FLAME



[TASTE COMES FROM FIRE]

TASTE. LIVE. SHARE.

EVERYTHING HAS A BEGINNING

MY SECRETS TARTARE 18,70
Raw beef tartare, 150g of Fassona Piemontese PGI, chopped with a knife, with 10 ingredients (oil, onion, anchovies, mustard, Worcestershire sauce, Tabasco, capers, ketchup) and wasabi mayonnaise, served with croutons and salted butter.
(1-2-5-6-7-9-12-13-14)

LA CRUDA AL TARTUFO 18,90
Fassona raw meat tartare 150g Knife-cut Piedmontese PGI, Black Truffle Pearls, Spicy Wasabi Mayonnaise, served with Crostini and Salted Butter (1-2-5-6-7-9-12-13-14)

TAGLIERISSIMO 21,70
Tasting platter featuring San Daniele DOP Prosciutto, Parma Capocollo, Iberian Lard, Beechwood-Smoked Mortadella, Aversana Stracciatella, Eggplant in Oil, Borettane Onions in Balsamic Vinegaro (1-6-7-13)

FOCACCIA E SAN DANIELE 17,70
Focaccia*, Fior di latte mozzarella, San Daniele PDO ham, Burrata stracciatella
(1-2-5-6-7-12-14)

PARMIGIANA DI MELANZANE 13,70
Fried aubergines*, Agerola fior di latte, San Marzano tomatoes from Agro Sarnese Nocerino DOP, Parmigiano Reggiano PDO, Basil (1-5-6-7-13)

FLAME CAESAR SALAD 15,90
Seasonal salad, grilled chicken fillets, bacon, hard-boiled eggs, tomatoes, Caesar dressing, and croutons (1-2-5-6-7-9-13-14)

SERVICE AND COVER CHARGE 2.90

POLP-FICTION
Make yourself a film of taste and enjoyment.

Tasting of all our artisanal meatballs.

4 Pcs - 8,90

Cape Meatball, Pulled Chicken, Eggplant, Potatoes

POLP
(1-2-5-6-7-9-12-13-14)

EGGPLANT MEATBALLS* 6 Pz - 9,70
Eggplant and Smoked Provola Cheese, Slightly Spicy Tomato Sauce

PULLED CHICKEN MEATBALLS 4 Pz - 9,70
Pulled Chicken cooked at low temperature for 6 hours, BBQ sauce

CAPE'S MEATBALLS 5 Pz - 9,70
Traditional Beef and Chicken Recipe, Served with Harissa Sauce

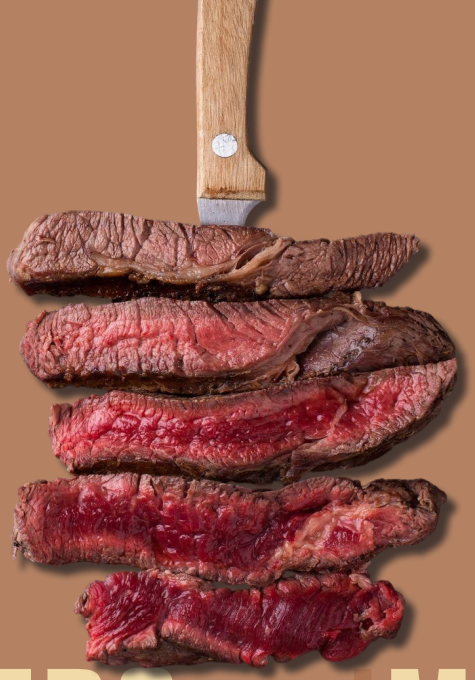
POTATO MEATBALLS* 6 Pz - 9,70
Potatoes with stringy hearts

KIDS MENU

GALLETTO BBQ 9,10
Half grilled chicken*, French fries* and Flame sauce (1-5-7-12-13-14)

KIDS BURGER 9,70
Hamburger, homemade bread, French fries* and ketchup sauce (1-5-7-12-13-14)

