

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
- MacFarlane Pheasant
- Riverence Provisions
- Hyndman Peak Beef
- Snake River Farms
- Broadleaf Game
- Charlie's Produce
- Craftmade Aprons
- Chefworks
- Nicholas & Co
- Katie Linder Design
- Hana-Lee Sedgwick
- Mary Clare Harrington

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

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!



¹We 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.

PRIMI

POLPETTE AKA CHEF BRITT'S FAMOUS MEATBALLS ricotta · parmigiano · fennel pollen	25
HOUSE-MADE FOCACCIA fennel honey butter · Fiamma olive oil	12
HAMACHI CRUDO 🌿 Ⓜ️ Ⓣ️ cucumber acqua pazza · strawberry · castelvetrano	21
SALUMI E FORMAGGIO 🥛 sliced to order charcuterie for the table: mortadella · coppa · prosciutto san danielle · la tur · gorgonzola dulce · piave vecchio	35

FOIE GRAS MOUSSE house whipped foie gras · peach mostarda · focaccia	33
CALAMARI FRITTO artichoke · peperoncino · basil aioli	29
BURRATA grilled figs · truffle honey · focaccia	21
ARANCINI AMATRICIANA guanciale · tomato · pecorino sardo	25

INSALATA

FIAMMA CAESAR little gem · roasted lemon · anchovy · croccante	21
TRISTA cicoria · crispy prosciutto · peperoncino · roasted pepper castelvetrano olive · crispy spiced garbanzos · gorgonzola vinaigrette	23
FINALLY SUMMER watermelon · tomato · pecorino fresco · fried artichokes white balsamic · arugula	19

HOUSE CUTS Ⓜ️

All steaks are served with Fiamma
Steak Sauce and Chianti butter

WAGYU FILET MIGNON 8oz/12oz	63/79
WAGYU NY STRIP 16oz	77
SRF KUROBUTA DOUBLE CHOP	69
BISTECCA ALLA FIAMMA 40oz Wagyu Tomahawk	195

CONTORNI

Sides are meant to be shared

TWICE BAKED ID POTATO Ⓜ️	13
WALLA WALLA ONION RINGS Ⓣ️	11
CAULILINI GRATINATO	13
CAPONATA Ⓜ️ Ⓣ️	11

DAL FOCOLARE

VEAL MILANESE whipped ricotta · arugula watercress salad · peaches	53
SCALLOPS 🦪 roasted tomato brodo · caulilini fritto · gremolata	43
VENISON Ⓜ️ bone in chop · calabrian sweet potato puree · wilted summer chard · scape salmoriglio	59
FIAMMA STEAKHOUSE BURGER Cooper sharp · Walla Walla onion ring · Fiamma steak sauce aioli house pickles · arugula · ciabatta - <i>limit 11 per day!</i>	36

PASTA

Fatto A Mano

ROTOLO wild boar ragu · broccoli rabe · caciocavallo	36
TAGLIATELLE bolognese classico · parmigiano	36

RISOTTO Ⓜ️ charred sweet corn · saffron · parmigiano · chives	36
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A La Bronza

BUCATINI ALLA VONGOLE 🦪 PNW manila clams · peperoncino · croccante	43
SPAGHETTI ALLA NERANO anchovies · baby zucchini · croccante	35
RIGATONI 🥛 braised lamb · piave · castelvetrano · pine nuts	43

Ⓜ️ Gluten Free Ⓣ️ Dairy Free 🥛 Contains Tree Nuts / Seeds 🦪 Contains Shellfish 🌿 Spicy

Chef Owners: Britt Rescigno & Kinsey Leodler-Rescigno Wine Director: Brady McAlister General Manager: Brian Shea
We have allocated the following time frames for guests to dine at Fiamma: 1-4 Guests: 1.5 hours, 5+ guests: 2 hours