

# Breakfast

## TRADIZIONALE (TRADITIONAL BREAKFAST) 95

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

## PICCOLO (SMALL BREAKFAST) 60

1 Egg, creamy mushroom, rosa tomatoes and bacon

## CASA (HOUSE BREAKFAST) 80

Sweet corn scrambled eggs, avo, chorizo sausage, fresh rocket and reggiano shavings

## BENESSERE (WELLNESS BREAKFAST) 65

Muesli, plain yoghurt, fresh fruit and honey

## FRITTATA (OMELETTE) 85

3 Egg omelette, cheese, onion, mushroom and crispy bacon

## FLAPJACK STACK 85

3 Buttermilk flapjacks, crispy bacon, fried eggs and maple syrup

## FRENCH TOAST STACK 75

French toast, crispy bacon, maple syrup, mascarpone and toasted almond flakes

## OLANDESE (HOLLANDAISE BREAKFAST) 90

2 Eggs, crispy bacon, hash brown, hollandaise and fresh rocket

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BREAKFAST SERVED STRICTLY BETWEEN THE HOURS OF 7:00 - 11:00  
DUE TO STAFF CHANGE OVER PROCEDURE  
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### DISCLAIMER:

Some dishes on the menu and our Mixology 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 us prior, as well as to your guests. (Subject to additional charge)  
Please ask for assistance if you require information regarding the dishes and the ingredients included in the menu.

 = Vegetarian (Vegan options available on request)

### SURCHARGE:

Wine corkage - R50  
Service charge of 10% added to tables of 8 and above  
Special corkage - R100 for bubbles and stocked wines

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## Antipasti

### OLIVE RIPIENI 55

Deep fried olives with a feta filling and a garlic aioli

### FUNGHI AL FORNO 70

Oven baked button mushrooms with garlic butter, mozzarella and Gorgonzola

### CARPACCIO DI MANZO 80

Thinly sliced raw beef fillet dressed with reggiano shavings, capers, fresh rocket and extra virgin olive oil

### FILETTO DI PEPERONCINO 85

Marinated beef fillet with chilli, garlic, white wine and Italian tomato

### FEGATINI DI POLLO 55

Chicken livers cooked with onion, white wine, Italian tomato, cream and chilli

### CALAMARI COMBINAZIONE 70

Deep fried calamari tentacles and grilled calamari tubes

### GAMBERETTI AL FORNO 110

Oven baked prawns with garlic butter, chilli and mozzarella

### ZUPPA DI COZZE 75

- Fresh cream, white wine, lemon, garlic and parsley
- Italian tomato, white wine, lemon, garlic and parsley

### CALAMARI AND CHORIZO 80

Chorizo sausage and calamari tubes served in a creamy paprika sauce

### FISH CAKES 60

Coriander and pesto fish cakes served with a red cabbage coleslaw

### LUMACHE AL FORNO 65

Oven baked snails with garlic butter, mozzarella and Gorgonzola

## Insalate

### INSALATA ITALIANA 70

Mixed greens, rosa tomatoes, cucumber, olives and reggiano shavings

### INSALATA CAPRESE CON AVOCADO 115

Slices of fior di latte mozzarella balls, fresh tomato, capers, basil pesto, avo and extra virgin olive oil

### INSALATA CALAMARI E GAMBERI 150

Italian salad with prawns, chicken, feta and finished with a seafood dressing

### INSALATA GORGONZOLA 125

Italian salad with Gorgonzola, bacon, avo and finished with a creamy Gorgonzola dressing

### FIAMMA UCCELLO (FIREBIRD) 85

Pulled chicken, jalapeño, avo and quinoa bowl served with sriracha sauce

## Focaccia

### ROSSA FOCACCIA 40

Fresh herb and rossa sauce

### BIANCA FOCACCIA 55

Garlic and mozzarella

### MITCHELL FOCACCIA 85

Italian tomato, fior di latte mozzarella balls, chilli, rosa tomatoes, basil pesto and fresh rocket

# Carne

## FILETTO DI MANZO 170

280g Beef fillet medallions grilled on the open flame

## BISTECCA DI GIRELLO 140

300g Rump steak grilled on the open flame

## BISTECCA ALLA FIORENTINA 225

550g T-bone steak char grilled on the open flame

## COSTOLETTE DI AGNELLO 200

Grilled lamb cutlets marinated with fresh garlic and herbs

## BRACIOLA DI MAIALE 180

Oven baked Pork cutlet naturally seasoned and crackled

## COSTOLETTE DI MAIALE 180

Pork ribs glazed in our home made sticky teriyaki sauce

## VITELLO IN PADELLA 150

Thinly sliced pan fried veal with:

