

Fumo

BAR | CICHETTI | RISTORANTE



Aperitivo

Bellini Veneziana classic Bellini made with white peach juice & Prosecco	9.50
Rossini Prosecco with fresh strawberries	9.50
Aperol Spritz Aperol & Prosecco	9.95

Piatti da dividere

Plates to share (recommend a minimum of 2 people)

Fritto Portofino deep fried prawns, scallops and calamari served with garlic aioli and spicy Calabrian dip	16.95
Terra a special selection of cured meats from around Italy	15.95

Pane & Bruschetta

Olives & Tapenade with Sardinian flat bread	3.95
Selection of Italian Breads	4.20
Garlic Bread	4.55
Garlic Bread with tomato & basil	4.70
Garlic Bread with cheese	4.75
Garlic Bread with tomato & cheese	4.80
Bruschetta with Sicilian Pachino tomatoes, garlic & basil	4.95
Bruschetta with mushrooms, garlic & shaved parmesan	5.60

Stuzzichini

Gnocco Croccante potato croquette with cheese fondue	8.95
Prosciutto San Daniele & Gnocco Fritto prosciutto with fried dough sticks	8.50
Buffalo Mozzarella grilled roasted squash, pumpkin seeds, chilli & truffle honey	6.95
Burrata (a special mozzarella) with Parma ham & marinated black truffle	8.95
Chargrilled Avocado with chilli vinaigrette	5.80

Carpaccio, Tartare, Insalata (Salads)

Carpaccio of Piemontese Fassona Beef with parmesan & rocket	9.95
Tartare of Fresh Tuna mixed with olive oil, french mustard, lemon juice, balsamic vinegar & wild rocket (prepared at your table)	9.95
Gorgonzola, Chicory, Hazelnut & Pear Salad	6.95
Beetroot Carpaccio & Goats Cheese roasted with rosemary, thyme & garlic with spiced breadcrumbs	6.95
Hand-picked Crab with avocado, rocket, basil, lemon oil Sardinian flat bread	11.95
Smoked Chicken Breast Salad with Cicchetti style 'caesar' dressing & Sardinian pane carasau	7.95
Duck Salad with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar	7.95
Insalata Caprese mozzarella, avocado, tomato & basil	6.95

Daily Specials

Please ask your waiter for our list of seasonal specials.

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.

Pasta & Al Forno

Truffle and Pecorino Ravioli	9.95
Paccheri with monk fish, prawns, white wine, garlic & chilli	10.95
Ravioli Zucca pumpkin ravioli with sage & butter	9.50
Cavatelli with sausage, & borlotti beans served in a clay pot	8.95
Spaghettini with prawns, mussels, garlic, chilli & tomato	10.95
Spaghetti Carbonara egg yolk & pancetta	8.50
Pappardelle all'Anatra with duck ragu	8.95
Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours	8.50
Tagliolini all'Aragosta fresh egg spaghetti with lobster & cherry tomato sauce	14.95
Gnocchi Gorgonzola in a baked parmesan basket	8.95
Spinach and Ricotta Ravioli with pachino tomatoes	7.95
Risotto with pumpkin, squash & parmesan	9.95
Paccheri with sausage, tomato, onions & chilli	9.50
Ravioli Lobster with lobster bisque & prawns	11.95
Risotto with porcini mushrooms served in a parmesan basket	9.95
Melanzane Parmigiana classic Sicilian layers of aubergine, parmesan & tomato baked in the oven	8.95
Lasagne al Forno layers of pasta with slow cooked beef ragu	8.95

Pizza All our dough is freshly made on the premises

Margherita the classic pizza of Naples with tomato, buffalo mozzarella & basil	6.95
Calabrese with 'Nduja Calabrian soft spicy sausage & buffalo mozzarella	7.80
Pollo Parmigiana with smoked chicken, mozzarella cheese, parmesan & fresh basil	8.50
Prosciutto & Funghi with buffalo mozzarella, porcini mushrooms, Italian ham & tomato	8.20
Basilicata with spicy sausage, chilli, tomato & buffalo mozzarella	8.20
Fiorentina with tomato, buffalo mozzarella, spinach & egg	7.95
Calzone folded pizza with tomato, cheese & ham	8.20
Piemonte taleggio, mushroom, black truffle & rocket	9.50
Pugliese tomato, burrata, Parma ham & rocket	9.20

Pizza Fritta

Traditional Neapolitan street food, fried pizza dough with different fillings:

