

ANTIPASTI

HOUSE-MADE FOCACCIA	15	PROSCIUTTO E BURRATA	36
fennel honey butter • Fiamma olive oil • sea salt		18 month San Daniele sliced on our "Ferrari" • roasted grapes • truffle honey • housemade focaccia	
BRITT'S FAMOUS MEATBALLS	25	MUSSELS FRA DIAVOLO	36
sunday sugo • whipped ricotta • parmigiano • fennel pollen		PEI mussels • calabrian chilies • sunday sugo • fennel	GFVDF
'IDAHO GOLD' GF			26
grated Idaho Burbank potatoes, confit in butter, pressed and fried until golden Grana padano fonduta • fresh seasonal truffle			

NDUJA ROASTED CARROTS GFV	21	FIAMMA CAESAR	21
nduja • green goddess ricotta pistachio • mint		little gem • roasted lemon anchovy • croccante	
BRUSSELS FRITTI GFV	23	ENSALATA CICORIA GFV	23
fried brussels sprouts • mustard maple agrodolce • pistachio • sage • parmigiano reggiano		castelfranco • frisee • arugula Bayley Hazen Bleu • pear • celery • sherry viniagrette • pine nuts crispy prosciutto	

Enhance any dish with fresh seasonal truffle 30

PASTA FATTA A MANO

MAFALDE	39
a classic Naples pasta of hand-crafted ribbons of pasta with ruffled edges three peppercorn melange • pecorino romano • parmigiano	
TAGLIATELLE	41
classic white bolognese of Modena with wild boar, bison and pancetta handcut tagliatelle • parmigiano • fennel pollen	
TORTELLONI	41
delicate pasta parcels filled with creamy sweet potato, folded by hand sweet potato • kale • enoki mushrooms • crispy garlic • miso brown butter	
LASAGNA	45
a Northern Italian-style layered pasta dish with layers of cheese and decadent béchamel and a rich lamb ragù Boise lamb ragu • kale • beschamela • Dolomitenkönig fontina	
BUCCATINI AMATRICIANA V	43
A Roman-born pasta, its slender, hollow form is crafted to carry sauce from the inside and the outside guanciale • sunday sugo • calabrian chilies • Pecorino Romano • basil	

HOUSE CUTS			All steaks are served with Fiamma steak sauce (GF)			
SIGNATURE FILET 10 oz			69	BISON RIBEYE 12 oz		73
Three Creeks Ranch, Idaho				Shoemaker Ranch, Idaho		
NY STRIP 14oz			77	ELK BACKSTRAP 10 oz		69
Lot 29, Idaho				Duncan Ranch, NZ		
THE COWBOY STEAK				40 oz bone-in ribeye Lot 29, Idaho		195

CONTORNI			Sides are meant to be shared
MASHED POTATOES GF	15	HOUSE CUT FRIES GF	15
classic as it gets		3x cooked • Parmigiano • rosemary Fiamma house ketchup	
BUTTER BRAISED GF	15	CHARRED BROCCOLI RABE VVGF	13
WILD MUSHROOMS		garlic • balsamic • herbs Fiamma chili crunch	
seasonal funghi medley • herbs garlic • chive			
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DAL FOCOLARE

ROASTED CABBAGE VV	36
a celebration of one of our favorite fall vegetables, roasted over the wood fire savoy cabbage • miso eggplant puree • colatura caramel • calabrian chili fried herb & pine nut gremolata	
PORK CUTLET PARMESAN	49
Salmon Creek Farms bone in pork loin, pounded and simply breaded and fried—an Italian classic that's crisp outside and juicy within sunday sugo • mozzarella • broccoli rabe • basil	
GRILLED SWORDFISH DF	49
East Coast swordfish grilled over our live wood fire braised kale • sun dried tomato • miso eggplant puree • broken olive viniagrette	
FIAMMA STEAKHOUSE BURGER	36
Ground from the trimmings of our house-cut steaks, this indulgent burger is a limited offering - only 5 per evening! Cooper sharp • onion ring • Fiamma steak sauce aioli • pickles • arugula ciabatta roll • house cut fries & Fiamma house ketchup	