

# Breakfast



## **BUFFET COMPLETO (FULL BUFFET STATION)**

Full buffet use: Hot & cold buffet selection, including complimentary bottomless tea, coffee & fresh fruit juices

**150**

## **BUFFET FREDDO (COLD BUFFET STATION)**

Cold buffet use: Cereals, yoghurts, breads, pastries, cheeses & cold meats.

The selection includes complimentary bottomless tea, coffee & fresh fruit juices

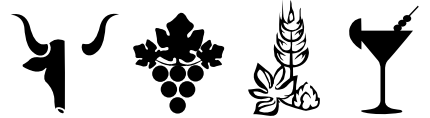
**70**

## **BUFFET CALDO (HOT BUFFET STATION)**

Hot buffet use: Bacon, sausages, scrambled eggs, mushrooms, baked beans, hash browns, a variety of breads & other options based on season & availability. The selection includes complimentary bottomless tea, coffee & fresh fruit juices

**80**

# Plated



## **TRADIZIONALE (TRADITIONAL BREAKFAST)**

2 Eggs, mushroom, beef or pork sausages, rosa tomatoes, bacon, hash brown & avo

**95**

## **PICCOLO (SMALL BREAKFAST)**

1 Egg, creamy mushroom, rosa tomatoes & bacon

**60**

## **CASA (HOUSE BREAKFAST)**

Sweet corn scrambled eggs, avo, pork sausage, fresh rocket & reggiano shavings

**80**

## **BENESSERE (WELLNESS BREAKFAST)**

Muesli, plain yoghurt, fresh fruit & honey

**65**

## **FRITTATA (OMELETTE)**

3 Egg omelette, cheese, onion, mushroom & parma ham

**85**

## **OLANDESE (HOLLANDAISE BREAKFAST)**

2 Eggs, parma ham, hash brown, hollandaise & fresh rocket

**90**

**BREAKFAST SERVED STRICTLY BETWEEN THE HOURS OF 7:00AM - 10:00AM  
DUE TO STAFF CHANGE OVER PROCEDURE**

# *Benvenuti*



## **CONTACT US**

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## **BREAKFAST**

**7:00am - 10:00am**

## **LUNCH & DINNER**

**12:00pm - 21:30pm**

Some dishes on the menu may contain nuts, pips, seeds or bones.

It is asked if you bring in celebration cakes etc. to the venue,  
that you explain the contents to your guests.

Products contained within the bar tariff & wine list may contain allergens.

Please ask for assistance if you require information regarding  
the dishes & the ingredients included in the menu.

**Wine corkage - R50**

**Service charge of 10% added to tables of 8 & above**

**Special corkage - R100 for bubbles & stocked wines**

**fiamma**  **GRILL**  
**BALLITO**

# Antipasti



<b>ZUPPA DI LENTICCHIE</b> (Lentil soup) <b>V</b> Lentil soup prepared the Italian way	<b>55</b>
<b>MELANZANE ALLA PARMIGIANA</b> (Brinjal bake) <b>V</b> Layers of battered brinjal, parmesan cheese, Italian tomato & mozzarella baked in the wood fire oven	<b>79</b>
<b>FUNGHI AL FORNO</b> (Oven baked mushrooms) <b>V</b> Oven baked button mushrooms with garlic butter, mozzarella & gorgonzola	<b>79</b>
<b>CARPACCIO DI MANZO</b> (Thinly sliced raw beef fillet) Thinly sliced raw beef fillet dressed with reggiano shavings, capers, fresh rocket & extra virgin olive oil	<b>89</b>
<b>FILETTO DI PEPERONCINO</b> (Chilli beef fillet cubes) Marinated beef fillet with chilli, garlic, white wine & Italian tomato	<b>95</b>
<b>FEGATINI DI POLLO</b> (Chicken livers) Chicken livers cooked with onion, white wine, tomato, cream & chilli	<b>70</b>
<b>CALAMARI ALLA GRIGLIA</b> (Grilled calamari) Calamari grilled with garlic, parsley & fresh lemon	<b>79</b>
<b>TESTI DI CALAMARI FRITTE</b> (Deep fried calamari legs) Deep fried calamari legs drizzled with lemon butter	<b>79</b>
<b>CALAMARI AL FORNO</b> (Oven baked calamari) Oven baked calamari in Italian tomato, stuffed with spinach & feta	<b>85</b>
<b>GAMBERETTI AL FORNO</b> (Oven baked prawns) Oven baked prawns with garlic butter, chilli & mozzarella	<b>SQ</b>
<b>ZUPPA DI COZZE</b> (Mussel soup) Mussels soup done two ways: 1. Fresh cream, white wine, lemon, garlic & parsley 2. Italian tomato, white wine, lemon, garlic & parsley	<b>79</b>
<b>LUMACHE AL FORNO</b> (Oven baked snails) Oven baked snails with garlic butter, mozzarella & gorgonzola	<b>79</b>