PEPITE DI POLLO 9,10
Fried Chicken Fillets*, French Fries*, and Flame Sauce (1-5-7-12-13-14)



EMBERS and MEAT

TASTE COMES FROM FIRE

We select our meat cuts from the world's finest sources: each one unique in its texture and flavor. We cook them in our X-Oven charcoal oven: meats that are seared on the outside, tender and juicy on the inside. An experience that reflects our vision of quality: **authentic, modern, and passionate.**

GRILLED EXPERIENCE MENU

FLAME BLACK LABEL

The best of our grilled meats, in the Black Label edition.
A complete menu to share, from appetizer to dessert, including wine.
Four seats, one brazier.
The rest of the evening follows suit.

220,00 for four people

To start, classic and truffle tartare, raw Piedmontese Fassona beef tartare,

Grilled meats to share, served on the brazier:
Florentine steak, Polish selection, aged for at least 30 days, Picanha made in the USA, Asado de Tira, Sausage.

Smoked mashed potatoes, French fries, Country salad and Chimichurri sauce.*

The final Tiramisu of our workshop for each guest

At the table, a bottle of wine from the Monviert winery of your choice

THE FLAME BARBECUE ON THE GRILL

GRAN GRIGLIATA

Six meats on the same grill: New York Strip Steak of Argentinean sirloin, Asado de Tira, Sausage, Grilled Rooster, BBQ Ribs, Bone-in Marrow.

Accompanied with Smoked Mashed Potatoes, Grilled Vegetables, French Fries, Country Salad, Chimichurri Sauce* (1-5-6-7-12-13)

64,00 perfect for two/three people

GRIGLIATA MIA

Mixed grilled meats: Sausage, Pork Ribs, Chicken Supreme

Polenta, peasant salad

(1-5-6-7-12-13)

17,70

OUR SIGNATURES

TAGLIATA FLAME

Tender and flavorful Argentinean sirloin with arugula and Grana Padano, seasoned with herb oil.

*French fries** (1-5-6-8-9)

22,60

BBQ RIBS since 2015

Italian pork ribs cooked at a low temperature and finished on the grill, glazed with the original Bull's-Eye BBQ sauce.

*French fries** (1-5-6-8-9)

19,30 whole **12,30** half portion

GALLETTO ALLA BRACE

Our historic Vallespluga Italian cockerel, marinated with spices and grilled, tender and fragrant. CLASSIC or SPICY

French fries, Flame sauce*

16,30

THE GREAT CLASSICS

CUTS ON THE BONE, THE FLAVOUR OF TRADITION

FIORENTINA 79,70

Polish selection Florentine cut steak, aged for at least 30 days (intense flavor, texture, and tenderness). 1,200 kg c.a.

RECOMMENDED COOKING: rare

Smoked Mashed Potatoes, BBQ Vegetables, Chimichurri Sauce (1-5-6-7-12-13)

COSTATA 33,70

T-bone steak, Polish selection, aged for at least 30 days (soft and flavorful meat) - 0,500 kg c.a

RECOMMENDED COOKING: rare / medium

Smoked Mashed Potatoes (6-7-12-13)

ASADO DE TIRA 24,90

Argentine beef ribs, a narrow cut of the rib, one of the most famous cuts in Argentine cuisine (firm meat, with a strong flavor) - 0,450 kg c.a.

RECOMMENDED COOKING: medium/well done

Smoked Mashed Potatoes, Chimichurri Sauce

(1-5-6-7-12-13)

SUPREMO DI POLLO 17,70

Tasty and tender Supreme Chicken Thigh, free-range, 0 km, grilled.

Catalan Salad (1-5-6-7-12-13)

PURE TASTE

BONELESS CUTS, ALL TO BE ENJOYED

NEW YORK STRIP STEAK 33,70

The ultimate expression of flavor and tenderness, this Argentinian cut is highly appreciated by BBQ lovers. 0,350 kg c.a.

