

Fumo Bar & Grill

BAR | GRILL | PIZZA | PASTA

Arancini Tartufo
Sicilian rice balls with truffle & Parmesan (1238 kcal)
7.95

Green Olives from Puglia (ve)
(180 kcal) 3.95

Selection of Italian Breads
Served with sundried tomato & black olive tapenade (ve) (502 kcal) 6.25

Pane all'Aglio
Bread topped with garlic & sea salt (ve) (82 kcal) 6.00

Pane all'Aglio con Pomodoro
Garlic bread topped with tomato (ve) (829 kcal) 7.25

Sourdough Bruschetta
With Sicilian Pachino tomatoes, basil & extra virgin olive oil (ve) (180 kcal) 7.95

Beetroot Carpaccio & Formaggio Caprino
Roasted beetroot & goat's cheese with rosemary, thyme & garlic with spiced breadcrumbs (v) (320 kcal) 9.50

ANTIPASTI

FOR SHARING

Tagliere Misto
Special selection of cured meat & cheese from the Italian islands (minimum 2 people) (827 kcal) 13.95pp

Fritto Misto
Deep fried prawns, scallops & calamari with garlic aioli & spicy mayo (minimum 2 people) (825 kcal) 15.25pp

Insalata Caprese
Mozzarella di bufala, beef tomato & basil (v) (334 kcal) 10.50

Gamberoni Piccanti
Sicilian prawns served with lemon, garlic & chilli (121 kcal) 13.95

Cassoeula Lombarda
Typically from Milan. Pork sausage & ribs slow cooked stew (495 kcal) 11.95

Duck Salad
With rocket, Melinda apples from Trentino, pancetta, balsamic vinegar (129 kcal) 9.95

Calamari Fritti
Classic fried squid with aioli (252 kcal) 10.95

Burrata e Melanzane
A special creamy mozzarella from Puglia with smoked Sicilian aubergine, toasted hazelnuts & balsamic (v) (580 kcal) 11.95

OSTRICHE

6, 12 or 18



Oysters served with shallots in red wine vinegar & Tabasco

(42 kcal) (84 kcal) (126 kcal)
18.00 / 35.95 / 52.95

Gamberoni Fritti
Tempura prawns dressed with a spicy mayonnaise (121 kcal) 13.95

Avocado Bernardo
Avocado with prawns, scampi, & lobster served with Marie Rose sauce (777 kcal) 14.95

Carpaccio di Manzo
Very thinly sliced fillet of beef with mustard dressing, rocket & Parmesan cheese (270 kcal) 14.25

Tartare di Tonno
Tartare of Sicilian tuna served with wild rocket, chopped capers, Tropea onion & mustard (217 kcal) 15.95

Insalata di Cesare
Caesar salad with grilled chicken & Sardinian flatbread (228 / 504 kcal) st 10.00 mc 14.95

PASTA

Penne Arrabbiata
Pasta penne in tomato sauce with garlic & chilli (ve) (440 / 880 kcal) st 9.50 mc 14.95

Ravioli Spinaci e Ricotta
Served with Pachino tomatoes (v) (480 kcal) 12.25

Lasagne Emiliane
Fresh layers of pasta with slow cooked Bolognese sauce, baked with bechamel, mozzarella & Parmesan (968 kcal) 16.50

Tagliatelle Ragù
Original Bologna recipe with slow cooked beef ragù (434 / 868 kcal) st 9.95 mc 16.95

Classic Spaghetti Carbonara
Spaghetti with pancetta, egg yolk & Parmesan cheese (640 / 1280 kcal) st 9.95 mc 16.50

San Carlo's Famous Ravioli al Tartufo
Handmade ravioli filled with pecorino cheese & truffle, with a cream & Parmesan sauce, topped with truffle (v) (833 / 1665 kcal) st 13.95 mc 21.55

GRAN PASTA

In Italy, we always share huge plates of pasta

Risotto Porcini e Tartufo
Acquerello rice with wild Italian porcini mushrooms, mantecato in a pecorino wheel served with black Italian truffle (v) (minimum 2 people) (345 kcal) 19.95pp

Spaghetti Frutti di Mare
Classic shellfish pasta with clams, mussels, prawns, garlic & Datterino tomato covered in pizza dough & oven baked (minimum 2 people) (1080 kcal) 21.25pp

Ravioli Zucca
Pumpkin ravioli with sage & butter (v) (595 kcal) 15.95

Paccheri Napoletana
Large tube pasta served with slow cooked pork meat (852 kcal) 17.95

