

# Fumo Bar & Grill

BAR | GRILL | PIZZA | PASTA

Arancini Tartufo  
Sicilian rice balls with  
truffle & Parmesan 8.95

Green Olives from Puglia (ve) 3.95

Selection of Italian Bread  
Served with sundried tomato & black  
olive tapenade (ve) 6.25

Garlic Bread  
garlic & sea salt (ve) 6.00  
with tomato (ve) 7.25  
with cheese (v) 7.95

Beetroot & Ricotta Dip  
served with rosemary pizza dough bread (v) 9.95

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

Mozzarella in Carozza  
Popular in Southern Italy, fried mozzarella in  
breadcrumbs with a basil & tomato sauce (v) 10.50

## ANTIPASTI

### FOR SHARING

Tagliere Misto  
Special selection of cured meat  
& cheese from the Italian islands  
(minimum 2 people) 14.95pp

Fritto Misto  
Deep fried prawns, scallops &  
calamari with garlic aioli & spicy  
mayo (minimum 2 people) 16.95pp

Gamberoni Luciana  
King prawns with garlic, chilli, tomato,  
a touch of cream & toasted Altamura bread  
13.95

Calamari Fritti  
Classic fried squid with aioli 10.95

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

Gamberoni Piccanti  
Sicilian prawns served with  
lemon, garlic & chilli 13.95

Costine di Maiale Orientale  
Barbecue pork ribs in our special  
San Carlo sauce 10.95

Duck Salad  
With rocket, Melinda apples from  
Trentino, pancetta & balsamic vinegar 9.95

OSTRICHE  
6, 12 or 18



Oysters served with shallots in red wine  
vinegar & Tabasco  
18.00 / 35.95 / 52.95

Burrata e Pomodoro  
Burrata from Corato in Puglia served with marinated  
beef tomato carpaccio & fresh basil (v) 12.95

Gamberoni Fritti  
Tempura prawns dressed  
with a spicy mayonnaise 13.95

Avocado Bernardo  
Avocado with prawns, scampi & lobster  
served with Marie Rose sauce 14.95

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

Tartare di Tonno  
Sashimi grade tuna tartare served with  
wild rocket, chopped capers, Tropea onion & mustard 15.95

Insalata di Cesare  
Caesar salad with grilled chicken  
& Sardinian flatbread sf 10.00 mc 14.95

## PASTA

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

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

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

Tagliatelle Bolognese  
Original Bologna recipe with slow cooked beef ragu  
st 9.95 mc 16.95

Classic Spaghetti Carbonara  
Spaghetti with pancetta, egg yolk & Parmesan cheese  
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)  
st 14.95 mc 22.55

### GRAN PASTA

In Italy, we always share huge plates of pasta

Risotto ai Frutti di Mare  
Risotto with clams, mussels and Argentinian King  
Prawns, in a chilli & garlic tomato sauce, served in  
a copper pan (minimum 2 people) 21.95pp

Tortellini Panna e Prosciutto  
Fresh pasta filled with spinach & ricotta in a ham & cream sauce,  
petit pois & Parmesan cheese 16.95

Caserecce con Ragu di Polpette  
Slow cooked lamb meatballs in tomato sauce  
with caserecce pasta 17.95

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

Linguine Gamberi e Pesto  
Linguine pasta with Argentinian red prawns  
& basil pesto 17.95

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

Gnocchetti Pasta Melanzane e Salsiccia  
Sardinian style gnocchetti pasta with aubergine  
& pork sausage ragu 17.95

Spaghetti Frutti di Mare  
Classic shellfish pasta with clams, mussels,  
prawns, garlic & Datterino tomato 21.25

Ravioli Aragosta  
Homemade ravioli filled with lobster & served  
with a light creamy tomato sauce st 14.95 mc 22.55

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

## CARNE

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

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

Agnello Toscana  
Lamb cutlets with Barolo red wine,  
rosemary & sunblushed tomato sauce 28.50

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

Vitello Milanese  
Traditional flattened veal in breadcrumbs 24.25

Pollo Diavola  
Pan-fried chicken breast with spicy 'nduja Calabrian sausage,  
fresh sausage & tomato 24.25

Scaloppine al Limone  
Veal escalope cooked in butter & lemon 23.95

### 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

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

North Pacific Halibut  
Served grilled or with lobster  
sauce 28.50 / 30.95

Grigliata Mista di Pesce  
A selection of grilled  
fish & shellfish 33.95

Aragosta  
Lobster Thermidor with English mustard,  
tarragon, Parmesan cheese & cream  
finished under the grill 57.95

## PIZZA

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

Quattro Stagioni  
Tomato, mozzarella di bufala,  
mushrooms, artichokes & sweet peppers  
(v) 15.25

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

Pollo e Rosmarino  
Tomato, fior di latte, chicken,  
mushrooms & rosemary 15.25

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 Pollo  
Folded pizza with chicken, garlic,  
spinach & cheese topped with  
tomato sauce 15.95

Calzone Salsiccia Piccante  
Folded pizza with spicy sausage,  
tomato, mozzarella & chilli 16.50

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 (ve) 5.95

Spinaci,  
fresh baby spinach sautéed  
with garlic oil & chilli (ve) 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 (ve) 6.25