Mozzarella & Tomato	6.50
Mozzarella, Prosciutto Crudo & Oregano	6.95
Spinach & Ricotta	6.95
Mozzarella & 'Nduja	6.95

Fritti Traditional fried street food

Baby Mozzarella fried cheese balls	5.80
Sicilian Arancini rice balls filled with beef ragu	5.95
Gamberoni fried king prawns with spicy 'Nduja dip	9.95
Venetian Salt Cod Croquettes served with lemon mayo	6.50
Mozzarella in Carrozza fried mozzarella in bread with garlic & pesto sauce	5.50

Carne (Meat)

Lamb Cutlets grilled with broccoli di rapa, rosemary & red wine jus	11.50
Spiedino di Pollo chicken wrapped in pancetta with rosemary	8.95
Polpette beef meatballs with tomato	7.95
Beef Tagliata grilled rib-eye steak marinated in chilli & garlic	16.95
Fillet of Beef Medallions with a truffle & cream sauce	14.95
Pollo Milanese flattened breast of chicken, pan fried in breadcrumbs with rocket & pachino tomatoes	9.50
Short Beef Ribs in a sweet Cicchetti sauce served with Italian spinach	10.80
Grilled Tuscan Fennel Sausage with borlotti & cannellini beans	8.95
Mini Burgers fillet of beef burgers served with cucumber mayonnaise, caramelised onions & Scamorza cheese	9.95
Mixed Grill Italian homemade sausage, lamb cutlets & rib-eye steak served with seasonal vegetables	15.95

Pesce (Fish)

Calamari Fritti classic fried squid	8.50
Gamberoni Piccanti Sicilian prawns with chilli lemon & garlic	10.95
King Scallops gratin with garlic, butter, lemon & breadcrumbs	10.95
Sea Bass with olive oil, garlic, lemon zest, broccoli di rapa & capers	11.50
Fillet of Sea Bass baked in black salt with herb & olive oil salmoriglio	11.95
Halibut with samphire, cherry tomato & chilli	12.95
Cod with 'Nduja Calabrian soft spicy sausage & lentils	11.95
Monkfish wrapped in Pancetta with sage & butter	10.95
Mixed Grilled Fish a selection of different fish & shellfish	18.95

Vegetali (Vegetables)

Pisellini baby peas with onions & bacon	3.95
Tenderstem Broccoli with garlic & chilli	3.95
Zucchine Fritte fried courgette sticks	4.50
Patatine Fritte chips	3.95
Patatine Fritte al Tartufo chips with Parmesan & truffle	4.70
Roasted Potato with onions	3.95
Pachino tomatoes with garlic, basil & red onions	4.95
Mixed Salad	4.10
Rocket & Parmesan Salad	4.20

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(THE KITCHEN CLOSSES 75 MINUTES BEFORE SELFRIDGES STORE CLOSSES)

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A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PROJECT OCEAN
THERE ARE NO ENDANGERED FISH ON THIS MENU
SUPPORT PROJECT OCEAN
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Bianco

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Chardonnay <i>100% Chardonnay, fruity bouquet with an elegant finish.</i>	5.65	8.00	22.90
Pinot Grigio (Veneto) <i>Delicately fruity, full & refined. Lightly elegant.</i>	6.30	8.90	26.50
Soave Classico DOC (Veneto) <i>Dry with well balanced acidity. Fresh & delicate notes of elder & lime.</i>	6.95	9.75	27.95
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>	8.30	12.10	34.65
Sauvignon Bianco (Veneto) <i>Dry & elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif & perfect with hors d'oeuvres.</i>	8.35	12.20	35.00
Gavi di Gavi (Piemonte) <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>			43.30

CENTRAL

	glass (175ml)	glass (250ml)	btl
TREBBIANO D'ABRUZZO (ABRUZZO) <i>Undoubtedly one of the regions best whites. Good intensity & persistence on the nose.</i>	6.70	9.45	24.80
Frascati Superiore DOC (Lazio) <i>Dry & light in colour & flavour with a lingering taste of bitter almonds.</i>	7.00	9.70	26.60
Verdicchio Classico Castello di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent & dryness with a good fruit-acid balance.</i>	7.05	10.00	29.20
Vernaccia di San Gimignano (Toscana) <i>Dry & elegant white wine. Pale yellow in colour with greenish hints.</i>			41.80

