

# Benvenuto

WELCOME

**BREAKFAST**  
7:00 - 10:00

**LUNCH & DINNER**  
12:00 - 22:00

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## CONTACT US:

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## DISCLAIMER:

Food and beverages may contain milk, eggs, wheat, soy, nuts and shellfish, and are prepared in areas that contain these ingredients.

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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**GRILL**

Share your experience with us   

# Buffet

## **BUFFET COMPLETO** (FULL BUFFET STATION) **200**

Full buffet use: Hot and cold buffet selection  
includes complimentary bottomless tea,  
coffee and fresh fruit juices

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# Breakfast

## **TRADIZIONALE** (TRADITIONAL BREAKFAST) **95**

2 Eggs, creamy 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

## **TOAST FRANCESE** (FRENCH TOAST) **75**

French toast stack, 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 - 10:00  
DUE TO STAFF CHANGE OVER PROCEDURE

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## Antipasti

### OLIVE RIPIENI 60

Deep fried olives with a feta filling and a garlic aioli

### ZUPPA DI LENTICCHIE 55

Lentil soup prepared the Italian way

### FUNGHI AL FORNO 70

Oven baked button mushrooms with garlic butter, mozzarella and Gorgonzola

### MELANZANE ALLA PARMIGIANA 85

Layers of battered brinjal, parmesan cheese, Italian tomato and mozzarella, baked in the wood fire oven

### FILETTO DI PEPERONCINO 89

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

### CARPACCIO DI MANZO 80

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

### FEGATINI DI POLLO 69

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

### CALAMARI DUE 79

Deep fried/grilled calamari tentacles and calamari tubes served with a lemon butter sauce

### ZUPPA DI COZZE 79

Mussels done with white wine, lemon and garlic and with the choice of fresh cream or Italian tomato

### CALAMARI E CHORIZO 89

Chorizo sausage and calamari tubes served in a creamy paprika sauce

### GAMBERETTI AL FORNO 139

Oven baked prawns with garlic butter, chilli and mozzarella

### 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, basil pesto, avo and extra virgin olive oil

### INSALATA CALAMARI E GAMBERI 170

Italian salad with prawns, calamari, 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 105

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

## Focaccia

### ROSSA FOCACCIA 49

Fresh herb and rossa sauce

### BIANCA FOCACCIA 59

Garlic and mozzarella

### MITCHELL FOCACCIA 89

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

One cannot think well, love well,  
sleep well, if one has not dined well.

- Virginia Woolf

# Carne

## FILETTO DI MANZO 195

280g Beef fillet medallions grilled on the open flame

## BISTECCA DI GIRELLO 160

300g Rump steak grilled on the open flame

## "TOMAHAWK" 320

800g Rib-eye 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 159

Thinly sliced pan fried veal, paired with a sauce of your choice

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## SAUCES

### SALSA DI FUNGHI 35

Mushroom and cream

### SALSA DI PEPE 35

Madagascan green peppercorn and cream

### PIZZAIOLA 35

Italian tomato, olives and white wine

### LIMONE 35

Fresh sage and lemon butter sauce

### SALSA AL FORMAGGIO 35

Gorgonzola and cream

### SALSA DI JALAPEÑO 35

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 119

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

### CURRY DI POLLO AL BURRO 129

Butter chicken curry served with savoury rice and sambals

## Vegetariano

### BUTTERNUT RAVIOLI 115

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

### POTATO GNOCCHI 130

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

### MELANZANE ALLA PARMIGIANA 145

Layers of battered brinjal, parmesan cheese, Italian tomato and mozzarella, baked in the wood fire oven

# Frutti Di Mare

## CALAMARI ALLA GRIGLIA 160

Deep fried/grilled calamari tentacles and calamari tubes with fresh lemon and garlic

## PESCE ALLA GRIGLIA 225

Fish of the day based on season, availability and quality

## GAMBERI ALLA GRIGLIA 230

Grilled prawns with fresh garlic and parsley

## GAMBERI ALLA FIAMMA 250

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

## RISOTTO DI MARE 220

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

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# Combinazione

## GAMBERI E CALAMARI 220

Grilled calamari and queen prawns

## GAMBERI E POLLO 220

Oven roasted chicken and queen prawns

## GAMBERI E PESCE 250

Grilled fish and queen prawns

## CALAMARI E PESCE 220

Grilled fish and calamari

## CALAMARI E POLLO 210

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 110

Caramelized onion, grilled brinjal, spinach and feta

## MEDITERRANEAN 120

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

## REGINA 110

Ham and mushroom

## HAWAIIAN 110

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 200

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 110

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 130

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

## CHEESE CAKE 55

Baked cheese cake dressed with berry coulis

## TIRAMISU 60

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

## CRÈME BRÛLÉE 60

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

## LINDT & AMARULA PHYLLO PASTRY 85

Lindt chocolate wrapped in phyllo, baked in the wood fire oven, served with ice cream and Amarula

