

TAKE AWAY

WE CATER DIETARY REQUIREMENTS, VEGETARIAN – DAIRY FREE – GLUTEN FREE
ADDITIONAL COST \$ 5.00 APPLIES TO GLUTEN FREE OPTION FOR PASTA / PIZZA



OPENING HOURS

12 noon - 8pm

Wednesday, Thursday, Sunday

12 noon – 9pm

Friday and Saturday

CONTACT

07 3262 9777

1 / 299 Sandgate Road,
Albion, QLD, 4010

www.fiamme.com.au

admin@fiamme.com.au

NOTE: All Take Away orders has to be pre-paid over the phone by credit card

SHARE PLATES

CALAMARI FRITTI e' ZUCCHINE \$20

Tender baby squid and zucchini batters lightly floured, and fried served with chilli, herb oil and fresh lemon

BRUSHETTA DI PIZZA \$18

Pizza base parcels, two with ham and two with fresh tomato

FOCACCIA ROSEMARY and SALT FLAKE \$14

FOCACCIA GARLIC AND MOZZARELLA \$16

PASTA

RAGU DI NONNA \$25

Veal, beef + pork ragout slowly braised in a tomato, basil and parmesan sauce, served with pasta

LINGUINE AI FRUTTI DI MARE [DF] \$28

A variety of fresh local seafood sautéed with garlic, chilli, parsley and tomato

LASAGNE \$28

Roasted Mix vegetables in a cheesy béchamel sauce

GNOCCHETTI SORRENTINA [V] \$26

Tender potato dumplings cooked with fresh tomato, basil, parmesan finished in the oven with mozzarella cheese

RAVIOLI AI FUNGHI \$28

Mix mushroom ragu + parmesan sauce

CALZONI

CALZONE COTTO E FUNGHI \$25

Mozzarella, ham, mushroom and tomato sauce on top

CALZONE CALABRIA \$25

Mozzarella, hot salami, gorgonzola, basil and fresh chilli

CALZONE RUSTICO \$25

Mozzarella, ham, sausage and parmesan

MAIN OF THE DAY

SCALLOPINE AI FUNGHI \$35

Tender veal scallopine, cooked with mushroom, white wine and parsley

SIDES

ROAST VEGETABLES OF THE DAY \$10

THICK CUT FRIES \$8

KIDS MENU \$13 each

PIZZA

MARGHERITA

HAWAIIAN

SWEET SALAMI

KIDS PASTA

RAGU

NAPOLI

BUTTER + PARMESAN

PIZZERIA

SCHIASH \$25
Mozzarella, mushroom, pork and fennel sausage, gorgonzola, truffle oil

PER BIANCA \$25
Mozzarella, zucchini, rocket, prawns and lemon zest

AL SALMONE \$25
Mozzarella, fior di latte, smoked salmon, red onion, fresh rocket and chives

NOCI GORGONZOLA E RUCOLA [VEG] \$22
Mozzarella, fior di latte, roasted walnut, gorgonzola and rocket

4 FORMAGGI CON PROSCIUTTO \$22
Mozzarella, fior di latte, parmesan, gorgonzola and prosciutto crudo

LA TRE "P" \$22
Mozzarella, fior di latte, prosciutto, parmesan and potatoes

MARGHERITA [VEG] \$20
Tomato, mozzarella, basil, extra virgin olive oil

CAPRICCIOSA \$23
Tomato, mozzarella, mushroom, artichokes, olives, ham

DALLE STELLE ALLE STALLE \$25
1/2 margherita + anchovies 1/2 tomato, mozzarella, mushroom, prosciutto, drizzle with truffle oil

PAGNOTTA \$25
Tomato, mozzarella, sorpresa, cacciatore, ham, pork and fennel sausage

FIAMME \$23
Tomato, mozzarella, hot salame, chilli



CRUDO RUCOLA E PARMIGIANO \$22
Tomato, mozzarella, rocket, crudo fresh tomato and shaved parmesan

BRAVO \$23
Tomato, mozzarella, pork and fennel sausage, onion and olives

VEGETARIAN \$22
Tomato, mozzarella and a mixture of fresh and marinated vegetables

PAPARUOL' \$23
Tomato, mozzarella, hot cacciatore, fire roasted capsicum and grated parmesan

Something a Little Different

CLOCKWORK ORANGE \$25
Wood fired pumpkin base, mozzarella, prosciutto crudo and basil

ZUCCA E SALSICCIA \$25
Wood fired pumpkin base, mozzarella, sausage and parmesan

CON PANNA \$23
Tomato base, mozzarella, mushroom, ham, parsley and cream

DESSERT

TIRAMISU CLASSICO \$13
Traditional tiramisu, espresso coffee and coffee liqueur soaked savoiardi biscuit and mascarpone cream

PANNACOTTA CON SALSA AL MANGO \$13
Vanilla panna cotta served with a fresh mango compote and crunchy meringue