RECOMMENDED COOKING: rare / medium

Smoked Mashed Potatoes, BBQ Vegetables, Chimichurri Sauce (1-5-6-7-12-13)

PICANHA USA 33,70

Creekstone Farms Choice certified Black Angus Picanha (USA), aged for at least 40 days, (tasty, enveloping, tender meat with pleasant marbling) - 0,350 kg c.a.

RECOMMENDED COOKING: rare / medium

Smoked Mashed Potatoes, Chimichurri Sauce

(1-5-6-7-12-13)

RIB EYE 33,70

The most tender and tasty part of the rib eye: juicy, with an intense flavour and a pleasant softness. 0,350 kg c.a.

RECOMMENDED COOKING: rare / medium

Smoked Mashed Potatoes, Chimichurri Sauce

(1-5-6-7-12-13)

BURGERS COOKED ONLY ON CHARCOAL

HOMEMADE BREAD IN OUR LABORATORY

HOUSE SAUCES

Add even more flavor to your burger fries: BBQ, Flame, Spicy, Horseradish, Harissa

1 SAUCE 1.00 / 3 SAUCES 2.00



ONLY AT THE FLAME **HAMBURGER** BBQ COOKED

(1-2-5-6-7-9-12-13-14)

ALL BURGERS ARE SERVED WITH FRENCH FRIES*

HOW DO YOU WANT YOUR BURGERS? BEEF OR VEGETARIAN.

Classico 13,70
180g Beef Burger, House Mayo, Salad, Tomato, Homemade Bread

Friulano 15,30
180g Beef Burger, San Daniele DOP Ham, Salad, Friulian Frico, Grilled Onion, Beetroot Mayonnaise, Homemade Bread

Praga 15,70
180g Beef Burger, Prague Ham, Double Cheddar, Fresh Spinach, Tomato, Salad, Honey and Lime Mustard Sauce, Homemade Bread

Red Mountain 16,30
180g Beef Burger, Sauris Speck, Mushrooms, Lettuce, Tomino, Fresh Tomato, Edam Cheese, Green Pepper Mayonnaise, Homemade Bread

SMASH-UP BURGER
Double Smash Burger, Fresh Onion, Double Cheddar, Crispy Bacon, Lettuce, Tomato, Pickles, Ketchup and Mayo, Homemade Bread

(1-2-5-6-7-9-12-13-14)

16,10

Flame Bacon Cheese 15,10
Burger di Manzo 180g, Mayo della casa, Bacon, doppio Cheddar, Insalata, Pomodoro, Pane fatto in casa

Korean burger LEGGERMENTE PICCANTE 15,90
Burger di Manzo 180g, marinato in salsa Teriyaky, Insalata di Cavolo rosso con Semi di sesamo e Cipollotto fresco, Kimchi coreano a base di verdure fermentate e spezie, Mayo Senape e Miele, Pane fatto in casa

Crispy Love Chicken 13,60
Burger di Pollo fritto, Fonduta di Cheddar, Pomodoro, Insalata Gentile, Cetrioli Pickles, Cipolla fresca, Salsa Flame, Salsa Bbq affumicata, Pane fatto in casa

CLUB SANDWICH ORIGINAL
Our highly requested Club Sandwich, Original Recipe, with fresh chicken cooked on the grill, bacon, eggs, lettuce, tomato, smoked provola cheese, grilled peppers

*Pink sauce, French fries** (1-2-5-6-7-9-12-13-14)

16,70

THIN, LIGHT, HIGHLY DIGESTIBLE
NATURAL LEAVENING, WITH MOTHER YEAST
SELECTED, HIGH-QUALITY INGREDIENTS



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 11,30
San Marzano tomatoes from the Sarnese Nocerino area DOP, yellow cherry tomatoes from Vesuvius, buffalo mozzarella, basil, Extra Virgin Olive Oil. (1-6)