Caserecce all'Anatra
Short pasta served with slow cooked duck ragù (610 kcal) 17.95

Pasta Norma
The most popular dish of Southern Italy, with aubergine, tomato, basil & garlic topped with pecorino cheese (v) (477 kcal) 15.95

Spaghetti alla Puttanesca
Olives & capers in a rich tomato sauce (ve) (616 kcal) 14.95

Gnocchi Sorrentina
Classic southern Italian gnocchi baked with tomato & burrata cheese (v) (612 kcal) 16.95

Gnocchetti con Ragù di Manzo
Slow cooked beef ragù served with Sardinian gnocchetti (480 kcal) 17.95

Risotto alla Zucca
Risotto with pumpkin, squash, burrata, vegetarian 'nduja & fresh winter truffle (v) (516 kcal) 18.95

Ravioli Aragosta
Homemade ravioli filled with lobster & served with a light creamy tomato sauce (363 / 726 kcal) st 13.95 mc 21.55

Spaghetti all'Aragosta
More famous than our truffle ravioli! Spaghetti with lobster & garlic, chilli & Pachino tomato (865 kcal) 33.95

CARNE

San Carlo Beef Burger
With burrata, balsamic onions & grilled Parma ham 17.50

Suprema di Pollo Principessa
Pan-fried breast of chicken with white wine, mushrooms & cream sauce garnished with asparagus 24.25

Agnello
Grilled lamb cutlets marinated in sundried tomato & thyme 24.95

Pollo Milanese
Flattened breast of chicken in breadcrumbs pan-fried, served with rocket & Datterino tomato 23.25

Vitello Milanese
Traditional flattened veal in breadcrumbs 24.25

Lamb Noisette
Served with Morel mushrooms in a red wine jus 28.95

Ossobuco alla Milanese
Traditional dish from Lombardy, veal shank braised with vegetables & white wine 24.95

GRIGLIA

Sirloin
10oz aged 28 days 26.95

Fumo Charcoal Mixed Grill
Steak, lamb cutlets, chicken breast & Tuscan sausage 31.95

Filetto Manzo
9oz aged fillet of beef grilled 34.95

Rib-Eye Steak
12oz aged 28 days, served with garlic butter or béarnaise sauce 27.95

Tomahawk
1.2kg large bone-in steak with big rich flavour to match (for 2 to share) 42.00pp

Chateaubriand
Served with béarnaise sauce (for 2 to share) 34.95pp

Peppercorn, Garlic Butter, Béarnaise
2.25 each

PESCE

Capesante Gratinata
Pan seared scallops, gratin with a lemon, butter & garlic dressing topped with breadcrumbs 27.50

Spigola alla Griglia o al Sale
Grilled whole sea bass 27.50
OR Baked in Trapani Salt 31.95

Gamberi Sicilia
Grilled prawns with garlic, chilli & olive oil 27.50

Merluzzo con Olive
Pan-fried cod coated in a black olive crust served with sunblushed tomato & caper dressing 23.95

Branzino
Fillet of sea bass, charcoal grilled served with friarielli, Taggiasche olives & anchovies 23.25

Mixed Roasted Shellfish
Grilled giant prawn, langoustine, Argentinian prawns, scallop, mussels & clams with garlic butter - served in a large copper pan 37.95

Grigliata Mista di Pesce
A selection of different fish & shellfish 31.95

Aragosta
Lobster Thermidor with English mustard, tarragon, Parmesan cheese & cream finished under the grill 49.95

Pesce Mediterraneo
Mixture of fish & shellfish cooked in white wine with a touch of tomato & garlic - served in a large copper pan (minimum 2 people) 37.95pp

PIZZA

Margherita
The queen of Italian pizza, tomato & fior di latte (v) 13.95

Vegetali
White based pizza with fior di latte, grilled courgettes, Sicilian sweet peppers & aubergine (v) 14.25

San Carlo
Tomato, fior di latte, Parma ham, rocket, Parmesan shavings 15.95

Tartufo
White based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme (v) 16.95

