER (LEGGERMENTE PICCANTE)

Beef burger marinated in teriyaki sauce, Red cabbage salad with sesame seeds and fresh spring onions, Korean fermented vegetable kimchi, mayo, mustard, and honey, Homemade Bread 15,00

VEGETARIANO

Chickpea Burger*, Mushrooms, Smoked Provolone Cheese, Parmesan Waffle, Herb Mayo, Salad, Homemade Bread 14,00

CRISPY LOVE CHICKEN

Fried chicken burger, cheddar, tomato, lettuce, cucumber pickles, fresh onion, flame sauce, smoked BBQ sauce, homemade bread 13,00

SMASH-UP BURGER

Double Smash Burger, Fresh Onion, Double Cheddar, Crispy Bacon, Coleslaw, Tomato, Gherkins, Ketchup and Mayo, Homemade Bread 15,00

BURRITO "PULLED PORK"

BOSTON BUTTON

Corn tortilla, Boston Button-cut pulled pork cooked at low temperature for 6 hours, cheddar, rice, cabbage salad, guacamole 12,00

CLUB SANDWICH ORIGINAL

Fresh chicken, bacon, eggs, lettuce, tomato, smoked provola cheese, grilled peppers, salsa rosa, French fries* 15,00

AVOCADO SANDWICH

Eggs, Guacamole, Smoked Provolone, Soy Mayonnaise, French Fries* 13,00

HOMEMADE SAUCES

BBQ, FLAME, PICCANTE, CREN, HARISSA

SAUCES EXTRA 1,00 - TRIS SAUCES 2,00



{ FRAGRANT, LIGHT, DIGESTIBLE
ARTISANAL WITH LEAVENING
ONLY HIGH-QUALITY INGREDIENTS



PIZZA IN PALA

OUR IDEA OF ARTISAN PIZZA ON A PEEL,
A CRISPY AND FRAGRANT PLEASURE
WITH THE FLAVOR OF FRESHLY BAKED BREAD

SAN DANIELE 16,00
Pizza in Pala*, Agerola Fior di Latte, San Daniele DOP Ham, Burrata Stracciatella, Basil, EVO Oil.

ALICI & BURRATA 14,00
Pizza in Pala*, Agerola Fior di Latte, Cantabrian Anchovies, Burrata, and Tapenade Topped with Basil, EVO Oil.

ITALIANA 14,00
Pizza in Pala*, Fior di Latte di Agerola, Mortadella Affumicata, Burrata, Ricotta all'arancio, Pistacchi tostati, Olio E.V.O.

MARGHERITA 10,00
Pizza in Pala*, Fior di Latte di Agerola, Pomodoro San Marzano dell'agro Sarnese Nocerino DOP, Basilico, Olio E.V.O.

FUNGHI E VERDURE 14,00
Pizza in Pala*, Agerola mozzarella, mushrooms, fried zucchini and eggplant, roasted cherry tomatoes, Grana Padano cheese, EVO Oil.

CACIO E PEPE 15,00
Pizza in Pala*, Agerola Fior di Latte, San Marzano tomatoes from the Sarnese Nocerino area DOP, Pecorino Romano cheese fondue, Sichuan pepper, Colonnata lard, basil, EVO Oil.

DIAVOLA DI CALABRIA 16,00
Pizza in Pala*, Fior di Latte from Agerola, San Marzano tomatoes from the Sarnese Nocerino Agro DOP, Spianata Calabria, Ricotta from Agerola, E.V.O. oil.

BATTUTA E TARTUFO 22,00
Pizza in Pala*, Agerola Fior di Latte, Chianina Beef Tartare with Black Truffle, Wasabi Mayo, Seasoned Radicchio, E.V.O. oil.

EXTRA INGREDIENTS + FROM 2.00 TO 8.00 S.Q.

SPRITZ & MIXED

CECCHINO 4,00

Prosecco, liquore di Sambuco,
Angostura, Soda

SPRITZ APEROL/CAMPARI/SELECT 4,00

Prosecco, Soda

MEZZO&MEZZO NARDINI 4,50

Rosso Nardini, Rabarbaro Nardini, Soda

AMERICANO 7,00

Bitter Campari, Martini Rosso, Soda

MOJITO 8,00

Rhum Pampero 7YO, Zucchero, Lime,
Soda, foglie di menta

GIN TONIC da 7,00 a 10,00



LOW | NO ALCOL

KOMBUCHA

Kombucha is an ancient Eastern tonic made from fermented tea and cane sugar. It contains enzymes, antioxidants, and live microorganisms that aid digestion and support the immune system.