# Insalate



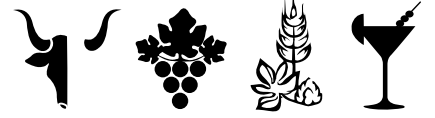
<b>INSALATA ITALIANA</b> (Italian salad)	<b>70</b>
Mixed greens, rosa tomatoes, cucumber, olives & reggiano shavings	
<b>INSALATA CAPRESE CON AVOCADO</b> (Sliced mozzarella balls with avo)	<b>95</b>
Slices of fior di latte mozzarella balls, fresh tomato, capers, basil pesto, avo & extra virgin olive oil	
<b>INSALATA CALAMARI</b> (Calamari salad)	<b>105</b>
Italian salad with grilled calamari, avo & an Italian lime dressing	
<b>INSALATA POLLO E GAMBERI</b> (Chicken & prawn salad)	<b>150</b>
Italian salad with prawns, chicken, feta & finished with a seafood dressing	
<b>INSALATA GORGONZOLA</b> (Gorgonzola, bacon & avo salad)	<b>125</b>
Italian salad with gorgonzola, bacon, avo & finished with a creamy gorgonzola dressing	
<b>INSALATA DI FILETTO</b> (Fillet & fior di latte salad)	<b>140</b>
Italian salad with fresh fior di latte mozzarella & sliced beef fillet	

# Focaccia



<b>ROSSA FOCACCIA</b>	<b>40</b>
Fresh herb & rossa sauce	
<b>BIANCA FOCACCIA</b>	<b>55</b>
Garlic & mozzarella	
<b>MITCHELL FOCACCIA</b>	<b>85</b>
Italian tomato, fior di latte mozzarella balls, chilli, rosa tomatoes, basil pesto & fresh rocket	
<b>PARMA FOCACCIA</b>	<b>95</b>
Parma ham, rocket, rosa tomatoes & reggiano shavings	
<b>GABBI FOCACCIA</b>	<b>95</b>
Rossa sauce base, calamari, rocket, rosa tomatoes, olives & reggiano shavings	

# Carne



<b>FILETTO DI MANZO</b> (Grilled fillet medallions 280g) Beef fillet medallions grilled on the open flame	<b>179</b>
<b>BISTECCA DI GIRELLO</b> (Grilled rump 300g) Rump steak grilled on the open flame	<b>155</b>
<b>BISTECCA ALLA FIORENTINA</b> (T-bone 550g) Char grilled T-bone steak on the open flame	<b>220</b>
<b>COSTOLETTE DI AGNELLO</b> (Lamb loin chops) Grilled lamb cutlets marinated with fresh garlic & herbs	<b>210</b>
<b>COSTATE DI MAIALE ALLA GRIGLIA</b> (Pork loin chops) Grilled pork chops marinated with fresh garlic & herbs	<b>170</b>
<b>FIAMMA MIXED GRILL</b> 3 grilled queen prawns, 140g fillet medallion & half a baby chicken & choice of side order	<b>255</b>
<b>VITELLO AL FUNGHI</b> (Veal mushroom) Thinly sliced veal prepared with mushroom & fresh cream	<b>180</b>
<b>VITELLO ALLA PIZZAIOLA</b> (Veal tomato) Thinly sliced veal prepared with garlic, olives, capers, white wine & tomato	<b>180</b>
<b>VITELLO AL LIMONE</b> (Veal lemon) Thinly sliced veal prepared with a fresh sage & lemon butter sauce	<b>165</b>
<b>VITELLO INVOLTINI</b> (Rolled veal) Thinly sliced veal stuffed with mature mozzarella, bacon then prepared in a Marsala, mushroom & fresh cream sauce	<b>195</b>

