

Breakfast



BUFFET COMPLETO (FULL BUFFET STATION)

Full buffet use: Hot & cold buffet selection, including complimentary bottomless tea, coffee & fresh fruit juices

150

BUFFET FREDDO (COLD BUFFET STATION)

Cold buffet use: Cereals, yoghurts, breads, pastries, cheeses & cold meats.

The selection includes complimentary bottomless tea, coffee & fresh fruit juices

70

BUFFET CALDO (HOT BUFFET STATION)

Hot buffet use: Bacon, sausages, scrambled eggs, mushrooms, baked beans, hash browns, a variety of breads & other options based on season & availability. The selection includes complimentary bottomless tea, coffee & fresh fruit juices

80

Plated



TRADIZIONALE (TRADITIONAL BREAKFAST)

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

95

PICCOLO (SMALL BREAKFAST)

1 Egg, creamy mushroom, rosa tomatoes & bacon

60

CASA (HOUSE BREAKFAST)

Sweet corn scrambled eggs, avo, pork sausage, fresh rocket & reggiano shavings

80

BENESSERE (WELLNESS BREAKFAST)

Muesli, plain yoghurt, fresh fruit & honey

65

FRITTATA (OMELETTE)

3 Egg omelette, cheese, onion, mushroom & parma ham

85

OLANDESE (HOLLANDAISE BREAKFAST)

2 Eggs, parma ham, hash brown, hollandaise & fresh rocket

90

**BREAKFAST SERVED STRICTLY BETWEEN THE HOURS OF 7:00AM - 10:00AM
DUE TO STAFF CHANGE OVER PROCEDURE**

Benvenuti



CONTACT US

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BREAKFAST

7:00am - 10:00am

LUNCH & DINNER

12:00pm - 21:30pm

Some dishes on the 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 your guests.

Products contained within the bar tariff & wine list may contain allergens.

Please ask for assistance if you require information regarding
the dishes & the ingredients included in the menu.

Wine corkage - R50

Service charge of 10% added to tables of 8 & above

Special corkage - R100 for bubbles & stocked wines

fiamma  **GRILL**
BALLITO

Antipasti



ZUPPA DI LENTICCHIE (Lentil soup) V Lentil soup prepared the Italian way	55
MELANZANE ALLA PARMIGIANA (Brinjal bake) V Layers of battered brinjal, parmesan cheese, Italian tomato & mozzarella baked in the wood fire oven	79
FUNGHI AL FORNO (Oven baked mushrooms) V Oven baked button mushrooms with garlic butter, mozzarella & gorgonzola	79
CARPACCIO DI MANZO (Thinly sliced raw beef fillet) Thinly sliced raw beef fillet dressed with reggiano shavings, capers, fresh rocket & extra virgin olive oil	89
FILETTO DI PEPERONCINO (Chilli beef fillet cubes) Marinated beef fillet with chilli, garlic, white wine & Italian tomato	95
FEGATINI DI POLLO (Chicken livers) Chicken livers cooked with onion, white wine, tomato, cream & chilli	70
CALAMARI ALLA GRIGLIA (Grilled calamari) Calamari grilled with garlic, parsley & fresh lemon	79
TESTI DI CALAMARI FRITTE (Deep fried calamari legs) Deep fried calamari legs drizzled with lemon butter	79
CALAMARI AL FORNO (Oven baked calamari) Oven baked calamari in Italian tomato, stuffed with spinach & feta	85
GAMBERETTI AL FORNO (Oven baked prawns) Oven baked prawns with garlic butter, chilli & mozzarella	SQ
ZUPPA DI COZZE (Mussel soup) Mussels soup done two ways: 1. Fresh cream, white wine, lemon, garlic & parsley 2. Italian tomato, white wine, lemon, garlic & parsley	79
LUMACHE AL FORNO (Oven baked snails) Oven baked snails with garlic butter, mozzarella & gorgonzola	79

Insalate



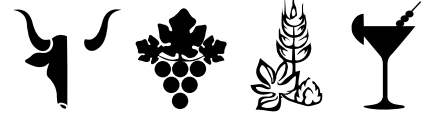
INSALATA ITALIANA (Italian salad)	70
Mixed greens, rosa tomatoes, cucumber, olives & reggiano shavings	
INSALATA CAPRESE CON AVOCADO (Sliced mozzarella balls with avo)	95
Slices of fior di latte mozzarella balls, fresh tomato, capers, basil pesto, avo & extra virgin olive oil	
INSALATA CALAMARI (Calamari salad)	105
Italian salad with grilled calamari, avo & an Italian lime dressing	
INSALATA POLLO E GAMBERI (Chicken & prawn salad)	150
Italian salad with prawns, chicken, feta & finished with a seafood dressing	
INSALATA GORGONZOLA (Gorgonzola, bacon & avo salad)	125
Italian salad with gorgonzola, bacon, avo & finished with a creamy gorgonzola dressing	
INSALATA DI FILETTO (Fillet & fior di latte salad)	140
Italian salad with fresh fior di latte mozzarella & sliced beef fillet	