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# Bambino

ONLY FOR CHILDREN BELOW 12

## 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 95

Grilled calamari tubes served with savoury rice

## BAMBINO MARGHERITA 60

Italian tomato and mozzarella pizza

(Other varieties available, please ask your waitron)

# fiamma **SUSHI BAR**

## CALIFORNIA ROLL (4PC)

An outer layer of rice lined with Nori seaweed, filled with your choice of filling:

Salmon	Tuna	Prawn	Veg
55	50	50	40

## ROSE (4PC)

Salmon or tuna wrapped rice topped with Japanese mayo and caviar.

Salmon	Tuna
70	65

## NIGIRI (4PC)

Rice topped with a thin layer of raw or cooked fish:

Salmon	Tuna	Prawn
65	60	50

## WASABI PARCEL (4PC)

Layers of seaweed, rice, avo, wasabi, Japanese mayo and caviar, with your choice of filling:

Salmon	Tuna	Prawn
65	60	55

## BEAN CURD (2PC)

Pressed tofu pockets filled with rice and topped with Japanese mayo and fish.

Salmon	Tuna	Tempura	Prawn	Veg
60	55	55	50	45

## BAMBOO ROLL (4PC)

Cucumber lined rice, topped with Japanese mayo and caviar, with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
65	60	60	55	50

## RAINBOW ROLL (4PC)

An outer layer of avo and fish, lined with rice and filled with your choice of filling:

Salmon	Tuna	Prawn
65	60	55

## FASHION SANDWICH (4PC)

Layers of seaweed, rice, avo and Japanese mayo, with your choice of filling:

Salmon	Tuna	Prawn	Veg
60	55	50	40

## MAKI (4PC)

Nori seaweed and rice wrapped around your choice of filling:

Salmon	Tuna	Prawn	Veg
55	50	45	40

## CRUNCH ROLL (4PC)

A tempura dipped California roll filled with your choice of filling:

Salmon	Tuna	Tempura	Prawn
65	60	60	55

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"I FOLLOWED MY HEART AND  
IT LED ME TO SUSHI."

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### SASHIMI (4PC)

Fresh salmon or tuna plated delicately.

Salmon	Tuna
70	65

### PRAWNCADO (4PC) 65

An outer layer of avo, line with rice and filled with tempura prawn.

### TRIFECTA ROLL (4PC) 80

An outer layer of salmon and tuna, lined with rice and filled with prawn.

### BAMBOO AVALANCHE (4PC) 80

Prawn bamboo roll topped with a tempura rolled prawn, finished off with a sweet and spicy mayo.

### PRAWN AVALANCHE (4PC) 80

Prawn california roll topped with a tempura rolled prawn and finished off with a sweet and spicy mayo.

### SEARED SASHIMI (4PC)

Fresh salmon or tuna seared and plated delicately.

Salmon	Tuna
75	70

### FIAMMA FUSION ROLL (8PC) 150

An outer layer of Avo and salmon, lined with rice and a filling of salmon. Finished off with a sticky yakitori sauce, Japanese Mayo, tempura crumbs and fresh chilli.

### CUCUMBER HANDROLL (1PC)

Hand-rolled cone of cucumber filled with rice, avo and Japanese mayo finished with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
65	60	55	50	50

### FIAMMA HANDROLL (1PC)

Hand-rolled cone of seaweed filled with rice, avo and Japanese mayo finished with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
60	55	55	50	50

### SUSHI SALAD (Bowl)

Cucumbers spirals, avo, Japanese mayo, sesame seeds, pickled ginger, and a topping of your choice:

Salmon	Tuna	Tempura	Prawn
120	110	110	100

"LIFE HAPPENS,  
SUSHI HELPS!"

## SUSHI PLATTERS

### FIAMMA PLATTER 270

4 Prawn Avalanche  
4 Tuna Crunch Rolls  
4 Trifecta Rolls, 4 Prawncados

### BRONCO PLATTER 320

4 Salmon Rainbow Rolls  
4 Tempura Prawn Bean Curd  
8 Bamboo Tempura Prawn Rolls  
4 Salmon Roses

## TUNA OR SALMON

### 12 PIECE 185 / 195

4 Sashimi  
4 Rainbow Rolls  
4 Roses

### 18 PIECE 285 / 305

4 California Rolls  
4 Rainbow Rolls, 4 Sashimi  
2 Bean Curd, 4 Roses

### 26 PIECE 400 / 430

4 California Rolls  
4 Rainbow Rolls, 4 Sashimi  
2 Bean Curd, 4 Roses  
4 Bamboo Rolls, 4 Parcels