- Mushroom and fresh cream
- Fresh sage and lemon butter sauce
- Italian tomato, capers, olives and white wine

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## SAUCES

### SALSA DI FUNGHI 30

Mushroom and cream

### SALSA DI PEPE 30

Madagascan green peppercorn and cream

### PIZZAIOLA 30

Italian tomato, capers, olives and white wine

### SALSA AL FORMAGGIO 30

Gorgonzola and cream

### SALSA DI JALAPEÑO 30

Jalapeño, mozzarella and cream

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## Pollo

### POLLO ALLA LIMONE / DIAVOLA 150

Wood roasted baby chicken with lemon, garlic and fresh herbs

### POLLO PARMIGIANO 110

Crumbed/grilled chicken breast topped with Italian tomato, mozzarella and reggiano shavings

### CURRY DI POLLO AL BURRO 105

Butter chicken curry served with Basamati rice and sambals

## Vegetariano

### BUTTERNUT RAVIOLI 115

- Sage and Gorgonzola cream sauce
- Italian tomato basil pesto sauce

### GNOCCHI 130

- Sage and Gorgonzola cream sauce
- Italian tomato basil pesto sauce

### VEG LASAGNE 90

Oven backed meditarrean veg, pasta sheets, cream, Italian tomato and mozzarella

# Frutti Di Mare

## CALAMARI ALLA GRIGLIA 140

Grilled calamari with fresh lemon and garlic

## PESCE ALLA GRIGLIA 225

Fish of the day based on season, availability and quality

## GAMBERI ALLA GRIGLIA 220

Grilled prawns with fresh garlic and parsley

## GAMBERI ALLA FIAMMA 240

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

## RISSOTO DI MARE 195

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

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## Combinazione

### GAMBERI E CALAMARI 200

Grilled calamari and queen prawns

### GAMBERI E POLLO 200

Oven roasted chicken and queen prawns

### GAMBERI E PESCE 220

Grilled fish and queen prawns

### CALAMARI E PESCE 190

Grilled fish and calamari

### CALAMARI E POLLO 195

Oven roasted chicken and calamari

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## Side Orders

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

Riso di casa nostra (Savoury rice) 30

Patatine Fritte (French fries) 30

Insalata (Side salad) 30

Vegetali Arrostiti (Mediterranean roast veg) 30

Spinaci (Cream spinach or garlic and lemon) 30

Puree di patate (Basil pesto mash) 30

Lenticche (Lentils) 30

Spaghetti (Fresh parsley and olive oil) 30

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# Pizza

## MARGHERITA 80

Italian tomato and mozzarella

## SALUTE 90

Caramelized onion, grilled brinjal, spinach and feta

## MEDITERRANEAN 120

Mushroom, peppers, onion, olives, rosa tomatoes, basil pesto and garlic

## HAWAIIAN 100

Ham and pineapple

## CAPONE 120

Chicken, mushroom, onion and avo

## QUATTRO STAGIONI 140

Mushroom, ham, olives and artichokes

## FIAMMA 145

Mince, peppers, onion, chilli, garlic, feta and peppadew

## RAPHAEL 125

Bacon, feta and avo

## COCO DE MER 175

Prawns, calamari, mussels, garlic, chilli, rocket and avo

## DIESEL 140

Bacon, Gorgonzola, avo and peppadew

## GAMBINO 175

Beef fillet, chorizo, salami and ham

## JUVENTUS 150

Chorizo, feta, peppadew, avo, rocket and balsamic spiral

# Pasta

## PENNE PESTO 80

Penne pasta, basil pesto and olive oil

## FETTUCINE CON CARCIOFI 95

Artichokes, rosa tomatoes, olive oil, white wine, mint and garlic

## CAMPAGNOLA 90

Italian tomato, peppers, olives, baby marrow and brinjal

## SPAGHETTI BOLOGNESE 110

Italian tomato and ground beef "the original"

## PASTA SCAMPI 225

Prawns, white wine, cream, chilli, coriander, lime and ginger

## POLLO ALLA GIA 120

Italian tomato, chicken, peppers, onion and cream

## SPAGHETTI PEPERONCINO 155

Cubed beef fillet grilled with chilli, garlic, white wine and Italian tomato

## LASAGNE DI CARNE 100

Oven baked ground beef, pasta sheets, cream, Italian tomato and mozzarella

## PASTA ELI 145

Chorizo, chicken, mushrooms, peppers, onions, chilli and olive oil

## PASTA LOCO 140

Butternut, bacon, chicken, Gorgonzola and cream

## FRUTTI DI MARE 195

Prawns, calamari, mussels, garlic, Italian tomato, cream and white wine

# Dolce

## SEASONAL PANNA COTTA 50

Italian "cooked" cream with Amaretto and seasonal fruit

## TIA'S TIRAMISU 60

Mascarpone, espresso and coffee liquor between layers of Italian finger biscuits, our Aunts way

