

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!



ANTIPASTI

HOUSE-MADE FOCACCIA fennel honey butter Fiamma olive oil	13	OCTOPUS  bravas-style potatoes · fennel aioli giardiniera · harissa · herb salad	28
PROSCIUTTO E BURRATA 18 month San Daniele sliced on our "Ferrari" · seasonal fruit truffle honey · housemade focaccia	36	FONDUTA Italian style 'fondue' · duck sausage giardineira · roasted radish housemade focaccia	27
POLPETTE AKA CHEF BRITT'S FAMOUS MEATBALLS ricotta · parmigiano · fennel pollen			25

PASTA FATTAMANO

ANOLINI <i>traditional filled pasta coin of the Emilia Romagna region</i> spinach · ricotta filling · sunday sugo · fresh basil	35	TRISTA  cicoria · crispy prosciutto peperoncino · roasted pepper castelvetrano olive · crispy spiced garbanzos · gorgonzola vinaigrette	23
FIAMMA CAESAR little gem · roasted lemon anchovy · croccante	21	BRUSSELS FRITTA  fried brussels · dijon balsamic honey · fennel pollen	17
TAGLIATELLE <i>classic white bolognese of Modena with wild boar, bison and pancetta</i> handcut tagliatelle · parmigiano · fennel pollen	39		
TORTELLINI ALLA PANA  <i>an Italian comfort food of tortellini tossed in brûléed parmigiano cream</i> mortadella · pork shoulder · parmigiano · prosciutto	37		
LUMACHE  <i>designed to cradle sauces, this snail-shaped pasta celebrates comfort</i> classic vodka sauce · fresh mozzarella · calabrian chili	36		
CASARECCE <i>a short, twisted pasta made famous by the traditions of Sicilian nonnas</i> braised beef cheek · kale · smoked caciocavallo · croccante	43		
DITALINI E FAGIOLI <i>better known as "pasta fazool" in Italian-American kitchens,</i> <i>this is a timeless classic of pasta and stewed beans</i> cannellini bean ragu · prosciutto · fried sage · parmigiano	35		

DAL FOCOLARE

HOUSE CUTS

All steaks are served with
Fiamma steak sauce

LOCAL SIGNATURE FILET 10oz	69	MASHED POTATOES  Robuchon style	15
LAMB STRIPLOIN 8oz	47	WALLA WALLA ONION RINGS  Fiamma house ketchup	13
ELK BACKSTRAP 12oz	69		
DOUBLE CUT PORK CHOP	49	BUTTER BRAISED  WILD MUSHROOMS	15
BISTECCA ALLA FIAMMA 40oz Wagyu tomahawk	195	GLAZED CARROTS  carrot top chermoulah	13

CONTORNI

Sides are meant to be shared

Enhancements

VENETO STYLE  fresh PNW dungeness crab and fennel hollandaise	29	GORGONZOLA  imported gorgonzola dolce butter · roasted garlic	7
CALABRIAN BUTTER  roasted shallot · chili · garlic	7	MAINE LOBSTER TAIL  butter grilled 7oz tail	27
		CHIANTI PEPPERCORN DEMI 	12

PARMIGIANA DI MELANZANE

whole fried eggplant · sunday sugo · parmigiano

SWORDFISH  fried eggplant alla norma sauce · Tuscan polenta cake	43
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ELK OSSO BUCO

braised shank · pomegranate molasses · creamy polenta · crispy aliums

MOULARD DUCK  slow roasted breast · fondant parsnips · blood orange jus	55
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FIAMMA STEAKHOUSE BURGER

Cooper sharp · Walla Walla onion ring · Fiamma steak sauce aioli
house pickles · arugula · ciabatta - *limit 5 per day!*

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

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