

WE WILL ALWAYS BE GRATEFUL FOR THE HARDWORKING FARMERS,  
RANCHERS, PURVEYORS, AND NUMEROUS SMALL BUSINESSES WHO  
SUPPORT US IN KEEPING OUR LARDER FILLED AND OUR TABLE SET.

AN ENDLESS SPECIAL THANKS TO:

- Mountain Pride
- Shoemaker Bison Ranch
- Three Creeks Ranch
- Lot 29
- Bona Furtuna
- Salmon Creek Farms
- Di Stefano Cheese
- Riverence Provisions
- Snake River Farms
- Broadleaf Game
- River Road Farms
- Charlie's Produce
- Craftmade Aprons
- Chefworks
- Katie Linder Design

Our house olive oil, carefully curated by our chefs, is  
available for purchase to elevate your cooking at home.

Please ask your server for more information.

The fine art displayed in our restaurant is courtesy of  
Gilman Contemporary located in Ketchum, Idaho.

GILMANCONTEMPORARY.COM

We handle common allergens in our kitchen and cannot guarantee any dish is completely allergen-free. Please inform your server of any allergies before ordering.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FIAMMA (N): ITALIAN, LITTLE FLAME – A TERM OF ENDEARMENT  
OR NICKNAME, MEANING “LITTLE FIERY ONE”

At Fiamma, we believe in the power of simplicity elevated to its finest. Focusing on regional and seasonal ingredients, we celebrate the art of open flame cooking and pasta fatto a mano, ensuring every dish is as fresh and flavorful as possible. Beyond the kitchen, our passion for creating an exceptional dining experience extends into everything we do— from curating a robust wine list that perfectly complements our dishes to providing warm, attentive service that makes every guest feel like family.

We believe that a fulfilling meal is more than what's on the plate— it's an experience that engages all the senses, from the sights of live fire cooking to that first bite of freshly prepared pasta. But more than that, it's about connection. Think of Fiamma as an extension of your home—a welcoming place to gather, share stories over delicious food, and make memories that linger long after the meal ends.

We promise you'll always leave our table with a full stomach and an even fuller heart.  
Thank you for allowing us to be part of your moments, big and small.

Mangiamo!



ANTIPASTI

|                                                                                                     |    |                                                                                                                                                                                                                                                                                                                    |    |
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| HOUSE-MADE FOCACCIA                                                                                 | 15 | "IDAHO'S BEST"                                                                                                                                                                                                                  | 26 |
| fennel honey butter • Fiamma olive oil • sea salt                                                   |    | Idaho Burbank potato gems • Grana Padano fonduta • summer truffle                                                                                                                                                                                                                                                  |    |
| PROSCIUTTO E BURRATA                                                                                | 36 | MUSSELS FRA DIAVOLO                                                                                                                                                                                                                                                                                                | 36 |
| 18 month San Daniele sliced on our "Ferrari" • grilled peaches • truffle honey • housemade focaccia |    | PEI mussels • calabrian chilies • sunday sugo • fennel    |    |

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| POLPETTE AKA CHEF BRITT'S FAMOUS MEATBALLS         | 25 |
| sunday sugo • ricotta • parmigiano • fennel pollen |    |

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| CHARRED SNAP PEAS    | 21 | FIAMMA CAESAR                                                                                                     | 21 |
| whipped ricotta • Fiamma chili crunch • herbs • lemon                                                                                                                                                                                                                   |    | little gem • roasted lemon anchovy • croccante                                                                    |    |
| SUMMER CAPRESE                                                                                        | 22 | WEDGE-ISH                      | 23 |
| stone fruit • heirloom cherry tomato • Di Stefano mozzarella • white balsamic & basil vinaigrette • toasted hazelnut                                                                                                                                                    |    | iceberg • herbed buttermilk • Bayley Hazen Blue • crispy Finocchiona • smoked tomato • Bona Furtuna aged balsamic |    |

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| GRAMIGNA                                                | 51 |
| <i>a short, curled pasta shape from the Emilia-Romagna region of Italy</i><br>Dungeness crab • charred scallion butter • lemon • croccante |    |