## FIAMMAGATO 65

Espresso, Italian kiss and a date ball

## CRÈME BRÛLÉE 60

A rich custard dessert, topped with a layer of caramelized sugar

## SNEAKY CHEESE CAKE 55

Baked cheese cake dressed with occasional seasonal flavours

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# Bambino

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ONLY FOR CHILDREN BELOW 12

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## BAMBINO MAC & CHEESE 65

Penne pasta with cheese sauce

## BAMBINO POLLO 70

Crumbed chicken strips served with french fries

## BAMBINO BOLOGNESE 60

Spaghetti bolognese topped with a sprinkling of cheese

## BAMBINO CALAMARI 80

Grilled calamari tubes served with savoury rice

## BAMBINO MARGHERITA 50

Italian tomato and mozzarella pizza

(Other varieties available, please ask your waitron)

# WINE & COCKTAIL LIST

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## Sauvignon

COASTAL  
SPIER

WINEMAKER - ANTON SWARTS



Balanced acidity with a hint of gooseberry and granadilla fruit.

R140 | R47

BOT RIVER

GABRIELSKLOOF

WINEMAKER - MICHEAL LANGENHAVEN



Tempered by tropical flavours, briskly fresh and should settle beautifully mid year.

R195

ELIM

BLACK OYSTER CATCHER

WINEMAKER - DIRK HUMAN



Nose of gooseberry and capsicum, ripe lingering tone from the southern most vineyard in Africa.

R250 | R85

## Chenin

SWARTLAND

MULLINEUX KLOOF STREET

WINEMAKER - ANDREA MULLINEUX



45 year old vines from 2 sites with different soil types. Quarter oaked to allow fruity expression.

R190

STELLENBOSCH

RAATS 'ORIGINAL'

WINEMAKER - BRUWER RAATS



Unoaked with 6 months on lees adds texture to the savoury yellow stonefruit and apple palate.

R245

## Chardonnay

WORCESTER

NEWTON JOHNSON FELICITY

WINEMAKER - GORDON & NADIA NEWTON JOHNSON



Lovely fruit purity of fresh grapefruit and tangerine scents. Un-wooded yet elegant and zesty.

R160 | R54

## White Blends

STELLENBOSCH

LONGRIDGE "THE EMILY"

WINEMAKER - JASPER RAATS



Chardonnay and pinot-noir. Light and refreshing with just a gentle hint of colour.

R180

FRANSCHHOEK

HAUTE CABRIERE

WINEMAKER - TAKUON VON ARNIM



Chardonnay and pinot-noir. Elegant fruit underlined by firm acidity.

R230

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# Pinot Grigio

FRANSCHHOEK

## TERRA DEL CAPO PINO GRIGIO

WINEMAKER - MARK VAN BUUREN



Uncomplicated with apple and hint of spices. Light, fresh and crisp.

R140

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# Semi \*Blush\* Rose

FRANSCHHOEK

## BOSCHENDAL BLANC DE NOIR

WINEMAKER - LIZELLE GERBER



Barrel fermented, multi layered with stone fruit and apple complexity.

R130 | R45

WALKER BAY

## HERMANUSPIETERSFONTEIN BLOOS

WINEMAKER - WILHELM PIENAAR



5 way Bordeaux blend rose with strawberry and cream aroma. Supple, round complex palate.

R170

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# Pinot-Noir

HEMEL-EN-AARDE

## LA VIEGE 'SEDUCTION'

WINEMAKER - CHRISTO KOTZE



Unwooded entry level of cellars Pinot quartet perfumed with cherry and raspberry..

R180

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# Cabernet Sauv

STELLENBOSCH

## STELLENBOSCH RESERVE

WINEMAKER - JASPER RAATS



Over performer delivering rich cassis on a raft of earthy mineral layers.

R350

STELLENBOSCH

## BARTINNEY

WINEMAKER - PATRICK NGAMANE



Shows deep intensity and refinement. Tiny berry size contributes to exceptional concentration.

R410

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# Merlot

WESTERN CAPE

## SPIER

WINEMAKER - JOHAN JORDAAN



Appealing fruit core with plum pudding and red currant jelly notes.

R170 | R57

STELLENBOSCH

## RUSTENBERG

WINEMAKER - MURRAY BARLOW



Rich aromas of cassis, eucalyptus and dark chocolate follow through to a smooth palate.

R220

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# Pinotage

STELLENBOSCH  
**BEYERSKLOOF**  
WINEMAKER - ANRI TRUTER



Lightly wooded, strong plum flavours with velvety tannins. Consistently enjoyable hints of mocha.