ORIGINAL BLEND BIO 0,25L 4,50

(three different varieties of green tea and black tea)

MOCKITO BIO 0,25L 4,50

(black tea, three different varieties of green tea, fresh mint, lime)

GINGER BOMB BIO 0,25L 4,50

(black tea and three different varieties of green tea, ginger and lemon)

BIRRA

CLAUSTHALER DRY HOPPED bottle 0,33L 4,00

Clausthaler - Germany
0,0% - NON-ALCOHOLIC BLONDE

IMPLOSION low alcol tin can 0,33L 5,00

To Øl - Danish
0,3% - IPA INDIAN PALE ALE

HOP.E LITE NEIPA low alcol tin can 0,33L 5,00

Birra Mastino - Italia
3,0% - SESSION IPA

MOKTAIL

GIN TONIC 0.0 7,00

Gin Tanqueray 0.0, Tonic water
Gin Beefeater 0.0, Tonic water

MOJITO 0.0 7,00

Lime, Menta, Zucchero, Soda al Limone

BITTER

AMARO LUCANO ZERO ALCOL 4,00

AMARO TRITTICO DOMENIS 4,00

NON-ALCOHOLIC

CRAFT BEERS

- ON TAP -

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

ZAHRE BEER agricultural brewery - Sauris ud

PILSEN

5% - Light, golden in color, lager style

ROSSA VIENNA

6% - A warm red lager-style color. Austrian recipe.

CANAPA

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

AFFUMICATA

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

*Beer Selection
of the Week*

➔ **ASK FOR NEWS**

- BOTTLE -

FINISTERRAE 0,75L 13,00

Birrificio Italiano - Italy
5,0% - **ITALIAN WEIZEN**

WITHEER BLANCHE 0,33L 5,00

Scheldebrouwerij - Belgium
5,0% - **BLANCHE**

ORVAL 0,33L 6,00

Brasserie d'Orval - Belgium
8% - **TRAPPISTE**

MOONELLA 0,33L 6,00

Vertiga - Italia
4,8% - **GERMAN ALE** - gluten-free

EXTRA 0,33L 5,50

Westmalle- Belgium
4,8% - **BELGIAN BLONDE**

LAGER HELL 0,50L 5,50

Ayinger - Germany
4,9% - **HELLES**

- TIN CAN -

LA STRONZA 0,33L 6,00

Birra Mastino - Italy
4,5% - **SESSION IPA**

LIGHTBULB 0,44L 8,00

Verdant - UK
4,5% - **EXTRA PALE ALE**

ANGHELLES 0,33L 5,50

Vertiga - Italy
4,9% - **HELLES**

SOUL KISS NO GLUTINE 0,33L 8,50

Eastside Brewing - Italy
5,5 % - **APA American Pale Ale**

SOFT DRINKS

CANNED DRINKS 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

WINES

- GLASS AND BOTTLE -

- SPARKLING -

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

- WHITE WINES -

Sauvignon	3,50	20,00
Friulano LE MONDE	3,50	20,00
Traminer aromatico MONVIERT		22,00

- RED WINES -

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

DESSERT

CHUPITO

SMALL DESSERTS IN A GLASS

FLAME-MISÙ 4,00

SORBETTO AL LIMONE 3,00

DON FLAMENCO 5,50

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

SACHER TORTE 5,50

Sacher Torte with Chocolate, Peach Jam, Whipped Cream

**FLAME BRULÉE
ALLA LIQUIRIZIA** 5,50

Oven-baked Cream Flavored with Liquorice and Burnt with Brown Sugar

TIRAMISÙ XXL 6,50

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

SOUFFLÉ AL CIOCCOLATO 6,00

Dark Chocolate Heart Cake and Vanilla Ice Cream

ZUPPA TANTO INGLESE 6,00

Mascarpone cream, chocolate pudding, ladyfingers, coffee, Alchermes

PANNA COTTA 5,50

Panna cotta, filling of your choice: chocolate, caramel, strawberry



{ TEMPTATIONS THAT ARE GOOD FOR THE HEART }





www.flameandco.it

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.