

Fumo Bar & Grill

BAR | GRILL | PIZZA | PASTA

STUZZICHINI

Pane all'Aglio bread topped with garlic & sea salt	4.20
Pane all'Aglio com Pomodoro garlic bread topped with tomato	4.20
Italian Bread a selection of Italian breads	4.50
Olives with olive tapenade & Sardinian Pane Carasau	4.10
Sourdough Bruschetta with mushrooms, black truffle, garlic & pecorino cheese	7.50
Arancini Tartufo Sicilian rice balls with truffle & Parmesan	7.95
Sourdough Bruschetta with Sicilian pachino tomatoes, basil & extra virgin olive oil	6.95
Prosciutto San Daniele prosciutto with fried dough sticks	9.50

ANTIPASTI

Duck Salad with rocket, Melinda apples from Trentino, pancetta, balsamic vinegar	8.95
Avocado Salad beef tomato, red onion with balsamic & pomegranate dressing	8.95
Beetroot Carpaccio & Goats Cheese roasted with rosemary, thyme & garlic garlic with spiced breadcrumbs	8.95
Carpaccio of Beef with mustard mayonnaise, rocket & Parmesan	11.95
Tuna Tartare sashimi grade tuna with avocado & lemon	13.95
Handpicked Crab Salad with avocado, rocket, lemon oil & Sardinian flat bread	11.95
Insalata di Cesare Caesar salad with grilled chicken & Sardinian flat bread	st 9.50 mc 13.95
Calamari classic fried squid served with aioli	9.50
Fumo Cured Meat Board selection of exclusively sourced, cured Italian meats (Minimum 2 people)	11.95 pp
Gamberoni Piccanti Sicilian prawns with lemon & garlic	10.95
Fritto Misto deep fried prawns, scallops & Calamari with garlic aioli & spicy mayo (Minimum 2 people)	12.50 pp
Burrata (a special mozzarella) with Parma ham & marinated black truffle	11.95
Gamberoni Fritti tempura prawns dressed with a spicy mayonnaise	9.90
Melanzane al Forno baked layers of Sicilian aubergine, with parmesan cheese & tomato	13.95

PIZZA NEAPOLITAN STYLE

Pizza Margherita classic San Marzano tomato with Fior di latte cheese	10.50
Pizza Radiccio e Gorgonzola white based pizza with Fior di latte, Italian Gorgonzola & radiccio	12.95
Pizza Friarielli e Provola Sicilian sausage, friarielli & Provola cheese & mascarpone cheese	12.50
Pizza Mortadella Fior di latte, Mortadella, Pistachio, Stracciatella di Mozzarella	12.50
Pizza Vesuvio slow cooked chilli beef mince with Fior di latte cheese	13.85
Pizza Piccante San Marzano tomato, Fior di latte, Schiacciata Calabrese (spicy Calabrian salami)	13.85
Schiacciata Provola Sicilian rustico, semolina bread filled with Provola cheese & tomato sauce	13.85
Pizza Tartufo Fior di latte, porcini, chestnuts, truffle & thyme	14.50

PASTA & AL FORNO

Ravioli Spinach & Ricotta served with pachino tomato	11.50
Fumo Porcini Risotto black truffle risotto with porcini mushrooms	16.95
Penne Arrabbiata pasta penne in tomato sauce with garlic & chilli	st 6.50 mc 10.95
Tagliolini Granchio long pasta with hand-picked Devonshire crab, chilli, fresh tomato & rocket	15.95
Pasta Norma the most popular dish of Southern Italy, with aubergine, tomato, basil & garlic topped with Pecorino cheese	13.50
Tagliatelle Ragu Original Bologna recipe with slow cooked beef ragu	st 8.50 mc 13.95
Classic Carbonara spaghetti with pancetta, egg yolk & Parmesan cheese	st 8.50 mc 13.95
Lasagne Emiliane fresh layers of pasta with slow cooked bolognese sauce, baked with bechamel, mozzarella & parmesan	13.95
Strozzapreti e Polpetta slow cooked beef meatballs in a tomato sauce	st 9.50 mc 14.50
San Carlo's Famous Ravioli Truffle homemade ravioli filled with pecorino cheese and truffle, with cream, parmesan & truffle oil sauce, topped with fresh truffle	st 10.95 mc 16.95
Ravioli Lobster homemade ravioli filled with lobster & served with a light creamy tomato sauce	st 10.95 mc 16.95
Spaghetti Vongole classic spaghetti served with clams, garlic, chilli & white wine	15.50
Spaghetti Frutti di Mare classic shellfish pasta with clams, mussels, prawns, garlic & Datterino tomato covered in pizza dough & oven baked (minimum 2 people)	17.95 pp
Spaghetti Lobster more famous than our truffle ravioli! Spaghetti with lobster & garlic, chilli & pachino tomato	28.50
Ravioli Zucca pumpkin ravioli with sage & butter	14.50

