



TASTE. LIVE. SHARE.

FLAME





FLAME

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In case of
INTOLERANCES or
ALLERGIES,
you can
consult the
appropriate
documentation
that will be
provided upon
request by
staff.

* Some products
may be
frozen
or blast chilled

SERVICE AND
COVER
CHARGE 2.90

SPRITZLY

L'aperitivo con rinforzo

Spritz a scelta + 4 Polpette mix

e.9.70

TARTARE PIEMONTESE

MY SECRETS TARTARE

150g of Fassona Piemontese PGI, chopped with 10 ingredients (oil, onion, anchovies, mustard, Worcestershire sauce, Tabasco, capers, ketchup), served with Croutons and Salted Butter 17,30

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 18,30

FROM THE KITCHEN

TAGLIERISSIMO

Tasting platter featuring San Daniele DOP raw ham, Parma Capocollo, Iberian Lard, Beechwood-Smoked Mortadella, Aversana Straciatella, Eggplant in Oil, and Borettane Onions in Balsamic Vinegar 19,70

FOCACCIA E SAN DANIELE

Focaccia*, Fior di latte mozzarella, San Daniele DOP ham, Burrata straciatella 16,30

PARMIGIANA DI MELANZANE

Fried aubergines*, Agerola fior di latte, San Marzano tomatoes from Agro Sarnese Nocerino DOP, Parmigiano Reggiano DOP, Basil 12,70

NEW CAESAR SALAD 2026

Seasonal Salad, BBQ Chicken Fillets, Bacon, Caesar Dressing, and Croutons 14,90

TOFU SALAD **NEW!**

Seasonal Salads, Plain Tofu, Cherry Tomatoes, Sweet Corn, Pumpkin Seeds, Goji Berries, Walnut Kernels, Radishes, Tzatziki Sauce 13,70

TAPAS

EGGPLANT

MEATBALLS*

6 Pz - 9,10

Aubergines and Smoked Provola Cheese

PULLED

CHICKEN MEATBALLS

4 Pz - 9,30

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

MEATBALLS

THE BOSS

5 Pz - 9,30

Traditional recipe for meatballs with beef and chicken, served with harissa sauce.

STRETCH POTATO

MEATBALLS*

6 Pz - 9,10

Potato Meatballs with a Stringy Heart

POLP-FICTION

A film of flavor and enjoyment.

Tasting of all our
artisanal meatballs.

4 Pz - 7,30

Cape Meatball, Pulled Chicken,
Eggplant, Stringy Potatoes,
with Harissa Sauce

KIDS MENU

GALLETTO BBQ

9,10

Half grilled chicken*, French fries* and Flame sauce

KIDS BURGER

9,70

Hamburger, homemade bread, French fries* and ketchup sauce

PEPITE DI POLLO

9,10

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.**

We select our meats from farms in Italy, Poland, Argentina, and the USA, and they **reflect our idea of quality: authentic, modern, and passionate.**



LE TAGLIATE

SUMMER FLAME IRON **NEW!**

Sliced Argentine Sirloin*(tender and flavorful), cooked on the X-Oven BBQ, "dressed up for the party," with herb oil and French fries

--- 22,60 ---

CHICKEN BBQ **NEW!**

Free-range Supreme Chicken Thigh, cooked on the BBQ with Catalan Salad

--- 15,70 ---

BRACIECARNI

BBQ EXPERIENCE

FIorentINA (1,200 kg c.a.)

Polish selection Florentine steak, aged for at least 30 days (taste and texture), smoked mash, BBQ vegetables, chimichurri sauce 78,70

RECOMMENDED COOKING: rare

COSTATA (0,500 kg c.a.)