Focaccia



ROSSA FOCACCIA	40
Fresh herb & rossa sauce	
BIANCA FOCACCIA	55
Garlic & mozzarella	
MITCHELL FOCACCIA	85
Italian tomato, fior di latte mozzarella balls, chilli, rosa tomatoes, basil pesto & fresh rocket	
PARMA FOCACCIA	95
Parma ham, rocket, rosa tomatoes & reggiano shavings	
GABBI FOCACCIA	95
Rossa sauce base, calamari, rocket, rosa tomatoes, olives & reggiano shavings	

Carne



FILETTO DI MANZO (Grilled fillet medallions 280g) Beef fillet medallions grilled on the open flame	179
BISTECCA DI GIRELLO (Grilled rump 300g) Rump steak grilled on the open flame	155
BISTECCA ALLA FIORENTINA (T-bone 550g) Char grilled T-bone steak on the open flame	220
COSTOLETTE DI AGNELLO (Lamb loin chops) Grilled lamb cutlets marinated with fresh garlic & herbs	210
COSTATE DI MAIALE ALLA GRIGLIA (Pork loin chops) Grilled pork chops marinated with fresh garlic & herbs	170
FIAMMA MIXED GRILL 3 grilled queen prawns, 140g fillet medallion & half a baby chicken & choice of side order	255
VITELLO AL FUNGHI (Veal mushroom) Thinly sliced veal prepared with mushroom & fresh cream	180
VITELLO ALLA PIZZAIOLA (Veal tomato) Thinly sliced veal prepared with garlic, olives, capers, white wine & tomato	180
VITELLO AL LIMONE (Veal lemon) Thinly sliced veal prepared with a fresh sage & lemon butter sauce	165
VITELLO INVOLTINI (Rolled veal) Thinly sliced veal stuffed with mature mozzarella, bacon then prepared in a Marsala, mushroom & fresh cream sauce	195

Sauces

Salsa di Peppadew (Peppadew pesto & rocket)	30ea
Salsa di Funghi (Mushroom & cream)	
Salsa di Pepe (Madagascan peppers & cream)	
Salsa al Formaggio (Gorgonzola, mascarpone & cream)	
Salsa alla Pizzaiola (Garlic, olives, capers, wine & tomato)	
Salsa di Jalepeño (Jalepeño, mozzarella & cream)	

Pollo



POLLO ALLA LIMONE / DIAVOLA (Oven baked baby chicken) **155**

Wood roasted baby chicken with lemon, garlic & fresh herbs

POLLO PARMIGIANO (Crumbed chicken breast fillet) **125**

Crumbed chicken breast topped with Neapolitano, mozzarella & reggiano shavings

Frutti Di Mare



CALAMARI ALLA GRIGLIA (Grilled calamari) **145**

Grilled calamari with fresh lemon & garlic

PESCE ALLA GRIGLIA (Grilled fish of day) **210**

Fish of the day based on season, availability & quality

GAMBERI ALLA GRIGLIA (Grilled prawns) **220**

Grilled prawns with fresh garlic & parsley

GAMBERI ALLA FIAMMA (Pan seared saucy prawns) **250**

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

LANGOUSTINE ALLA GRIGLIA (Grilled langoustines) **SQ**

Grilled langoustines with fresh garlic & parsley

ARAGOSTA AL FORNO (Wood roasted crayfish) **SQ**

Grilled & wood roasted baby crayfish with fresh garlic, lemon butter & parsley

RISSOTO DI MARE (Seafood risotto) **195**

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

PLATTER FOR TWO

SQ

Line fish (grilled)

Six queen prawns (grilled)

Four langoustines (grilled)

Calamari (grilled)

Mussels (creamy garlic sauce)

Choice of: savory rice

french fries

side salad

Sauce: lemon butter

garlic butter

Combinazione



GAMBERI E CALAMARI (Prawns & calamari) Grilled calamari & queen prawns	210
GAMBERI E POLLO (Prawns & chicken) Oven roasted chicken & queen prawns	200
GAMBERI E PESCE (Prawns & grilled fish) Grilled fish & queen prawns	250
GAMBERI E LANGOUSTINE (Prawns & langoustine) Grilled langoustines & queen prawns	SQ
CALAMARI E PESCE (Calamari & grilled fish) Grilled fish & calamari	190
CALAMARI E POLLO (Calamari & chicken) Oven roasted chicken & calamari	160

