

OPENING HOURS

Monday - CLOSED
Tuesday - CLOSED
Wed 5.30pm – 8.30pm
Thurs 5.30pm – 8.30pm
Fri 12pm – 2pm | 5.30pm – 9pm
Sat 12pm – 2pm | 5.30pm – 9pm
Sun 12pm – 2pm | 5pm – 8pm

CONTACT

07 3262 9777
1 / 299 Sandgate Road,
Albion, QLD, 4010
www.fiamme.com.au
admin@fiamme.com.au



TAKE AWAY

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

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

DESSERT

TIRAMISU CLASSICO \$13

Traditional tiramisu, espresso coffee and coffee liqueur soaked savoiardi biscuit and mascarpone cream

KIDS MENU \$14 each

PIZZA

MARGHERITA
HAWAIIAN
SWEET SALAMI

KIDS PASTA

RAGU
NAPOLI
BUTTER + PARMESAN

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

PIZZERIA

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

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

4 FUNGHI \$ 25
Four variety of mushrooms, sautéed in dill and rosemary serve with fresh rocket and drizzled with olive oil

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

MAIN OF THE DAY

SCALLOPINE AI FUNGHI \$35
Tender veal scalloppine, 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