Alle Verdure 12,30
San Marzano tomatoes from the Sarnese Nocerino area DOP, Fior di Latte cheese from Agerola, seasonal BBQ vegetables, and Extra Virgin Olive Oil.. (1-6)

Cotto e Funghi 13,30
San Marzano tomatoes from the Sarnese Nocerino area DOP, Agerola mozzarella, cooked ham, fresh mushrooms, Agerola ricotta, basil, oregano, Extra Virgin Olive Oil. (1-6)

Ai 4 Formaggi 13,30
San Marzano tomatoes from the Sarnese Nocerino Agro DOP, Fior di Latte from Agerola, Gorgonzola DOP, Lentiai cheese, Grana Padano cheese (1-6)

Tonnara 14,10
San Marzano tomatoes from the Sarnese Nocerino Agro DOP, Agerola Fior di Latte, Our Selection of Tuna Fillets, Caramelized Red Onion, Toasted Almonds, Scapece-Style Zucchini, Basil, Extra Virgin Olive Oil. (1-4-6-7)

Salsiccia, Patate e Friarielli 13,30
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. (1-5-6-7)

Diavola in Calabria 12,30
San Marzano tomatoes from the Sarnese Nocerino Agro DOP, Agerola Fior di Latte, Calabrian Spianata, Agerola Ricotta, Basil, Extra Virgin Olive Oil. (1-6)

Regina Margherita 8,30
San Marzano tomatoes from the Sarnese Nocerino area DOP, Agerola mozzarella, Basil, Extra Virgin Olive Oil. (1-6)

Parmigiana 12,30
San Marzano tomatoes from the Sarnese Nocerino Agro DOP, Agerola Fior di Latte cheese, fried aubergines, Parmigiano Reggiano DOP, Agerola ricotta, oregano, basil, Extra Virgin Olive Oil. (1-5-6)

4 Belle Stagioni 13,30
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. (1-6)

EXTRA INGREDIENTS + FROM 2.00 TO 8.00 S.Q.

SPRITZ&MISCELATI

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

BEER
NON-ALCOHOLIC

CLAUSTHALER DRY HOPPED bottiglia 0,33L 4,00
Clausthaler - Germania
0,0% - BIONDA ANALCOLICA

IMPLOSION low alcol lattina 0,33L 5,00
To Øl - Danimarca
0,3% - IPA INDIAN PALE ALE

HOP.E LITE NEIPA low alcol lattina 0,33L 5,00
Birra Mastino - Italia
3,0% - SESSION IPA

MOKTAIL
NON-ALCOHOLIC COCKTAILS

GIN TONIC 0.0 7,00
Gin Tanqueray 0.0, Tonic water
Gin Beefeter 0.0, Tonic water

MOJITO 0.0 7,00
Lime, Menta, Zucchero, Soda al Limone

KOMBUCHA
FERMENTED DRINK

PERFECT WITH BURGERS, BBQS, AND PIZZA!
Flame's new healthy drink! A natural fermented tea drink, lightly sparkling and pleasantly tart. It balances intense flavors and cleanses the palate.

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)

CRAFT BEERS

- ON TAP -

0,20L	0,40L	1,00L	1,50L
3,50	**6,50**	**14,00**	**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

- 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
6,2% - **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
4,6% - **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

- White Wines -

Sauvignon		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		40,00
Terremore	4,00	23,00
Chianti Castiglioni FRESCOBALDI		23,00
Le Difese TENUTA SAN GUIDO		40,00
Morellino Bio VIGNAIOLI DI SCANSANO	4,00	24,00

FLAME

www.flameandco.it

ALLERGENS
ALLERGENS USED IN EACH INDIVIDUAL DISH ARE INDICATED ON THE MENU WITH A NUMBER, AS 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, please contact us.,The FLAME staff is at your disposal.

Acqua potabile trattata (Naturale / Gassata)
Affinata a km zero con impianto di microfiltrazione a norma D.M. 25/2012 e monitorata secondo piano HACCP.