

# Fumo

BAR | CICCETTI | RISTORANTE

## Aperitivo

Bellini Veneziana <i>classic Bellini made with white peach juice &amp; Prosecco</i>	9.50
Rossini <i>Prosecco with fresh strawberries</i>	9.50
Aperol Spritz <i>Aperol &amp; Prosecco</i>	9.95

## Piatti da Dividere

Plates to share (recommend a minimum of 2 people)

Figliata di Bufala Campana D.O.P. <i>special large mozzarella from Campania filled with baby mozzarella balls served with Sicilian Pachino tomatoes, basil &amp; extra virgin olive oil</i>	16.95
Fritto Portofino <i>deep fried prawns, scallops and calamari served with garlic aioli and spicy mayo</i>	17.95

## Pane & Bruschetta

Olives & Tapenade <i>with Sardinian flat bread</i>	3.95
Selection of Italian Breads	4.20
Garlic Bread	4.55
Garlic Bread <i>with tomato &amp; basil</i>	4.70
Garlic Bread <i>with cheese</i>	4.75
Garlic Bread <i>with tomato &amp; cheese</i>	4.80
Bruschetta <i>with Sicilian Pachino tomatoes, garlic &amp; basil</i>	4.95

## Stuzzichini

Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks</i>	8.50
Burrata <i>(a special mozzarella) with Parma ham &amp; marinated black truffle</i>	8.95
Chargrilled Avocado <i>with chilli vinaigrette</i>	5.80
Terra <i>a special selection of cured meats from around Italy</i>	9.95

## Carpaccio, Tartare, Insalata (Salads)

Carpaccio of Piemontese Fassona Beef <i>with parmesan &amp; rocket</i>	9.95
Avocado Salad <i>avocado, vine tomato, red onion in a balsamic &amp; pomegranate dressing</i>	6.95
Smoked Chicken Breast Salad <i>with Cicchetti style 'caesar' dressing &amp; Sardinian pane carasau</i>	7.95
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta &amp; balsamic vinegar</i>	7.95
Insalata Caprese <i>mozzarella, avocado, tomato &amp; basil</i>	6.95
Handpicked Crab <i>with avocado, rocket, lemon oil &amp; Sardinian flat bread</i>	11.95
Vitello Tonnato <i>Typical from Piemonte, cold sliced veal with a tuna, caper &amp; mayonnaise sauce</i>	10.90

## AWARD WINNING FUMO

*Cicchetti :- (pronounced chi – KET – tee) are medium dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared, they will be served as soon as they are ready. To experience our Cicchetti menu we suggest 5 – 6 dishes between 2 people.*

*This is a slightly reduced menu for reopening. If your favourite is missing please ask your waiter and we may be able to make it for you.*

## Pasta & Al Forno

Truffle and Pecorino Ravioli	9.95
Spaghettini <i>with prawns, mussels, garlic, chilli &amp; tomato</i>	10.95
Spaghetti Carbonara <i>egg yolk &amp; pancetta</i>	8.50
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours</i>	8.50
Tagliolini all'Aragosta <i>with lobster &amp; cherry tomato</i>	14.95
Gnocchi Gorgonzola <i>in a baked parmesan basket</i>	8.95
Spinach and Ricotta Ravioli <i>with Pachino tomatoes</i>	7.95
Ravioli Lobster <i>with lobster bisque &amp; prawns</i>	11.95
Melanzane Parmigiana <i>Classic Sicilian. Layers of aubergine, parmesan and tomato baked in the oven</i>	8.95
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu</i>	8.95
Paccheri <i>large tube pasta served with Datterino tomato sauce &amp; fresh burrata</i>	8.95
Strozzapreti e Polpette <i>slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta</i>	9.50
Risotto al Nero di Seppia <i>black squid ink with prawns &amp; burrata</i>	9.95
Tagliolini Vongole e Fior di Zucca <i>fresh tagliolini with clams &amp; courgette flowers</i>	10.95