Prosciutto e Funghi
Tomato, fior di latte, ham & mushrooms 15.25

Burrata
Tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto (v) 17.95

Calzone
Folded pizza with tomato, cheese & ham 15.25

Diavola
Tomato, fior di latte, spicy Calabrian sausage, onions & chilli 15.95

Extra Toppings 2.00
Truffle 3.50

CONTORNI

Onion Rings, lightly battered deep fried onions 4.25

Patate Saltate, sautéed baby potatoes & rosemary butter (v) 4.95

Tenderstem Broccoli, with garlic & chilli (v) 5.95

Spinaci, fresh baby spinach sautéed with garlic oil & chilli (v) 5.95

Patate Fritte, fries 5.00

Patate al Tartufo, fries with fresh truffle & Parmesan 5.95

Zucchine Fritte, fried courgettes 6.25

Tomato Onion Salad, Tropea red onion, oregano & olive oil (v) 6.25


Insalata Verde, mixed baby leaf salad (v) 5.25

VINI



BIANCHI

	glass (175ml)	btl
NORTH		
Remigio Bianco, Beni di Bataciolo, Piemonte. Local grapes varieties, <i>Bright yellow with clear greenish hints. Intense, fruity, Mediterranean bouquet, nice acidity, round, dry & well bodied.</i>	7.50	29.00
Pinot Grigio Castel Firmian, Mezzacorona, Trentino. Pinot Grigio <i>Straw-yellow, crispy fruity flavours. Dry & elegant with delicate acidity.</i>	8.75	35.00
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino. Sauvignon Blanc <i>Pale straw-yellow with notes of pepper, asparagus & green leaves. Fresh & slightly sour.</i>	9.00	37.00
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio <i>Aromas of green apple, pear, apricot, lemon & fennel with hints of peach & almonds. Dry, high acidity & medium bodied</i>		39.75
Pinot Grigio San Carlo,  Aneri, Veneto. Pinot Grigio <i>Straw yellow with notes of white flowers, plums & pineapple. Great accompaniment for white meats, light pasta & risotto with shellfish.</i>	10.00	44.50
Gavi di Gavi "La Meirana"  Broglia, Piemonte. Cortese <i>Light straw-yellow with notes of almonds on the palate. Fresh, fruity & dry.</i>	12.50	52.75

CENTRAL

	glass (175ml)	btl
Trebbiano D'Abruzzo, Campiello, Abruzzo. Trebbiano <i>Intense & persistent notes of citrus, almonds & tropical fruit.</i>		31.00
Verdicchio Classico, Colonnara, Marche. Verdicchio <i>Vivacious straw-yellow with an intense bouquet with hints of fresh fruit & floral notes.</i>		33.50
Frascati Superiore,  Casale Mattia, Lazio. Malvasia, Trebbiano <i>Straw coloured white wine, with an intense, distinctive, delicate scent, & a dry, soft taste.</i>		34.00
Vernaccia di San Gimignano, Fattorie Melini, Toscana. Vernaccia <i>Golden colour with hints of vanilla & floral notes. Fruity & spicy with an elegant finish.</i>		44.25


SOUTH & THE ISLANDS

	glass (175ml)	btl
Grillo Vola, Sibilliana, Sicilia. Grillo <i>Straw-yellow with aromatic flavours of grass & floral notes & hints of citrus.</i>	7.75	32.00
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes.</i>		42.75
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina <i>Straw-yellow with notes of pineapple, banana, apple & pear on a light background of white flowers.</i>	10.25	44.50
Bianca Terra,  Vespa, Puglia. Fiano <i>Golden yellow, delicate bouquet of citrus fruit & aromatic herbs, mineral & floral. Full & balanced.</i>	11.00	46.50
Vermentino di Gallura "Cuccaione",  Piero Mancini, Sardegna. Vermentino <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach.</i>		49.75

ROSSI

	glass (175ml)	btl
NORTH		
Remigio Rosso, Beni di Bataciolo, Piemonte. Local grapes varieties, <i>Fruity flavours of cherry & raspberry with good acidity & plenty of tannins. Aromas of rose & anise.</i>	7.50	29.00
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon <i>Intense & brilliant ruby-red, full & fresh with outstanding fruitiness. Dry, full bodied with a pleasant finish.</i>	8.00	32.00
Pinot Nero San Carlo,  Aneri, Veneto. Pinot Nero, Corvina <i>Ruby red, with an intense bouquet of violet & rosehip. Perfect with meats & cheeses, or important first courses.</i>	10.00	44.50
Merlot Grave del Friuli, Pighin, Friuli. Merlot <i>Intense bright ruby-red with distinct notes of cherry & violet followed by a hint of spice.</i>	10.50	44.75
Barbera d'Asti "Boschetto Vecchio", Guasti Clemente, Piemonte. Barbera <i>Intense ruby-red, notes of fresh violet, red roses, cherries & vanilla along with light sweet tobacco.</i>		53.00
Barolo DOCG,  Beni di Bataciolo, Piemonte. Nebbiolo <i>Intense garnet-red, with hints of sweet spices, nuts & the typical delicate herbaceous aromas.</i>		70.50