T-bone steak, Polish selection, aged for at least 30 days (soft and tasty meat), with smoked mash 29,70

RECOMMENDED COOKING: rare / medium

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

Creekstone Farms Certified Black Angus Picanha Choice (USA), Aged for at least 40 days (flavorful, tender, and beautifully marbling), with smoked mash, chimichurri sauce 28,70

RECOMMENDED COOKING: medium / well done

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

Argentine beef ribs, a tight cut of the rib, one of the most famous cuts in Argentine cuisine (firm meat, with a strong flavour), with smoked mash, Chimichurri sauce 23,90

RECOMMENDED COOKING: medium/well done

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

The ultimate expression of flavor and tenderness, this Argentinean cut is highly appreciated by BBQ lovers, with smoked mashed potatoes, BBQ vegetables, and chimichurri sauce. 36,70

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 26,70

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 19,30 - half 12,30

GALLETTO ITALIANO

Classic or Spicy

Vallespluga Galletto*, marinated with spices and BBQ-cooked, tender and fragrant, with French fries* and Flame Sauce. 16,30

SIDE DISHES

FRENCH FRIES*	5,10
SMOKED PUREE	5,10
BBQ VEGETABLES	5,10
SEASONAL SALAD	5,10
CATALAN SALAD	5,10

GRIGLIATA MIA

Mixed grilled meats cooked on the X-Oven BBQ: Sausage, Pork Ribs, Supreme Chicken, Polenta, Peasant Salad 17,70

GRAN GRIGLIATA

5 types of meats cooked in the BBQ X-Oven: Argentinean sirloin, Asado de Tira, Salami, Grilled chicken, BBQ ribs, Bone-in marrow.

Served with smoked mashed potatoes, BBQ vegetables, French fries*, country salad, Chimichurri sauce.

(ideal for 2/3 people.) 59,00

WE MAKE HOMEMADE BREAD EVERY DAY

SIGNATURE BBQ BURGER, A LIGHT SMOKED FLAVOR

ALL BURGERS ARE COOKED ON THE BBQ

BBQ SIGNATURE
CUCINATI AL BARBEQUE

BURGERS PARADISE

CHOOSE YOUR BURGER: BEEF, CHICKEN, OR VEGETABLE (POTATOES AND ZUCCHINI)
ALL BURGERS ARE SERVED WITH FRENCH FRIES*

CLASSICO

Beef burger, house mayo, lettuce, tomato, homemade bread 12,60

FRIULANO 2026 **NEW!**

Beef burger, San Daniele DOP ham, Friulian Frico, plancha Onion, Cjarsons herb sauce and beetroot mayonnaise, homemade bread 14,70

DOPPIO STRIKE 2026

Beef Burger, Salad, Smoked Provola Cheese, Raw Onion, Fried Chicken Burger, Tomato, BBQ Sauce, Bacon, Cheddar, Homemade Bread 18,40

BACON CHEESE

Beef burger, House mayo, Lettuce, Tomato, Bacon, Cheddar, homemade Bread 14,70

TASTY SUMMER 26 **NEW!**

Beef Burger, Golden Zucchini, Beefsteak Tomato, Burrata Stracciatella, Zakuska Sauce, Salad, Fresh Basil, Homemade Bread 16,80

BISMARCK

Beef burger, fresh onion, fried egg, Iberian bacon, salad, smoked provola cheese, pimenton mayo, homemade bread 15,80

FLAME BURGER

Hamburger di Manzo, Cheddar, Bacon, Cavolo Cappuccio Verde Condito, Mayo alla Senape, Cetrioli Pickles, Cipolla fresca, Pane home made 15,70

KOREAN BURGER PLEASANTLY SPICY

Beef burger marinated in teriyaki sauce, Red cabbage salad with sesame seeds and fresh spring onions, Korean kimchi made with fermented vegetables and spices, mayo, mustard, and honey 15,70

CRISPY LOVE CHICKEN

Fried Chicken Burger, Cheddar Fondue, Tomato, Lettuce, Pickles, Fresh Onion, Flame Sauce, Smoked BBQ Sauce, Homemade Bread 13,60

STEAK HOUSE BURGER **NEW!**

Tataky Piedmontese Fassona burger, smoked sweet blue cheese, grilled spring onions, Tennessee bacon whiskey sauce, tomato, lettuce, homemade bread 17,70

SMASH-UP BURGER

Double Smash Burger, Fresh Onion, Double Cheddar, Crispy Bacon, Lettuce, Tomato, Gherkins, Ketchup and Mayo, Homemade Bread
15,60