## Pizza *All our dough is freshly made on the premises*

Margherita <i>the classic pizza of Naples with tomato, buffalo mozzarella &amp; basil</i>	7.15
Calabrese <i>with Nduja Calabrian soft spicy sausage &amp; buffalo mozzarella</i>	8.00
Pollo Parmigiana <i>with smoked chicken, mozzarella cheese, parmesan &amp; fresh basil</i>	8.70
Prosciutto & Funghi <i>with buffalo mozzarella, porcini mushrooms, Italian ham &amp; tomato</i>	8.40
Basilicata <i>with spicy sausage, chilli, tomato &amp; buffalo mozzarella</i>	8.40
Fiorentina <i>with tomato, buffalo mozzarella, spinach &amp; egg</i>	8.15
Calzone <i>folded pizza with tomato, cheese &amp; ham</i>	8.40
Pugliese <i>tomato, burrata, Parma ham, rocket &amp; black truffle</i>	10.20
Pizza Mortadella <i>Fior di latte, mortadella, pistacchio, Stracciatella di burrata</i>	9.20
Panzerotto Pugliese, <i>fried pizza dough filled with a San Marzano tomato sauce, buffalo mozzarella &amp; basil</i>	7.50



## Fritti *Traditional fried street food*

Baby Mozzarella <i>fried cheese balls</i>	5.80
Sicilian Arancini <i>rice balls filled with beef ragu</i>	7.95
Fior di Latte <i>in tempura served with friarielli cream</i>	6.50
Gamberoni Fritti <i>tempura prawns dressed with a spicy mayonnaise</i>	9.90

## Carne *(Meat)*

Lamb Cutlets <i>marinated in sundried tomato &amp; thyme</i>	11.50
Spiedino di Pollo <i>chicken wrapped in pancetta with rosemary</i>	8.95
Grilled Rib-eye <i>steak served with parsley &amp; chilli dressing</i>	16.95
Pollo Milanese <i>flattened breast of chicken, pan fried in breadcrumbs with rocket &amp; Pachino tomatoes</i>	9.95
Grilled Tuscan Fennel Sausage <i>served with roasted potato &amp; rosemary</i>	9.50
Mixed Grill <i>Italian homemade sausage, lamb cutlets &amp; rib-eye steak</i>	17.95
Fillet Of Beef Tagliata <i>served with rocket, shaved parmesan &amp; balsamic vinegar</i>	14.95

## Pesce *(Fish)*

Calamari Fritti <i>classic fried squid</i>	8.50
Gamberoni Piccanti <i>Sicilian prawns with chilli lemon &amp; garlic</i>	10.95
King Scallops <i>gratin with garlic, olive oil, &amp; breadcrumbs</i>	10.95
Fillet of Sea Bass <i>with olive oil, garlic, lemon zest &amp; broccoli di rapa</i>	11.50
Fillet of Sea Bass <i>baked in black salt with herb &amp; olive oil salmoriglio</i>	11.95
Halibut <i>with samphire, cherry tomato &amp; chilli</i>	12.95
Mixed Grilled Fish <i>a selection of different fish &amp; shellfish</i>	18.95
Grilled Tuna <i>served with gremolata dressing</i>	11.50
Merluzzo limone & vongole <i>pan fried cod, sauteed clams &amp; lemon zest</i>	9.95

## Vegetali *(Vegetables)*

Pisellini <i>baby peas with onions &amp; bacon</i>	3.95
Zucchine Fritte <i>fried courgette sticks</i>	4.50
Patatine Fritte <i>chips</i>	3.95
Patatine Fritte al Tartufo <i>chips with Parmesan &amp; truffle</i>	4.70
Roasted Potato <i>with onions</i>	3.95
Mixed Salad	4.10
Rocket & Parmesan Salad	4.20
Tenderstem Broccoli <i>with garlic &amp; chilli</i>	4.10
Friarielli <i>with garlic &amp; chilli</i>	4.10

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and great service  
from a true Italian”