## Sauces

Salsa di Peppadew (Peppadew pesto & rocket)	<b>30ea</b>
Salsa di Funghi (Mushroom & cream)	
Salsa di Pepe (Madagascan peppers & cream)	
Salsa al Formaggio (Gorgonzola, mascarpone & cream)	
Salsa alla Pizzaiola (Garlic, olives, capers, wine & tomato)	
Salsa di Jalepeño (Jalepeño, mozzarella & cream)	

# Pollo



## **POLLO ALLA LIMONE / DIAVOLA** (Oven baked baby chicken) **155**

Wood roasted baby chicken with lemon, garlic & fresh herbs

## **POLLO PARMIGIANO** (Crumbed chicken breast fillet) **125**

Crumbed chicken breast topped with Neapolitano, mozzarella & reggiano shavings

# Frutti Di Mare



## **CALAMARI ALLA GRIGLIA** (Grilled calamari) **145**

Grilled calamari with fresh lemon & garlic

## **PESCE ALLA GRIGLIA** (Grilled fish of day) **210**

Fish of the day based on season, availability & quality

## **GAMBERI ALLA GRIGLIA** (Grilled prawns) **220**

Grilled prawns with fresh garlic & parsley

## **GAMBERI ALLA FIAMMA** (Pan seared saucy prawns) **250**

Prawns pan seared with a peri-peri, lemon & garlic butter sauce

## **LANGOUSTINE ALLA GRIGLIA** (Grilled langoustines) **SQ**

Grilled langoustines with fresh garlic & parsley

## **ARAGOSTA AL FORNO** (Wood roasted crayfish) **SQ**

Grilled & wood roasted baby crayfish with fresh garlic, lemon butter & parsley

## **RISSOTO DI MARE** (Seafood risotto) **195**

Risotto rice, fresh prawns, mussels, calamari, Italian tomato & white wine

# PLATTER FOR TWO

**SQ**

Line fish (grilled)

Six queen prawns (grilled)

Four langoustines (grilled)

Calamari (grilled)

Mussels (creamy garlic sauce)

**Choice of:** savory rice

french fries

side salad

**Sauce:** lemon butter

garlic butter

# Combinazione



<b>GAMBERI E CALAMARI</b> (Prawns & calamari) Grilled calamari & queen prawns	<b>210</b>
<b>GAMBERI E POLLO</b> (Prawns & chicken) Oven roasted chicken & queen prawns	<b>200</b>
<b>GAMBERI E PESCE</b> (Prawns & grilled fish) Grilled fish & queen prawns	<b>250</b>
<b>GAMBERI E LANGOUSTINE</b> (Prawns & langoustine) Grilled langoustines & queen prawns	<b>SQ</b>
<b>CALAMARI E PESCE</b> (Calamari & grilled fish) Grilled fish & calamari	<b>190</b>
<b>CALAMARI E POLLO</b> (Calamari & chicken) Oven roasted chicken & calamari	<b>160</b>

# Vegetariano



<b>MELANZANE ALLA PARMIGIANA</b> (Brinjal bake) <b>V</b> Layers of battered brinjal, parmesan cheese, Italian tomato & mozzarella, baked in the wood fire oven	<b>140</b>
<b>BUTTERNUT RAVIOLI</b> <b>V</b> Home made butternut ravioli with a sage & gorgonzola cream sauce	<b>115</b>







# Side Orders

Select any 4 vegetable side orders to create your own vegetable platter

Riso di casa nostra (Savoury Rice)	<b>30ea</b>
Patatine Fritte (French Fries)	
Spicchi di Patate (Potato Wedges)	
Insalata (Side Salad)	
Vegetali Arrostiti (Mediterranean Roast Veg)	
Spinaci (Cream Spinach or Garlic, tomato & lemon)	
Puree di patate (Basil pesto mash)	
Spaghetti (fresh parsley & olive oil)	
Lenticche (Lentils)	

