

Fiamma



"At Fiamma, step into a familial abode where the warmth of Italian tradition glows like a hearth - inviting, timeless, and full of soul."

Here, meals are more than sustenance; they are rituals of joy, woven from the freshest seasonal produce. Gather around the table where laughter flows like wine, and every bite tells a story - of heritage, togetherness, and life savoured in its richest, most heartfelt moments."

Buon Appetito!

Enjoy Your Meal!

GUSTO

\$188⁺⁺ per person

Additional \$100⁺⁺ per person for wine pairing

STUZZIGA L'APPETITO

Amuse-bouche

TIGELLA

Seared cream bread, stracciatella cheese, Parma ham

ARANCINI

Rice fritter, cacio cheese, black pepper

Aperol spritz

ANTIPIASTI

Appetiser

CARPACCIO DI POMODORI ARCOBALENO E PESCHE

Thinly sliced seasonal heirloom tomatoes and peaches dressed with white balsamic vinegar

TUNA TARTARE, FIORI DI BORRAGINE

Chutoro tuna, green zebra tomato, focaccia, tomato sauce

VELLUTATA DI POMODORI COME UN MINISTRONE

Delicate summer fresh tomato minestrone, buffalo ricotta cheese plin ravioli

2023 D.O.C. Cantine Terlano Pinot Bianco, Trentino Alto Adige

PRIMI

PACCHERI ALL'AMATRICIANA

Cured guanciale pork, San Marzano tomato, pecorino romano cheese, chilli

Pasta

TAGLIATELLE ALL'ASTICE

Fresh tagliatelle with blue lobster, confit tomato and tarragon

2021 D.O.P Frank Cornelissen Munjebel Etna Rosso, Sicily

Surprise

SORPRESA

A seasonal surprise course created by the Chef

RINFRESCO

Refresher

SGROPPINO

Lemon sorbet, spumante, vodka

SECONDI

Main

PESCATO DEL GIORNO AL CARTOCCIO

Fish of the day gently cooked with Amalfi lemon leaves in parchment paper

2023 D.O.C. Argiolas Vermentino di Sardegna "Is", Sardegna

TOMAHAWK WAGYU SANCHOKU

Dry-aged Tomahawk, grilled eggplant, balsamic, baby potato

2015 D.O.C.G. Villa Fura Amarone della Valpolicella Riserva, Veneto

DOLCE

Dessert

MERINGA COTTA AI FRUTTI ROSSI

Slow baked meringue, red berries, coulis

TIRAMISU

Mascarpone cream, biscuit, coffee, Amaretto

2025 D.O.C.G. Vignaioli di Santo Stefano Moscato d'Asti, Piemonte

 Contains Fish  Contains Gluten  Contains Shellfish  Contains Alcohol  Contains Celery  Contains Dairy  Contains Egg  Contains Molluscs  Contains Nuts  Contains Pork  Contains Soy  Contains Sesame  Vegetarian-friendly  Vegan-friendly

All prices are in Singapore dollars, and are subject to service charge and prevailing goods and services tax.

❀ *First Memories* ❀



In the sun-kissed streets of Sorrento, the fragrance of lemons dances on the breeze. It lingers in the air like laughter, a vivid whisper of life, sweet and bright as the fruit itself.

CRUDO

Raw and Seafood

OSTRICHE DI STAGIONE 🦪 9
Freshly shucked oysters served on ice

ANTIPASTI

Appetiser

VELLUTATA DI POMODORI COME 46

UN MINISTRONE 🍲 🌱

Delicate summer fresh tomato minestrone, buffalo ricotta cheese plin ravioli

CARPACCIO DI POMODORI ARCOBALENO 42

E PESCHE 🌱

Thinly sliced seasonal heirloom tomatoes and peaches dressed with white balsamic vinegar

BURRATA ESTIVA 🍲 🌱 48

Burrata, wood-charred yellow and green zucchini, figs, pesto alla trapanese

CARPACCIO DI GAMBERO ROSSO DI MAZARA 56

DEL VALLO 🌱

Sicilian red prawn carpaccio, tapioca crisps, lemon, chives

TUNA TARTARE, FIORI DI BORRAGINE 🐟 🌱 62

Chutoro tuna, green zebra tomato, focaccia, tomato sauce

TRIPPA ALLA ROMANA 🍷 🍲 🐷 🌱 38

Braised honeycomb beef tripe, smoked pancetta pork, San Marzano tomato, mint, pecorino romano cheese, sourdough bread