CENTRAL

	glass (175ml)	btl
Rosso Piceno "Lyricus", Colonnara, Marche. Sangiovese, Montepulciano <i>Clear ruby red, intense & persistent notes of ripe peach & plums.</i>	8.25	33.75
Montepulciano d'Abruzzo,  Umani Ronchi, Abruzzo. Montepulciano <i>Ruby red, robust & full-bodied with aromas of plum & cherry. Rich in tannins with a dry finish.</i>	9.50	39.75
Chianti Classico, Molino di Grace, Toscana. Sangiovese <i>A medium-bodied wine with flavours of cherry, strawberry, dried herbs, balsamic vinegar & smoke.</i>		46.50

SOUTH & THE ISLANDS

	glass (175ml)	btl
Nero d'Avola Vola, Sibilliana, Sicilia. Nero d'Avola <i>Strong, full-bodied fruity wine, with notes of blackberry & liquorice.</i>	7.75	31.75
Primitivo "Orus", Vinosia, Puglia. Primitivo <i>The palate is velvety, wonderfully harmonious & refined with black cherry, blackberry & a touch of liquorice.</i>	8.25	32.50
Il Bruno dei Vespa,  Vespa, Puglia. Primitivo <i>Deep, fruit-driven & jammy. Filled with ripe, rich fruit & a plethora of spices. A classic Primitivo.</i>		41.25
Syrah,  Principi di Butera, Sicilia. Syrah <i>Brilliant & extremely intense ruby-red, with appealing notes of cherries, red fruit & sweet spices. Long & pleasant finish.</i>		42.25
Negroamaro, Coppi, Puglia. Negroamaro <i>Intense red, finely aromatic & fruity, with hints of blackberries. Dry, full-bodied, soft & balanced.</i>		43.00

ROSÉ

	glass (175ml)	btl
Pinot Grigio Rose, Ornella Bellia, Veneto. Pinot Grigio <i>Blush pink colour, as a white pulp peach. Aromas of white flowers & grapefruit.</i>	9.00	36.50
Calafuria,  Tormaresca, Puglia. Negroamaro <i>Peach in colour with delicate fragrances of strawberry, pink grapefruit & violets. Fresh with excellent aromatic persistence.</i>		52.00

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco Balbinot le Manzane	9.50	39.95
Prosecco Rosé le Manzane	10.25	43.25
Prosecco DOC Brut Aneri		65.00
Champagne Testulat Brut	14.00	66.00
Champagne Testulat Rosé	15.75	71.00
Veuve Clicquot Rosé		135.00
Laurent-Perrier Rosé		148.50
Dom Pérignon		335.00
Cristal		415.00
Veuve Clicquot		96.50
Bollinger		112.50

BOTTLED BEER & CIDER

Peroni Nastro Azzurro	330ml	5.50
Moretti	330ml	5.50
Menabrea	330ml	6.50
Angioleffi Cider	330ml	6.00
Peroni 0.0% (Non-Alc)	330ml	5.25
Mastri Birrai Umbri, Italian Blonde Ale <i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.</i>	330ml	5.75
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistent head.</i>	330ml	5.75

SOFT DRINKS & JUICES

Coke (74 kcal)		3.75
Diet Coke (1 kcal)		3.75
Fever-Tree Mixers		3.75
Indian Tonic Water (56 kcal), Naturally Light Tonic Water (30 kcal), Elderflower Tonic Water (34 kcal), Mediterranean Tonic Water (36 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Soda Water (0 kcal), Lemonade (70 kcal)		
Fever-Tree Sparkling Softs		4.25
Raspberry Lemonade (52 kcal) Cloudy Apple & Mint (49 kcal)		
San Pellegrino		3.50
Limonata (73 kcal) Aranciata (64 kcal)		
Fruit Juices		3.95
Orange (72 kcal), Apple (76 kcal), Cranberry (38 kcal), Pineapple (82 kcal)		
Still Water (0 kcal)	btl 750ml	4.95
Sparkling Water (0 kcal)	btl 750ml	4.95

"Great food & great service from a true Italian"

An optional charge of 12.5% will be added to your bill.

Allergies & Intolerances: 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. Wines by the glass also available as a 125ml & 250ml measure.