SECONDI

Pollo Milanese flattened breast of chicken breadcrumbs pan fried with rocket & Datterino tomato	18.95
Pollo Diavola pan fried breast of chicken with spicy 'Nduja Calabrian sausage & tomato	17.95
Scallops San Carlo scallops with white wine, garlic, lemon & breadcrumbs	21.00
Pollo Tartufo breast of chicken pan fried with truffle & cream sauce	18.95
Scaloppa alla Milanese Tuscan veal escalope in breadcrumbs, pan fried in olive oil	20.95
Lamb Cutlets marinated in sundried tomato & thyme	22.95
Salt Baked Sea Bass whole sea bass cooked in sea salt casing, keeping the fish beautifully moist & enhancing its flavours allow 20 minutes to cook	25.50
Filetto al Tartufo 8oz fillet steak wrapped in Pancetta with cream & black truffle sauce	29.95
Fresh Lobster Thermidor double cream, english mustard, tarragon, parmesan cheese finished under the grill	39.95

OYSTERS 6, 12 or 18
served with shallots in red wine vinegar & Tabasco



12.00 / 24.00 / 36.00

GRILL

San Carlo Aberdeen Beef Burger with burrata, balsamic onions & grilled Parma ham	15.50
Fumo Charcoal Mixed Grill steak, lamb cutlets, chicken breast & Tuscan sausage	24.95
Ribeye on the Bone 30oz chargrilled rib-eye served with friarielli	49.90
Tuscan Fennel Sausage chargrilled sausage served with friarielli	18.95
Tomahawk a large bone-in steak with a big rich flavour to match (for 2 people)	59.95
Whole Grilled Sea Bass charcoal grilled whole seabass with gremolata dressing	23.50
Sirloin 10oz aged 28 days served with garlic butter or bearnaise sauce	21.50
Fillet 8oz aged 28 days served with garlic butter or peppercorn sauce	29.95
Grilled Prawns Argentinian chargrilled prawns with garlic & chilli	24.50
Grilled Lobster plain or garlic butter	35.50
Sea Bass fillet of sea bass, charcoal grilled served with friarielli, Taggiasche olives & anchovies	21.95
Chateaubriand (for 2) Served with bearnaise sauce	49.85

VEGETALI

Onion Rings lightly battered deep fried onions	3.95
Roast Potatoes served with rosemary & salt	4.20
Pisellini petit pois with onions, pancetta & a touch of cream	4.20
Zucchine Fritte fried courgettes	4.20
French Beans with shallots & butter	4.50
Truffle Fries served with truffle & parmesan cheese	4.95
Fries	4.20
Grilled Avocado with vinaigrette, chilli & rock salt	4.95
Tender Stem Broccoli tossed with garlic & chilli	4.95
Mixed Salad	3.95
Rocket & Parmesan Salad	4.50
Sicilian Tomato & Onion Salad	4.50

1 ST PETERS SQUARE, OXFORD ROAD, MANCHESTER

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present
A discretionary 10% service charge will be added to your bill

VINI

BIANCO

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Chardonnay 100% Chardonnay, fruity bouquet with an elegant finish.	5.65	8.00	22.90
Pinot Grigio (Veneto) Delicately fruity, full & refined. Lightly elegant.	6.30	8.90	26.50
Soave Classico DOC (Veneto) Dry with well balanced acidity. Fresh & delicate notes of elder & lime.	6.95	9.75	27.95
Pinot Grigio Santa Margherita (Veneto) Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.	8.50	12.50	36.70
Sauvignon Bianco (Veneto) Dry & elegant white wine. Bright straw yellow in colour with greenish hints. Particularly suitable as an aperitif & perfect with hors d'oeuvres.	7.95	11.60	33.30
Gavi di Gavi (Piemonte) 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.			42.00