POLPO ALLA LUCIANA IN CROSTA DI PANE 🍷 🌱 48

Braised Mediterranean octopus in San Marzano tomato sauce with olives and capers, finished with crisp bread crust

ANTIPASTO ALL'ITALIANA 🍲 🌱 🐷 68

Premium selection of Italian cold cuts, artichoke, tomato, pepper, toasted focaccia bread

Two persons

POLPETTE CON SCAMORZA AFFUMICATA 🍲 🌱 🐷 38

Traditional pork & veal meatballs, scamorza cheese, besciamella sauce



Narrative



Tableside Service

🍷 Contains Alcohol 🌱 Contains Celery 🍲 Contains Dairy 🐟 Contains Egg
🐟 Contains Fish 🌱 Contains Gluten 🦪 Contains Molluscs 🌱 Contains Nuts 🐷 Contains Pork
🦪 Contains Shellfish 🍷 Contains Soy 🌱 Contains Sesame 🌱 Vegetarian-friendly 🍷 Vegan-friendly

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❀ *A Place Like No Other* ❀

*"La Cucina è il
cuore di casa"*



*I first wandered into the kitchen at the age of ten,
intrigued by the warm embrace of my mother's cooking -
the scent of simmering sauces, the gentle rhythm of her
hands shaping comfort from simple ingredients.*

PRIMI

Handmade Pasta

Gluten-Free Penne available
in all'amatriciana sauce,
all'astice sauce and alle
vongole e bottarga

GNOCCHI ALLA SORRENTINA 🍷🌿	44
Housemade gnocchi baked in a wood-fired oven with fresh tomato sauce, mozzarella, lemon and basil	
BOTTONI RIPIENI 🍷🌿	58
Oxtail-filled pasta, ragout, primo sale espuma, lemon zest	
PACCHERI ALL'AMATRICIANA 🍷🌿🐷	48
Paccheri pasta, cured guanciale pork, San Marzano tomato, pecorino romano cheese, chilli	
🍷 TAGLIATELLE ALL'ASTICE 🍷🌿🦞	72
Blue lobster, tarragon, confit tomato	
	One person 128 Two persons

Pasta

SPAGHETTI "MONOGRANO FELICETTI"	56
ALLE VONGOLE E BOTTARGA 🌿🦞	
Clams, cured roe, light seafood essence	
LINGUINE "CAVALIER COCCO"	
ALLO SCOGLIO 🍷🌿🦞	58
Linguine with baby squid, mussels, prawns and clams in a rich seafood sauce	
TROFIE AL PESTO E CALAMARI 🍷🌿🦞	46
Twisted shaped pasta, garlic cream, basil, pine nuts, pesto sauce, seared calamari	
RISOTTO ZUCCHINI, OSSOBUCO 🍷🌿	62
Zucchini risotto, veal, sage juice	

Risotto
Acquerello rice

PIZZA

Pizza

Gluten Free available
for Pizza Margherita

BOSCAIOLA 🍷🐷🌿	44
Tomato, Fior di Latte cheese, mushroom, sausage, parmesan cheese, rocket	
MARGHERITA 🍷🌿🦞	32
Tomato, mozzarella Fior di Latte cheese, basil	
CAPRICCIOSA 🍷🌿🐷	42
San Marzano tomato, mozzarella Fior di Latte cheese, smoked mushroom, Neapolitan sausage, Salina caper, basil	
DIAVOLA 🍷🌿🐷	38
Tomato, spicy salame, mozzarella Fior di Latte cheese, pecorino romano cheese, basil	
QUATTRO FORMAGGI E PATATE 🍷🌿🦞	46
Scamorza cheese, gorgonzola cheese, mozzarella Fior di Latte cheese, parmesan cheese, potato	
RUOTA DI CARRO 🍷🌿🦞	38
Extra thin & wide crust, buffalo mozzarella cheese, fresh basil	
🌸 TARTUFO 🍷🌿🐷	48
Smoked scamorza cheese cream, Tuscan salami, black truffle	
PIZZA ALL' ANANAS 🍷🌿🐷	42
Wood-charred pineapple, cooked ham	



