

# *Fiamma*

BY ENRICO BARTOLINI

## **A STELLAR TASTE OF ITALY ON THE PEAK**

Fiamma showcases the culinary musings of Celebrity Chef Enrico Bartolini, capturing the essence of family dining the Italian way, with comforting and generous dishes that are ideal for sharing and are all freshly produced in-house.

Creating an ambience akin to inviting guests into the Chef's kitchen, Fiamma offers an enticing menu defined by Mediterranean seasonality, promising family-style Italian cuisine and a relaxing dining experience - indoors and al fresco.

# Antipasti

<b>INSALATA FIAMMA (V)</b>	98
Mixed leaves, cherry tomatoes, grana padano cheese, red radish, olives, focaccia croutons and balsamic vinegar	
<b>BURRATA, PESTO SICILIANO E CIME DI RAPA (V)</b>	158
Burrata cheese, Sicilian pesto, broccoli rabe and taggiasca olives	
<b>PROSCIUTTO E FICHI</b>	168
24 months Prosciutto, fresh figs, toasted hazelnuts and aged balsamic vinegar	
<b>VITELLO TONNATO</b>	168
Roasted veal, tonnata sauce, mixed greens, sundried tomatoes and capers	
<b>POLPO</b>	188
Roasted Spanish octopus, ratte potatoes, 'nduja sauce and romanesco	
<b>TARTARE DI BUE PIEMONTESE</b>	198
Fassona beef tartare with fresh pear, pecorino sauce, egg yolk and almond crumbs	

# Zuppe

<b>MINISTRONE (V)</b>	98
Seasonal Italian vegetable broth, focaccia croutons and parmigiano reggiano	
<b>ZUPPA DI FUNGHI E ORZO (V)</b>	98
Truffle infused wild mushrooms and barley broth, parmigiano reggiano	

# Pasta

<b>SPAGHETTI AL POMODORO SAN MARZANO E BASILICO (V)</b>	148
Spaghetti “Mancini” with “San Marzano” tomato sauce and fresh basil	
<b>LASAGNA</b>	188
Homemade lasagna with “Bolognese”, béchamel sauce and parmigiano reggiano	
<b>PAPPARDELLE ALL’ANATRA</b>	198
Pappardelle with duck ragù	
<b>TAGLIATELLE ZUCCA E TALEGGIO</b>	178
Tagliatelle, pumpkin purée, amaretti, fried sage and taleggio cream	
<b>RIGATONI ALL’AMATRICIANA</b>	198
Rigatoni “Mancini”, guanciale, pecorino romano cheese, tomatoes and black pepper	
<b>LINGUINE ALL’ASTICE</b>	328
Linguine “Mancini”, half lobster, tomatoes, garlic and parsley	
<b>TAGLIOLINI AL TARTUFO NERO</b>	338
Tagliolini, parmigiano sauce, egg yolk and fresh black truffles	

# Risotti

<b>RISOTTO AI PORCINI E TARTUFO NERO</b>	208
“Acquerello” risotto porcini and fresh black truffle	
<b>RISOTTO AI FRUTTI DI MARE</b>	248
“Acquerello” risotto with Sicilian red prawn, octopus, mussels, scallop, lobster bisque, samphire and lemon	

## *Secondi*

<b>COTOLETTA ALLA MILANESE</b> Veal chop milanese, baby gem salad and thyme mayonnaise	398
<b>AGNELLO, CARCIOFI E MENTA</b> Pan seared lamb chop, roasted artichokes and mint salsa verde	278
<b>POLLO ALLA CACCIATORA</b> Slow cooked and roasted chicken leg with traditional bell pepper cacciatora	238
<b>MERLUZZO E CARDONCELLI</b> Baked Atlantic cod, cardoncelli mushrooms and potato stew	288
<b>GUANCIA DI MAIALE BRASATA</b> Braised pork cheeks, sautéed chicory, spinach and soft polenta	218
<b>CONTROFILETTO DI BLACK ANGUS</b> Black angus striploin, black garlic mashed potato and asparagus Add black truffles \$98	448

## *Side Dishes*

<b>ITALIAN FRIES (V)</b>	78
<b>MASHED POTATO AND PROVOLA (V)</b>	
<b>ROCKET AND CHERRY TOMATO SALAD (V)</b>	
<b>ROASTED PORTOBELLO MUSHROOMS (V)</b>	



# Pizze



<b>MARINARA</b>	138
Tomato sauce, sliced garlic, anchovies and fresh oregano	
<b>MARGHERITA (V)</b>	158
Tomato sauce, fior di latte mozzarella, basil and extra virgin olive oil	
<b>QUATTRO FORMAGGI (V)</b>	198
Fior di latte mozzarella, gorgonzola, pecorino toscano and smoked scamorza	
<b>PATATE E PORCHETTA</b>	178
Thin potato slices, fior di latte mozzarella, artisanal Italian porchetta ham and fresh rosemary	
<b>DIAVOLA</b>	188
Tomato sauce, fior di latte mozzarella and spicy “Spianata Romana” salame	
<b>PROSCIUTTO E BUFALA</b>	208
Tomato sauce, buffalo mozzarella, rocket, parmigiano reggiano and 18-month aged parma ham	
<b>BURRATA E ‘NDUJA</b>	208
Tomato sauce, spicy pork ‘nduja, fior di latte mozzarella and fresh burrata cheese	
<b>PORCINI E TARTUFO NERO (V)</b>	258
Fior di latte mozzarella, roasted porcini mushrooms and Italian black truffles	



# Dolci



**PANNA COTTA ALLE MANDORLE** 88

Thick almond milk panna cotta, passion fruit coulis, almond praline and chocolate crumble

**TIRAMISÚ** 88

Savoardi biscuits, mascarpone cream and arabica espresso

**TORTA NAPOLEONE** 88

Puff pastry, pastry cream and mixed berries compote

**GIANDUJA** 118

Gianduja whipped ganache, caramel sauce, hazelnut praline and orange curd

**GELATI E SORBETTI** 68

Lemon or mandarin sorbet

Homemade Ice cream — chocolate / vanilla / pistachio