R180 | R60

STELLENBOSCH  
**KAAPZICHT**  
WINEMAKER - DANIE STEYTLER



Rich and concentrated, prunes, black cherries, vanilla and nutmeg. Surprisingly elegant.

R280

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# Shiraz

GROENEKLOOF  
**NEIL ELLIS**  
WINEMAKER - WARREN ELLIS



Lovely youthful purple hue with vibrant hedgerow fruit done in new oak.

R230

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# Red Blends

BOT RIVER  
**GABRIELSKLOOF**  
WINEMAKER - PETER FINLAYSON



Cab-led Bordeaux style blend has a little fragrant of tobacco with its darkly bright fruit.

R220 | R75

FRANSCHHOEK  
**RUPERT & ROTHSCHILD**  
WINEMAKER - YVONNE LESTER

UNRATED

Classique - elegant and appealing, red berries, cedarwood and dark chocolate.

R370

STELLENBOSCH  
**MEERLUST RUBICON**  
WINEMAKER - CHRIS WILLIAMS



SA classic. Shows the true art of blending. Only made in years when the grapes are perfect.

R740

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# Methode Cap Classique / Champagne

FRANSCHHOEK  
**MISS MOLLY BRUT**



United Chardonnay and Chenin. Refreshing delicious flavours of crunchy apple and nectarine.

R230 | R40

FRANSCHHOEK  
**PONGRCAZ BRUT ROSE**



Pinot Noir and Chardonnay, dry light and bright.

R240 | R45

EPERNAV - FRANCE  
**MOET IMPERIAL**  
(NON VINTAGE)

House iconic champagne, a style distinguished by bright fruitiness. It has seductive palate for maturity.

R1 100

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## Mojitos

### CLASSIC MOJITO R55

Fresh lime, mint, light rum, crushed ice and a splash of soda

### WATERMELON MOJITO R60

Fresh lime, mint, light rum, watermelon syrup, crushed ice and a splash of soda

### MANGO AND PINEAPPLE MOJITO R55

Fresh pineapple, fresh mint, light rum, mango syrup, splash of pineapple juice and a dash of soda

### CAIPIRINHA R55

Cachaça, fresh lime and brown sugar

## Martinis

### GIN MARTINI R55

Gin, dry vermouth shaken and finished with a green olive

### VODKA MARTINI R55

Vodka, dry vermouth shaken and finished with a green olive

### ESPRESSO MARTINI R70

Vodka, kahlua, double espresso and finished off with coffee beans

## Elegant Cocktails

### CANDY MACHINE R50

Bubble gum syrup, blue curacao, vodka built in a hurricane glass and finished off with a splash of soda

### LYNCHBURG LEMONADE R50

Jack Daniels whiskey, triple sec, fresh lime and lemonade

### ROYAL PEACH FREEZE R60

Champagne, peach schnapps, fresh orange juice, lime and served frozen

### APEROL SPRITZER R65

Champagne, aperol and soda served chilled on a mountain of rocks

### HAWAIIAN DREAM R60

Malibu, ginger syrup, fresh pineapple, coconut cream, finished with a splash of grenadine

### MIAMI VICE R60

Malibu, fresh pineapple, coconut cream, rum, lime, strawberry liqueur, fresh strawberry juice, blended and served frozen

### GINGERBREAD MULE R55

Vodka, lime, ginger ale, gingerbread syrup, finished with bitters and a lemon slice

### MEANDERING MANGO R50

Vodka, mango syrup, passion fruit, fresh mint, blended and served frozen

### BARLEY SUNRISE R60

Southern comfort, sourz, orange and pineapple juice, finishing it off with a splash of grenadine

### COCO FLOWER R50

Italian lemon gin, elderflower liquor, serve frozen

## Shooters

### WATERMELON FIZZ R25

Vodka, rum, lime and watermelon syrup

### GINGER SNAP R25

Vodka, rum, lime and gingerbread syrup

### MAL FLOWER R35

Italian botanical gin and elderflower syrup

### MANGO POP R25

Vodka, rum, lime and mango syrup

### SPRINGBOK R25

Peppermint liqueur and amarula

### COCO BOK R25

Peppermint liqueur, apple sourz and lime

### SOWETAN TOILET R25

Banana liqueur, amarula and nachtmusik

### BLOW JOB R25

Amarula, kahlua and fresh cream

### BANANA SPILT R25

Southern comfort and banana liqueur finished off with a maraschino cherry

### TURKISH DELIGHT R25

Triple Sec, grenadine and nachtmusik

### CHOCOLATE CAKE R25

Vodka, frangelico, orange slice topped with brown sugar