Vegetariano



MELANZANE ALLA PARMIGIANA (Brinjal bake) V Layers of battered brinjal, parmesan cheese, Italian tomato & mozzarella, baked in the wood fire oven	140
BUTTERNUT RAVIOLI V Home made butternut ravioli with a sage & gorgonzola cream sauce	115







Side Orders

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

Riso di casa nostra (Savoury Rice)	30ea
Patatine Fritte (French Fries)	
Spicchi di Patate (Potato Wedges)	
Insalata (Side Salad)	
Vegetali Arrostiti (Mediterranean Roast Veg)	
Spinaci (Cream Spinach or Garlic, tomato & lemon)	
Puree di patate (Basil pesto mash)	
Spaghetti (fresh parsley & olive oil)	
Lenticche (Lentils)	

Pizza

Pasta

MARGHERITA 	80	PENNE PESTO 	80
Italian tomato & mozzarella		Penne pasta, basil pesto & olive oil	
SALUTE 	90	FETTUCINE CON CARCIOFI 	95
Caramelized onion, grilled brinjal, spinach & feta		Artichokes, cherry tomatoes, olive oil, wine, mint & garlic	
MEDITERRANEAN 	120	CAMPAGNOLA 	90
Mushroom, peppers, onion, olives, rosa tomato, basil pesto & garlic		Italian tomato, peppers, olives, baby marrow & brinjal	
HAWAIIAN	98	SPAGHETTI BOLOGNESE	110
Ham & pineapple		Italian tomato & ground beef "the original"	
CAPONE	120	FRUTTI DI MARE	185
Chicken, mushroom, onion & avo		Prawns, calamari, mussels, garlic, tomato & white wine	
QUATTRO STAGIONI	140	PASTA SCAMPI	189
Mushroom, ham, olives & artichokes		Prawns, white wine, cream & chilli	
FIAMMA	125	SPAGHETTI PEPERONCINO	155
Mince, peppers, onion, chilli, garlic, feta & peppadew		Cubed beef fillet grilled with chilli, garlic, white wine & Italian tomato	
RAPHAEL	120	LASAGNE DI CARNE	100
Bacon, feta & avo		Oven baked ground beef, pasta sheets, cream, tomato & mozzarella	
CORLEONE	95	FIAMMA PICCANTI	120
Chicken livers, onion & feta		Italian tomato, ground beef, cream & chilli	
COCO DE MER	155	POLLO ALLA GIA	120
Prawns, calamari, mussels, garlic, chilli, rocket & avo		Italian tomato, chicken, peppers, onion & cream	
DIESEL	130	PASTA LOCO	140
Bacon, gorgonzola, avo & peppadew		Butternut, bacon, chicken, gorgonzola & cream	
SICILIANO	135		
Salami, anchovies, capers, olives & peppers			
MARIA	145		
Pulled lamb, mint & feta			
DUNHAM	135		
Salami, ham, jalapeño & sweet chilli			

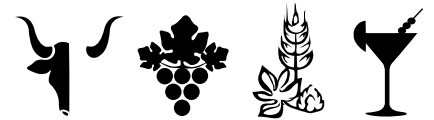
Dolce



PANNA COTTA Italian "cooked" cream with Amaretto & black cherries	50
TIRAMISU Mascarpone, rum, espresso & chocolate between layers of Italian finger biscuits	50
BACI (<i>Contains Nuts</i>) Assorted Italian kisses	50
CRÈME BRÛLÉE A rich custard dessert, topped with a layer of caramelized sugar	60
CHEESE CAKE Baked cheese cake dressed with whole black cherries	55
LINDT & AMARULA PHYLLO PASTRY Lindt chocolate wrapped in phyllo, baked in the wood fire oven, served with ice cream & Amarula	69

Bambino

ONLY FOR CHILDREN BELOW THE AGE OF 12



BAMBINO BANGERS & MASH Pork bangers served with plain mash	65
BAMBINO POLLO Crumbed chicken strips served with french fries	70
BAMBINO FILETTO 140g Fillet medallion served with french fries	95
BAMBINO BOLOGNESE Spaghetti bolognese topped with a sprinkling of cheese	55
BAMBINO CALAMARI Grilled calamari tubes served with savoury rice	80
BAMBINO MARGHERITA Italian tomato & mozzarella pizza	55