# Pizza

# Pasta

<b>MARGHERITA</b> 	<b>80</b>	<b>PENNE PESTO</b> 	<b>80</b>
Italian tomato & mozzarella		Penne pasta, basil pesto & olive oil	
<b>SALUTE</b> 	<b>90</b>	<b>FETTUCINE CON CARCIOFI</b> 	<b>95</b>
Caramelized onion, grilled brinjal, spinach & feta		Artichokes, cherry tomatoes, olive oil, wine, mint & garlic	
<b>MEDITERRANEAN</b> 	<b>120</b>	<b>CAMPAGNOLA</b> 	<b>90</b>
Mushroom, peppers, onion, olives, rosa tomato, basil pesto & garlic		Italian tomato, peppers, olives, baby marrow & brinjal	
<b>HAWAIIAN</b>	<b>98</b>	<b>SPAGHETTI BOLOGNESE</b>	<b>110</b>
Ham & pineapple		Italian tomato & ground beef "the original"	
<b>CAPONE</b>	<b>120</b>	<b>FRUTTI DI MARE</b>	<b>185</b>
Chicken, mushroom, onion & avo		Prawns, calamari, mussels, garlic, tomato & white wine	
<b>QUATTRO STAGIONI</b>	<b>140</b>	<b>PASTA SCAMPI</b>	<b>189</b>
Mushroom, ham, olives & artichokes		Prawns, white wine, cream & chilli	
<b>FIAMMA</b>	<b>125</b>	<b>SPAGHETTI PEPERONCINO</b>	<b>155</b>
Mince, peppers, onion, chilli, garlic, feta & peppadew		Cubed beef fillet grilled with chilli, garlic, white wine & Italian tomato	
<b>RAPHAEL</b>	<b>120</b>	<b>LASAGNE DI CARNE</b>	<b>100</b>
Bacon, feta & avo		Oven baked ground beef, pasta sheets, cream, tomato & mozzarella	
<b>CORLEONE</b>	<b>95</b>	<b>FIAMMA PICCANTI</b>	<b>120</b>
Chicken livers, onion & feta		Italian tomato, ground beef, cream & chilli	
<b>COCO DE MER</b>	<b>155</b>	<b>POLLO ALLA GIA</b>	<b>120</b>
Prawns, calamari, mussels, garlic, chilli, rocket & avo		Italian tomato, chicken, peppers, onion & cream	
<b>DIESEL</b>	<b>130</b>	<b>PASTA LOCO</b>	<b>140</b>
Bacon, gorgonzola, avo & peppadew		Butternut, bacon, chicken, gorgonzola & cream	
<b>SICILIANO</b>	<b>135</b>		
Salami, anchovies, capers, olives & peppers			
<b>MARIA</b>	<b>145</b>		
Pulled lamb, mint & feta			
<b>DUNHAM</b>	<b>135</b>		
Salami, ham, jalapeño & sweet chilli			



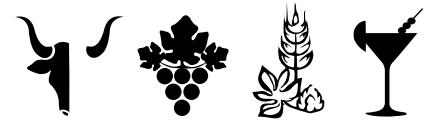
# Dolce



<b>PANNA COTTA</b> Italian "cooked" cream with Amaretto & black cherries	<b>50</b>
<b>TIRAMISU</b> Mascarpone, rum, espresso & chocolate between layers of Italian finger biscuits	<b>50</b>
<b>BACI</b> ( <i>Contains Nuts</i> ) Assorted Italian kisses	<b>50</b>
<b>CRÈME BRÛLÉE</b> A rich custard dessert, topped with a layer of caramelized sugar	<b>60</b>
<b>CHEESE CAKE</b> Baked cheese cake dressed with whole black cherries	<b>55</b>
<b>LINDT &amp; AMARULA PHYLLO PASTRY</b> Lindt chocolate wrapped in phyllo, baked in the wood fire oven, served with ice cream & Amarula	<b>69</b>

# Bambino

ONLY FOR CHILDREN BELOW THE AGE OF 12



<b>BAMBINO BANGERS &amp; MASH</b> Pork bangers served with plain mash	<b>65</b>
<b>BAMBINO POLLO</b> Crumbed chicken strips served with french fries	<b>70</b>
<b>BAMBINO FILETTO</b> 140g Fillet medallion served with french fries	<b>95</b>
<b>BAMBINO BOLOGNESE</b> Spaghetti bolognese topped with a sprinkling of cheese	<b>55</b>
<b>BAMBINO CALAMARI</b> Grilled calamari tubes served with savoury rice	<b>80</b>
<b>BAMBINO MARGHERITA</b> Italian tomato & mozzarella pizza	<b>55</b>