Narrative



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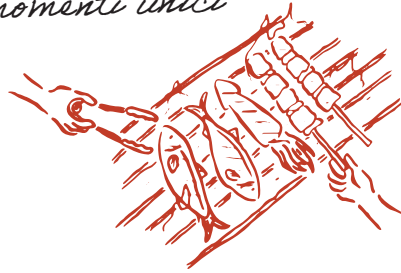
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The Flames of Home



*"In cucina si vivono
momenti unici"*



*The alluring scent of grilled seafood carries me back to sunlit
days with my family - when laughter mingled with the sizzle of
the barbecue, and memories were gently etched into our hearts
beneath the open sky.*

SECONDI

From The Stove

PARMIGIANA DI MELANZANE   48
Gratinated eggplant, parmesan cheese, smoked scamorza cheese foam

 **PESCATO DEL GIORNO IN GUAZZETTO**   68
Fresh fish of the day, prepared 'alla Ligure' in a broth, seasonal vegetables

From Wood-charred Grill

*Fiamma uses Oak,
Lychee and Apple wood
that are considered
highly sustainable*

GAMBERONI AGLIO E PREZZEMOLO   76
Grilled red prawn, garlic, parsley, Sicilian stewed tomato & eggplant

ALFONSINO, ZUCCHINI E ALBICOCCHES  78
Wood-charred alfonsino, apricot, escabeche zucchinis, Amalfi lemon

MAIALE GRIGLIATO   58
Grilled pork ribs, spinach, pine nut, candied lemon, Barolo vinegar, potato mousseline

POLLO RUSTICO AGLIO, LIMONE, ROSMARINO, TARTUFO NERO 56
Firewood-roasted chicken, Mediterranean spices, roasted potatoes, black truffle
Half chicken 108
Whole chicken

COSTOLETTE DI AGNELLO IN CROSTA   88
Wood-charred New Zealand lamb rack with fresh peas, potatoes, "Pacchetelle" Vesuvio tomatoes, white wine
One person 168
Two persons

BISTECCA ALLA FIORENTINA   248
Dry-aged T-bone (1000g), grilled eggplant, balsamic, baby potato
Recommended for two persons

 **TOMAHAWK WAGYU SANCHOKU**   298
Dry-aged Tomahawk (1200g), grilled eggplant, balsamic, baby potato
Recommended for two to three persons

 **TAGLIATA DI FILETTO DI WAGYU**  198
Dry-aged Wagyu beef fillet (260g), potato, arugula salad, parmesan cheese

CONTORNI

Side Dish

PUREA DI PATATE 18
 
Potato puree

INSALATA VERDE 18
 
Green salad

PATATE ARROSTO 18
 
Roasted potato

MELANZANE GRIGLIATE   18
Grilled eggplant

BROCCOLI RIPASSATI   18
Stir fried broccoli, garlic, chilli



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❀ The Sweetness of Simplicity ❀

*"Quando mia madre ci
dava da mangiare il pane,
distribuiva amore"*



Each morsel stirs tender memories of childhood, when the kitchen was my world and the scent of home-cooked meals my constant companion. There, beside my first mentor, my mamma - I learnt the language of flavour, and the quiet art of love expressed through food.

DOLCE

Dessert

PIZZA AL CIOCCOLATO  26
Wood-fired pizza topped with assorted chocolates

 TIRAMISU   28
Mascarpone cream, biscuit, coffee, Amaretto
Recommended for two persons

DELIZIA AL LIMONE  22
Lemon cream, yoghurt foam, crispy honey gavotte,
lemon ice cream, fresh lemon supreme

MERINGA COTTA AI FRUTTI ROSSI   24
Slow baked meringue, red berries, coulis

CANNOLI SICILIANI    26
Traditional cannoli, Jivara chocolate whipped cream, hazelnut praline,
chocolate sauce

SELEZIONE DI FORMAGGI ITALIANI   38
Italian cheese selection, Beppino Occelli Al Barolo, Foglie di Castagno
e Malto d'Orzo e whiskey, Parmigiano Reggiano, Provolone del Monaco,
Gorgonzola, sourdough bread, condiments

PANNA COTTA ALLO YOGURT CON FICHI  18
Soft panna cotta flavoured with figs and mint



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