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| TAGLIATELLE                                                                                                                     | 41 |
| <i>classic white bolognese of Modena with wild boar, bison and pancetta</i><br>handcut tagliatelle • parmigiano • fennel pollen |    |

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| AGNOLOTTI DEL PLIN                                                                                                                                                                                                                 | 44 |
| <i>small, hand-pinched stuffed pasta from Italy's Piedmont region, traditionally filled with roasted meats and named after the "plin" (pinch) used to seal them</i><br>braised local beef • parmigiano • prosciutto • lemon • sage |    |

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| LASAGNA                                                                                                                                                                                                                                        | 42 |
| <i>a Northern Italian-style layered pasta dish that omits tomato in favor of layers of cheeses and decadent beschamela</i><br>lasagna bianco • butter braised wild mushrooms • swiss chard • beschamela • sunday sugo • Dolomitenkönig fontina |    |

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| BUCCATINI AMATRICIANA                                                                               | 43 |
| <i>A Roman-born pasta, its slender, hollow form is crafted to carry sauce from the inside and the outside</i><br>guanciale • sunday sugo • calabrian chilies • Pecorino Romano • basil |    |

HOUSE CUTS

All steaks are served with Fiamma steak sauce 

|                                  |       |    |                               |       |    |
|----------------------------------|-------|----|-------------------------------|-------|----|
| SIGNATURE FILET                  | 10 oz | 69 | BISON RIBEYE                  | 14 oz | 75 |
| <i>Three Creeks Ranch, Idaho</i> |       |    | <i>Shoemaker Ranch, Idaho</i> |       |    |
| ZABUTON                          | 12oz  | 73 | ELK BACKSTRAP                 | 10 oz | 69 |
| <i>Lot 29, Idaho</i>             |       |    | <i>Duncan Ranch, NZ</i>       |       |    |

|                  |                                              |     |
|------------------|----------------------------------------------|-----|
| THE COWBOY STEAK | 40 oz bone-in ribeye<br><i>Lot 29, Idaho</i> | 195 |
|------------------|----------------------------------------------|-----|

CONTORNI Sides are meant to be shared

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| MASHED POTATOES                | 15 | HOUSE CUT FRIES                                                                                                                                                                     | 15 |
| Robuchon style                                                                                                    |    | 3x cooked • Parmigiano • rosemary • Fiamma house ketchup                                                                                                                                                                                                               |    |
| BUTTER BRAISED  WILD MUSHROOMS | 15 | SWEET CORN    | 13 |
| seasonal funghi • herbs • garlic                                                                                  |    | corn butter • charred corn Fiamma chili crunch • herbs                                                                                                                                                                                                                 |    |

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| PARMIGIANA DI MELANZANE                                                                           | 41 |
| <i>our take on a classic eggplant parmesan</i><br>whole fried eggplant • sunday sugo • parmigiano |    |

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| PORK MILANESE                                                                                                                                                                                                         | 49 |
| <i>Salmon Creek Farms bone in pork loin, pounded and simply breaded and fried—an Italian classic that's crisp outside and juicy within</i><br>Fiamma buttermilk mascarpone • summer peach mostarda • fennel • arugula |    |

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| SWORDFISH    | 49 |
| <i>East Coast swordfish cooked over our live wood fire</i><br>hummus • green bean tomato succotash • broken olive vinaigrette • herbs                                                                                                                                       |    |

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| FIAMMA STEAKHOUSE BURGER                                                                                                                                                                                                                                         | 36 |
| <i>Ground from the trimmings of our house-cut steaks, this indulgent burger is a limited offering - only 5 per evening!</i><br>Cooper sharp • onion ring • Fiamma steak sauce aioli • pickles • arugula • ciabatta roll • house cut fries & Fiamma house ketchup |    |

 Gluten Free    Dairy Free    Contains Tree Nuts / Seeds    Contains Shellfish    Spicy

Chef Owners: Britt Rescigno & Kinsey Leodler-Rescigno  
We have allocated the following time frames for guests to dine at Fiamma: 1-4 Guests: 1.5 hours, 5+ guests: 2 hours  
*A 25% service charge will be automatically applied to parties of 7 or more.*

PASTA FATTA A MANO

DAL FOCOLARE