

ITALIAN TRADITION

“PASTASCIUTTA”

(pronounced **pa-sta-shoo-ta**) is a generic name for the typical Italian pasta dish made with a durum wheat dough, then boiled in salted water, drained and topped with various sauces - including tomato sauce, ragù, or a fish-based sauce. Pastasciutta literally means “**dry pasta**,” in contrast to **pasta in brodo (pasta in broth)**, which is served in its cooking liquid. It is unarguably the dish Italy is best known for outside the country.

PINSA ROMANA

PRESSED TO PERFECTION

Pinsa gets its name from “pinsere,” meaning “to press,” and was deemed so delicious, even the gods craved this crisp, airy crust. The careful practice of hand-pressing pinsa dough further enriches the flavor profile as it ensures the gases created during the fermentation process are preserved. This also lends to pinsa’s supple, cloud-like structure, creating a product that, while practically weightless, is packed with flavor.

A REVOLUTIONARY RECIPE

Pinsa is engineered to be an upgrade to traditional pizza. The father of pinsa himself, culinary expert Corrado di Marco, designed his pinsa dough to endure a 48 to 72-hour fermentation process. This process is integral to creating pinsa’s dynamic flavor profile, making it an important part of the dish rather than a vehicle for toppings.

THE HEALTHIER CHOICE

Health-conscious foodies rejoice with a fresh, Roman-style pizza that has been engineered for easy digestibility. It starts with a non-GMO blend of rice, soy, sourdough, and zero wheat flours. This recipe, combined with high hydration levels and a long fermentation process (48-72 hours) results in a crust that’s light, gluten-friendly, and guilt-free. Customizable, crave-worthy, and destined to please every palate, pinsa proves that health benefits do not replace a high flavor profile.

THE LEGEND LIVES ON

Not only has this artisanal crust stood the test of time, it has crossed continents to enchant American palates. Trusted by the legendary Di Marco family, Chef Carlo Pedone is pleased to reintroduce this revolutionary product to the U.S. market with Pinsa Romana America.

Designed to deliver dynamic flavor and easy digestibility in every bite, pinsa is healthier, tastier, and better than traditional pizza. Contact us to learn how you can start sharing this incredible product with food-lovers across the United States!

Buon appetito!



Spiedini
FIAMMA
ITALIAN BISTRO

WEEKLY FEATURES

MIX SALUMAIO FOR TWO 27

artisan cured meats & cheeses • house-made jam • truffle honey

SEAFOOD SALAD 21

calamari • shrimp • scallops • mussels • clams •
giardiniera • garlic • lemon • parsley

CONCHIGLE MUSHROOMS 27

wild mushrooms • black truffle • parmesan • parsley

14 OZ. UPSIDE DOWN NY STRIP 49

mash potato • braised shallots • pumpkin puree
caramelized cherry tomato • red wine reduction

PINSA ROMANA

FROM ROME WITH LOVE

• **A Roman-Style Pizza Crust** •

CAPRICCIOSA 23

tomato sauce • mozzarella • ham • artichokes
black olives • mushrooms

MARINARA 21

tomato sauce • anchovies • capers • garlic • oregano

DRINK OF THE WEEK

LA ROSSA SANGRIA 14

cabernet • absolut pear vodka • hennessey • pear puree
pomegranate juice with seeds • lemon juice • simple syrup

Please let us know if you have any dietary restrictions
and we will do our best to accommodate.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of food borne illnesses, especially if you have certain medical conditions