BURRITO BOSTON BUTTON "PULLED PORK"

Corn tortilla, Boston Button-cut pulled pork cooked at low temperature for 6 hours, cheddar, rice, cabbage salad, guacamole 13,70

CLUB SANDWICH ORIGINAL RECIPE

Fresh chicken à la plancha, bacon, eggs, lettuce, tomato, smoked provola cheese, grilled peppers, salsa rosa, French fries* 15,70

KATSU AVOCADO-SANDWICH **NEW!**

Shokupan milk bread, eggs, guacamole, smoked provola cheese, soy mayonnaise, French fries* 13,00

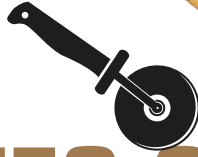
> HOUSE SAUCES

Try our BBQ, Flame, Spicy, Horseradish, Harissa sauces

SAUCES EXTRA 1,00 - TRIS OF SAUCES 2,00



SOTTILE, LEGGERA, ALTAMENTE DIGERIBILE
LIEVITAZIONE NATURALE, CON LIEVITO MADRE
SOLO INGREDIENTI DI ALTA QUALITÀ



PIZZA STIRATA

OUR PIZZAS ARE FOR TWO,
WITH A CHOICE OF FLAVORS FROM THE MENU.
THE PRICE SHOWN IS PER FLAVOR.

1 FLAVOR

1 FLAVOR

BUFALA

San Marzano tomatoes from the Sarnese Nocerino Agro DOP, yellow cherry tomatoes from Vesuvius, buffalo mozzarella, basil, extra virgin olive oil. 11,30

CACIO E PEPE

San Marzano tomatoes from the Sarnese Nocerino Agro DOP, Agerola Fior di Latte cheese, Pecorino Romano cheese fondue, Sichuan pepper, basil, extra virgin olive oil. 13,10

ALLE VERDURE

San Marzano tomatoes from the Sarnese Nocerino area DOP, Fior di Latte cheese from Agerola, seasonal BBQ vegetables, and extra virgin olive oil. 12,30

COTTO E FUNGHI

San Marzano tomatoes from Agro Sarnese Nocerino DOP, Agerola mozzarella, cooked ham, fresh button mushrooms, Agerola ricotta, basil, oregano, extra virgin olive oil. 13,30

TONNARA

San Marzano tomatoes from Agro Sarnese Nocerino DOP, Agerola Fior di Latte, Our Selection of Tuna Fillets, Caramelized Red Onion, Toasted Almonds, Scapece-Style Zucchini, Basil, Extra Virgin Olive Oil 14,10

SALSICCIA, PATATE E FRIARIELLI

San Marzano tomatoes from the Sarnese Nocerino area DOP, Agerola mozzarella, wild pork sausage DOP, baked potatoes, sautéed broccoli rabe, basil, extra virgin olive oil. 13,30

DIAVOLA IN CALABRIA

San Marzano tomatoes from the Sarnese Nocerino Agro DOP, Agerola mozzarella, Calabrian Spianata, Agerola ricotta, basil, extra virgin olive oil. 12,30

REGINA MARGHERITA

San Marzano tomatoes from the Sarnese Nocerino area DOP, Agerola mozzarella, basil, extra virgin olive oil. 8,30

PARMIGIANA

San Marzano tomatoes from the Sarnese Nocerino Agro DOP, Agerola Fior di Latte cheese, fried eggplant, Parmigiano Reggiano DOP, Agerola Ricotta cheese, oregano, basil, extra virgin olive oil. 12,30

4 BELLE STAGIONI

San Marzano tomatoes from the Sarnese Nocerino Agro DOP, Agerola Fior di Latte, artichokes, organic Taggiasca olives, cooked ham, fresh mushrooms, oregano, extra virgin olive oil. 13,30

AI 4 FORMAGGI

San Marzano tomatoes from the Sarnese Nocerino Agro DOP, Agerola Fior di Latte cheese, Gorgonzola DOP, Lenticia cheese, Grana Padano 13,30

