

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

Monday CLOSED
Tuesday 5pm – 8pm
Wed 5pm – 8pm
Thurs 5pm – 8pm
Friday 12noon – 2pm / 5pm – 9pm
Saturday 5pm – 9pm
Sunday 5pm – 9pm

CONTACT

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We Thank you for your Support

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

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 scaloppine, cooked with mushroom, white wine and parsley

PORCHETTA \$35

Slowly roasted, rolled pork belly infused with garlic and fresh herbs

SIDES

ROAST VEGETABLES OF THE DAY \$10

THICK CUT FRIES \$8

GARDEN SALAD \$10

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	