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

	glass (175ml)	glass (250ml)	btl
SOUTH & THE ISLANDS			
Grillo Bianco (Sicily) 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".	6.40	9.00	26.90
Falanghina Irpina DOC, Tenuta Cavalier Pepe (Campania) 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.	8.25	12.25	36.50
Greco di Tufo Tenuta Cavalier Pepe (Campania) Smooth & elegant on the palate, full-bodied with mineral notes on the finish.			34.50
Vermentino (Sardegna) 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.			34.50
Colomba Platino (Sicily) Notes of peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced & medium-bodied.			41.00
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania) Straw yellow in colour with hints of white peach & pear on the nose & a typical liquorice aroma. Well-structured & balanced wine, showing fine fruit complemented by mineral notes.			41.00

ROSE

	glass (175ml)	glass (250ml)	btl
Nerello Mascalese Rosé (Sicilia) 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.	6.00	8.00	23.90
Pinot Grigio Rosé Torresella (Veneto) The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.	7.50	10.50	28.20
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) The colour is brilliant & clear. On the palate it has a dry, fresh, delicate texture with good persistence.	8.50	11.70	34.00

ROSSI

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Piemonte 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 & ripe fruit foods.	5.65	8.00	22.90
Cabernet del Veneto (Veneto) An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.	6.80	9.60	28.00
Merlot Grave del Friuli Terre DOC (Friuli) Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.	7.20	10.30	30.90
Barbera d'Asti Vespa (Piemonte) 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.			48.50
Barolo Batasiolo (Piemonte) Deep garnet red. Intense & persistent aromas of ripe fruit, flowers & spices.			56.00
Amarone Della Valpolicella Classico (Veneto) 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.			64.00

	glass (175ml)	glass (250ml)	btl
CENTRAL			
Rosso Piceno (Marche) 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.	6.75	9.25	27.30
Montepulciano d'Abruzzo Illuminati (Abruzzo) Deep mature ruby red, rich full nose with notes of oak and spice, full bodied, ripe & round.	7.90	11.15	32.00
Chianti Riserva Vigna Albergotti (Toscana) Red, warm, round bouquet with flavours of ripe plum & spices. Good balance of tannins on the finish.			39.50
Rosso di Montalcino (Toscana) Bright ruby red, intense & very fine with marked overtones of violet & blackberry with an elegant finish.			47.25
Lago di Corbara (Umbria) '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.			54.00

	glass (175ml)	glass (250ml)	btl
SOUTH & THE ISLANDS			
Primitivo (Puglia) Fruity bouquet with an abundance of berries and plums.	6.00	8.90	26.00
Nero d'Avola (Sicilia) Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.	6.10	8.95	26.50
Negro Amaro (Puglia) 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.	9.15	12.50	37.00
Syrah Astoria (Sicilia) 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.	9.20	12.75	38.00
Primitivo, Coppi (Puglia) A crisp fruity wine, purple tinged, ruby red in colour, youthful with heady aromas of ripe fruit.			36.00

SPECIALY IMPORTED FOR SAN CARLO FUMO

<i>WHITE WINE</i>			
Bianco di Vespa From a small vineyard in Puglia.	8.25	11.75	34.00
<i>RED WINE</i>			
Il Bruno dei Vespa An IGP Puglia red that can elegantly accompany daily meals of all kinds.	8.50	12.00	36.00
Il Rosso dei Vespa Salento Harmonious & fresh, which reflects the Pugliese nature on our tables.			46.25

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 Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.	330ml	5.50
Mastri Birrai Umbri, Italian Pale Ale An intense & cloudy amber colour with copper tones & a compact & persistent head.	330ml	5.50
Peroni Nastro Azzurro (Roma) 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.	330ml	5.00
Moretti (Marche) Birra Moretti is a genuine beer produced using a traditional process that has remained almost unchanged since 1859.	330ml	4.75
Menabrea (Piedmonte) A great malt driven lager that leaves a long finish with a slight yeasty texture.	330ml	5.20
Peroni Libera, alcohol free	330ml	4.50

SOFT DRINKS & JUICES

Coke	3.50	Fruit juices	3.60
Diet Coke	3.50	(Orange, Apple, Cranberry, Pineapple, Grapefruit)	
Still Water	btl 750ml 4.50		
Sparkling Water btl 750ml	4.50	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,	
Crodino	3.00	Ginger Beer, Lemon Tonic, Soda Water, Lemonade	
Appletiser	3.00		