NEW MONTANARA

San Marzano tomatoes from the Sarnese Nocerino area DOP, Agerola Fior di Latte, fresh mushrooms, Guffanti Taleggio Nero DOP cheese, Parma Capocollo, EVO oil. 14,10

COSENTINA

San Marzano tomatoes from the Sarnese Nocerino area DOP, Agerola Fior di Latte, Caciocavallo Silano DOP, BBQ cherry tomatoes, Basil, Extra Virgin Olive Oil. 11,30

ESTATE IN SARDEGNA **NEW!**

Agerola mozzarella, Camone salad, golden aubergines and courgettes, Sardinian pecorino cheese, basil, extra virgin olive oil. 14,10

INGREDIENTS EXTRA + DA 2,00 A 8,00 S.Q.

SPRITZ&MISCELATI

CECCHINO 4,00

Prosecco, elderberry liqueur,
Angostura bitters, soda water

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, Zuccherò, Lime,
Soda, mint leaves

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)

BEER

CLAUSTHALER DRY HOPPED bottle 0,33L 4,00

Clausthaler - Germania
0,0% - NON-ALCOHOLIC BLONDE beer

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

To Øl - Danimarca
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, Zuccherò, Soda al Limone

BITTER NON-ALCOHOLIC

AMARO LUCANO ZERO ALCOL 4,00

AMARO TRITTICO DOMENIS 4,00

CRAFT BEERS

- ON TAP -

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

ZAHRE BEER

agricultural brewery in 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

*Draft Beer
of the Week*

➔ ASK FOR THE LATEST

NEWS TODAY

- BOTTLE -

FINISTERRAE 0,75L 13,00

Birrificio Italiano - Italia
5,0% - ITALIAN 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 - no glutine

EXTRA 0,33L 5,50

Westmalle- Belgio
4,8% - BELGIAN BLONDE

LAGER HELL 0,50L 5,50

Ayinger - Germania
4,9% - HELLES

- TIN CAN -

LA STRONZA 0,33L 6,00

Birra Mastino - Italia
4,5% - SESSION IPA

LIGHTBULB 0,44L 8,00

Verdant - Inghilterra
4,5% - EXTRA PALE ALE

ANGHELLES 0,33L 5,50

Vertiga - Italia
4,9% - HELLES

SOUL KISS NO GLUTINE 0,33L 8,50

Eastside Brewing - Italia
5,5 % - APA American Pale Ale

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

WINES

- BY THE GLASS AND IN THE 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 DESSERT IN A GLASS

FLAME-MISÙ 4,10

SORBETTO AL LIMONE 3,10

DON FLAMENCO 5,70

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

DELIZIA AL LIMONE REVISED 6,10

Lemon Mascarpone Cream, Limoncello Savoiardì, Whipped Cream, Lemon Candied Fruit

FLAME BRULÉE

LIQUORICE FLAVOR 5,90

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

TIRAMISÙ XXL 6,70

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

CHOCOLATE SOUFFLE 6,40

Dark Chocolate Heart Cake and Vanilla Ice Cream

ZUPPA TANTO INGLESE 6,30

Zuppa inglese dessert, mascarpone cream, chocolate pudding, ladyfingers, coffee, Alchermes

PANNA COTTA 5,70

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

{ ... AND LET'S END ON A SWEET NOTE! }





FLAME

www.flameandco.it

ALLERGENS

THE FREELY CONSULTABLE INGREDIENT AND ALLERGEN BOOKLET LISTS THE ALLERGENS USED IN EACH INDIVIDUAL DISH ON THE MENU, LISTED IN ANNEX II OF EU REGULATION NO. 1169/2011.

1. CEREALS CONTAINING GLUTEN 2. EGGS 3. SHELLFISH 4. FISH 5. PEANUTS 6. MILK 7. TREE NUTS 8. CELERY 9. MUSTARD 10. LUPINS 11. MOLLUSKS 12. SESAME 13. SULPHITES 14. SOY

*Some ingredients in our dishes may be frozen at source or purchased fresh and frozen by us using a blast chiller for proper preservation, in compliance with health regulations. Some dishes may be prepared with a mix of fresh ingredients, ingredients purchased fresh and frozen by us using a blast chiller for proper 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.**