1 Waterloo Street. Birmingham

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Bianco

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Chardonnay	5.65	8.00	22.90
<i>100% Chardonnay, fruity bouquet with an elegant finish.</i>			
Pinot Grigio (Veneto)	6.30	8.90	26.50
<i>Delicately fruity, full &amp; refined. Lightly elegant.</i>			
Soave Classico DOC (Veneto)	6.95	9.75	27.95
<i>Dry with well balanced acidity. Fresh &amp; delicate notes of elder &amp; lime.</i>			
Pinot Grigio Santa Margherita (Veneto)	7.90	11.50	34.00
<i>Dry, full-bodied but crisp and firm in structure, with an intense &amp; typical aroma.</i>			
Sauvignon Bianco (Veneto)	7.95	11.60	33.30
<i>Dry &amp; elegant white wine. Bright straw yellow in colour with greenish hints. Particularly suitable as an aperitif &amp; perfect with hors d'oeuvres.</i>			
Gavi di Gavi (Piemonte)			42.00
<i>Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.</i>			

	glass (175ml)	glass (250ml)	btl
CENTRAL			
Trebbiano d'Abruzzo (Abruzzo)	6.35	9.00	23.60
<i>Undoubtedly one of the regions best whites. Good intensity &amp; persistence on the nose.</i>			
Frascati (Lazio)	6.65	9.20	27.50
<i>Bright straw yellow in colour. Apple bouquet with fresh acidity.</i>			
Verdicchio Classico Castello di Jesi (Marche)	6.95	9.75	29.20
<i>Pale straw in colour with green tinges, this wine has a fine scent &amp; dryness with a good fruit-acid balance.</i>			
Vernaccia di San Gimignano (Toscana)			39.80
<i>Dry &amp; elegant white wine. Pale yellow in colour with greenish hints.</i>			

	glass (175ml)	glass (250ml)	btl
SOUTH & THE ISLANDS			
Grillo Bianco (Sicily)	6.40	9.00	26.90
<i>A wine with charm &amp; finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity &amp; structure. This is the future "Pinot Grigio".</i>			
Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania)	8.00	11.50	34.50
<i>Fresh &amp; fruity on the palate with strong &amp; persistent notes of citrus, pineapple &amp; white flowers. On the palate it is fresh with a perfectly balanced acidity &amp; a good structure.</i>			
Greco di Tufo Tenuta Cavalier Pepe (Campania)			34.50
<i>Smooth &amp; elegant on the palate, full-bodied with mineral notes on the finish.</i>			
Vermentino (Sardegna)			34.50
<i>Straw yellow in colour with greenish reflections. with a fresh fragrance reminiscent of ripe apple. Dry on the palate without being bitter; fresh &amp; lively; almond-rich backdrop &amp; an excellent persistence.</i>			
Colomba Platino (Sicily)			41.00
<i>Notes of peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced &amp; medium-bodied.</i>			
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania)			41.00
<i>Straw yellow in colour with hints of white peach &amp; pear on the nose &amp; a typical liquourice aroma. Well-structured &amp; balanced wine, showing fine fruit complemented by mineral notes.</i>			

Rose

	glass (175ml)	glass (250ml)	btl
Nerello Mascalese Rosé (Sicilia)	6.00	8.00	23.90
<i>Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly, warm nose with a background of peach &amp; spices, considerable finesse on the palate which is kept together by a nice balanced acidity.</i>			
Pinot Grigio Rosé Torresella (Veneto)	7.00	9.50	28.20
<i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>			
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo)	8.50	11.70	34.00
<i>The colour is brilliant &amp; clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>			

Rossi

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Piemonte	5.65	8.00	22.90
<i>Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking due to its soft tannis &amp; ripe fruit foods.</i>			
Cabernet del Veneto (Veneto)	6.80	9.60	28.00
<i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>			
Merlot Grave del Friuli Terre DOC (Friuli)	7.10	9.90	29.50
<i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>			
Barbera d'Asti Vespa (Piemonte)			45.00
<i>It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread.</i>			
Barolo Batasiolo (Piemonte)			56.00
<i>Deep garnet red. Intense &amp; persistant aromas of ripe fruit, flowers &amp; spices.</i>			
Amarone Della Valpolicella Classico (Veneto)			64.00
<i>This wine is aged between 10-12 months in oak casks &amp; it is unfiltered. It is ruby red in colour with delicate notes of cloves, wild berries and violet with a good body.</i>			