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
GRILLO BIANCO (SICILY) <i>A wine with charm & finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity & structure. This is the future "Pinot Grigio".</i>	6.65	9.35	24.60
Falaghina Irpina DOC, Tenuta Cavalier Pepe (Campania) <i>Fresh & fruity on the palate with strong & persistent notes of citrus, pineapple & white flowers. On the palate it is fresh with a perfectly balanced acidity & a good structure.</i>	7.80	11.15	33.25
Greco di Tufo Tenuta Cavalier Pepe (Campania) <i>Smooth & elegant on the palate, full-bodied with mineral notes on the finish.</i>			34.50
Vermentino (Sardegna) <i>Straw yellow in colour with greenish reflections. with a fresh fragrance reminiscent of ripe apple. Dry on the palate without being bitter; fresh & lively; almond-rich backdrop & an excellent persistence.</i>			40.20
Colomba Platino (Sicily) <i>Notes of peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced & medium-bodied.</i>			39.50

Rose

	glass (175ml)	glass (250ml)	btl
NERELLO MASCALESE ROSÉ (SICILIA) <i>Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly, warm nose with a background of peach & spices, considerable finesse on the palate which is kept together by a nice balanced acidity.</i>	6.30	8.40	25.10
Pinot Grigio Rosé Torresella (Veneto) <i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>	7.35	10.00	29.60
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) <i>The colour is brilliant & clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>	8.50	11.70	34.00

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco	7.95	35.95
Prosecco Rosé	8.50	38.95
Prosecco Le Manzane DOCG	8.50	38.95
House Champagne	10.90	48.95
House Champagne Rosé	12.70	54.95
Veuve Clicquot		76.00
Bollinger		74.50
Laurent-Perrier Rosé	14.95	90.00
Dom Perignon		195.00
Cristal		250.00

BIRRA

Mastri Birrai Umbri, Italian Blonde Ale 330ml 5.50 <i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.</i>		
Mastri Birrai Umbri, Italian Pale Ale 330ml 5.50 <i>An intense & cloudy amber colour with copper tones & a compact & persistent 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>		

Rossi

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Piemonte <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 tannins & ripe fruit foods.</i>	5.65	8.00	22.90
Merlot Grave del Friuli Terre DOC (Friuli) <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>	7.10	10.05	29.95
Cabernet del Veneto (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	7.15	10.10	30.00
Barbera d'Asti Vespa (Piemonte) <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>			40.85
Barolo Batasiolo (Piemonte) <i>Deep garnet red. Intense & persistent aromas of ripe fruit, flowers & spices.</i>			54.80
Amarone Della Valpolicella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks & it is unfiltered. It is ruby red in colour with delicate notes of cloves, wild berries and violet with a good body.</i>			64.50

CENTRAL

	glass (175ml)	glass (250ml)	btl
ROSSO PICENO (MARCHE) <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>	7.10	9.70	28.70
Montepulciano d'Abruzzo Illuminati (Abruzzo) <i>Deep mature ruby red, rich full nose with notes of oak and spice, full bodied, ripe & round.</i>	8.30	11.55	31.00
Chianti Riserva Vigna Albergotti (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum & spices. Good balance of tannins on the finish.</i>			41.50
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense & very fine with marked overtones of violet & blackberry with an elegant finish.</i>			49.60
Lago di Corbara (Umbria) <i>'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice Full & round on the palate, soft tannins & a lingering finish.</i>			54.00

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
PRIMITIVO (PUGLIA) <i>Fruity bouquet with an abundance of berries and plums.</i>	6.00	8.50	25.00
Nero d'Avola (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	6.70	9.40	24.95
Syrah Astoria (Sicilia) <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 & good structure.</i>	8.70	11.75	35.20
Primitivo, Coppi (Puglia) <i>A crisp fruity wine, purple tinged, ruby red in colour, youthful with heady aromas of ripe fruit.</i>			36.00
Negro Amaro (Puglia) <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>	9.60	12.60	36.75

SPECIALLY IMPORTED FOR SAN CARLO FUMO

WHITE WINE			
Bianco di Vespa <i>From a small vineyard in Puglia.</i>	8.00	11.50	33.00
RED WINE			
Il Bruno dei Vespa <i>An IGP Puglia red that can elegantly accompany daily meals of all kinds.</i>	8.10	11.65	33.15
Il Rosso dei Vespa Salento <i>Is harmony of freshness and fantasy which reflects the pugliese nature on our tables.</i>			43.05

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