	glass (175ml)	glass (250ml)	btl
CENTRAL			
Rosso Piceno (Marche)	6.75	9.25	27.30
<i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>			
Montepulciano d'Abruzzo Illuminati (Abruzzo)	7.90	11.15	32.00
<i>Deep mature ruby red, rich full nose with notes of oak and spice, full bodied, ripe &amp; round.</i>			
Chianti Riserva Vigna Albergotti (Toscana)			39.50
<i>Red, warm, round bouquet with flavours of ripe plum &amp; spices. Good balance of tannins on the finish.</i>			
Rosso di Montalcino (Toscana)			47.25
<i>Bright ruby red, intense &amp; very fine with marked overtones of violet &amp; blackberry with an elegant finish.</i>			
Lago di Corbara (Umbria)			54.00
<i>'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice Full &amp; round on the palate, soft tannins &amp; a lingering finish.</i>			

	glass (175ml)	glass (250ml)	btl
SOUTH & THE ISLANDS			
Primitivo (Puglia)	6.00	8.50	25.00
<i>Fruity bouquet with an abundance of berries and plums.</i>			
Nero d'Avola (Sicilia)	6.10	8.95	26.50
<i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>			
Negro Amaro (Puglia)	9.15	12.50	37.00
<i>The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.</i>			
Syrrah Astoria (Sicilia)	9.20	12.75	38.00
<i>Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, intense &amp; good structure.</i>			
Primitivo, Coppi (Puglia)			36.00
<i>A crisp fruity wine, purple tinged, ruby red in colour, youthful with heady aromas of ripe fruit.</i>			

SPECIALLY IMPORTED FOR SAN CARLO FUMO

<i>WHITE WINE</i>			
Bianco di Vespa	8.00	11.50	33.00
<i>From a small vineyard in Puglia.</i>			
<i>RED WINE</i>			
Il Bruno dei Vespa	8.25	11.75	35.00
<i>An IGP Puglia red that can elegantly accompany daily meals of all kinds.</i>			
Il Rosso dei Vespa Salento			45.00
<i>Is harmony of freshness and fantasy which reflects the pugliese nature on our tables.</i>			

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco	7.95	35.95
Prosecco Rosé	8.50	38.95
House Champagne	10.90	50.00
House Champagne Rosé	12.70	56.00
Veuve Clicquot		78.00
Bollinger		76.00
Laurent-Perrier Rosé	16.00	92.50
Dom Perignon		195.00
Cristal		250.00

BIRRA

Mastri Birrai Umbri, Italian Blonde Ale	330ml	5.50
<i>Rich aromas of lemon blossom &amp; summer fruit, crafted from a selection of the best Italian spelt &amp; finest malts.</i>		
Mastri Birrai Umbri, Italian Pale Ale	330ml	5.50
<i>An intense &amp; cloudy amber colour with copper tones &amp; a compact &amp; persistant head.</i>		
Peroni Nastro Azzurro (Roma)	330ml	4.50
<i>Brewed from the finest spring planted barley malts, has a unique balanced taste with a delicate aroma arising from the hops of the most exclusive varieties.</i>		
Moretti (Marche)	330ml	4.75
<i>Birra Moretti is a genuine beer produced using a traditional process that has remained almost unchanged since 1859.</i>		
Menabrea (Piedmonte)	330ml	4.85
<i>A great malt driven lager that leaves a long finish with a slight yeasty texture.</i>		
Peroni Libera, Alcohol Free	330ml	4.00

SOFT DRINKS & JUICES

Coke	3.25	Fruit juices	3.60
Diet Coke	3.25	(Orange, Apple, Cranberry, Pineapple, Grapefruit)	
Still Water	btl 750ml 3.95		
Sparkling Water	btl 750ml 3.95	Fever-Tree Mixers	3.50
San Bitter Rosso	3.00	Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Lemon Tonic, Soda Water, Lemonade	
Crodino	3.00		
Appletiser	3.00		

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