Insalata Verde,  
mixed baby leaf salad  
(ve) 5.25

# VINI

## BIANCHI

	glass (175ml)	btl
<b>NORTH</b>		
Remigio Bianco, Beni di Bataciolo, Piemonte. Local grape varieties. <i>Bright yellow with clear greenish hints. Intense, fruity, Mediterranean bouquet, nice acidity, round, dry &amp; well bodied.</i>	8.00	30.50
Pinot Grigio Castel Firmian, Mezzacorona, Trentino. Pinot Grigio. <i>Straw-yellow, crispy fruity flavours. Dry &amp; elegant with delicate acidity.</i>	9.25	36.75
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino. Sauvignon Blanc. <i>Pale straw-yellow with notes of pepper, asparagus &amp; green leaves. Fresh &amp; slightly sour.</i>	9.50	38.75
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio. <i>Aromas of green apple, pear, apricot, lemon &amp; fennel with hints of peach &amp; almonds. Dry, high acidity &amp; medium bodied</i>		41.75
Pinot Grigio San Carlo, (S) Aneri, Veneto. Pinot Grigio. <i>Straw yellow with notes of white flowers, plums &amp; pineapple.</i>	10.50	46.75
Gavi di Gavi "La Meirana" (S) Brogli, Piemonte. Cortese. <i>Light straw-yellow with notes of almonds on the palate. Fresh, fruity &amp; dry.</i>	13.25	55.50

## CENTRAL

	glass (175ml)	btl
Trebbiano D'Abruzzo, Campiello, Abruzzo. Trebbiano. <i>Intense &amp; persistent notes of citrus, almonds &amp; tropical fruit.</i>		32.50
Verdicchio Classico, Colonnara, Marche. Verdicchio. <i>Vivacious straw-yellow with an intense bouquet with hints of fresh fruit &amp; floral notes.</i>		35.25
Frascati DOC, (S) Cantine Volpetti, Lazio. Trebbiano, Malvasia. <i>Straw coloured white wine, with an intense, distinctive, delicate scent, &amp; a dry, soft taste.</i>		35.75
Vernaccia di San Gimignano, Fattorie Melini, Toscana. Vernaccia. <i>Golden colour with hints of vanilla &amp; floral notes. Fruity &amp; spicy with an elegant finish.</i>		46.50

## SOUTH & THE ISLANDS

	glass (175ml)	btl
Grillo Vola, Sibilliana, Sicilia. Grillo. <i>Straw-yellow with aromatic flavours of grass &amp; floral notes &amp; hints of citrus.</i>	8.25	33.50
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco. <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit &amp; citrus notes.</i>		45.00
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina. <i>Straw-yellow with notes of pineapple, banana, apple &amp; pear on a light background of white flowers.</i>	10.75	46.75
Bianca Terra, (S) Vespa, Puglia. Fiano. <i>Golden yellow, delicate bouquet of citrus fruit &amp; aromatic herbs, mineral &amp; floral. Full &amp; balanced.</i>	11.50	48.75
Vermentino di Gallura "Cuccaione", (S) Piero Mancini, Sardegna. Vermentino. <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves &amp; yellow peach.</i>		52.25

## ROSSI

	glass (175ml)	btl
<b>NORTH</b>		
Remigio Rosso, Beni di Bataciolo, Piemonte. Local grape varieties. <i>Fruity flavours of cherry &amp; raspberry with good acidity &amp; plenty of tannins. Aromas of rose &amp; anise.</i>	8.00	30.50
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon. <i>Intense &amp; brilliant ruby-red, full &amp; fresh with outstanding fruitiness. Dry, full bodied with a pleasant finish.</i>	8.50	33.50
Pinot Nero San Carlo, (S) Aneri, Veneto. Pinot Nero, Corvina. <i>Ruby red, with an intense bouquet of violet &amp; rosehip. Perfect with meats &amp; cheeses, or important first courses.</i>	10.50	46.75
Merlot Grave del Friuli, Pighin, Friuli. Merlot. <i>Intense bright ruby-red with distinct notes of cherry &amp; violet followed by a hint of spice.</i>	11.00	47.00
Barbera d'Asti "Boschetto Vecchio", Guasti Clemente, Piemonte. Barbera. <i>Intense ruby-red, notes of fresh violet, red roses, cherries &amp; vanilla along with light sweet tobacco.</i>		55.75
Barolo DOCG, (S) Beni di Bataciolo, Piemonte. Nebbiolo. <i>Intense garnet-red, with hints of sweet spices, nuts &amp; the typical delicate herbaceous aromas.</i>		74.00

## CENTRAL

	glass (175ml)	btl
Rosso Piceno "Lyricus", Colonnara, Marche. Sangiovese, Montepulciano. <i>Clear ruby red, intense &amp; persistent notes of ripe peach &amp; plums.</i>	8.75	35.50
Montepulciano d'Abruzzo, (S) Umani Ronchi, Abruzzo. Montepulciano. <i>Ruby red, robust &amp; full-bodied with aromas of plum &amp; cherry. Rich in tannins with a dry finish.</i>	10.00	41.75
Chianti Classico, Molino di Grace, Toscana. Sangiovese. <i>A medium-bodied wine with flavours of cherry, strawberry, dried herbs, balsamic vinegar &amp; smoke.</i>		48.75

## 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 &amp; liquorice.</i>	8.25	33.25
Primitivo "Orus", Vinosia, Puglia. Primitivo. <i>The palate is velvety, wonderfully harmonious &amp; refined with black cherry, blackberry &amp; a touch of liquorice.</i>	8.75	34.25
Il Bruno dei Vespa, (S) Vespa, Puglia. Primitivo. <i>Deep, fruit-driven &amp; jammy. Filled with ripe, rich fruit &amp; a plethora of spices. A classic Primitivo.</i>		43.25
Syrah, (S) Principi di Butera, Sicilia. Syrah. <i>Brilliant &amp; extremely intense ruby-red, with appealing notes of cherries, red fruit &amp; sweet spices. Long &amp; pleasant finish.</i>		44.25
Negroamaro, Coppi, Puglia. Negroamaro. <i>Intense red, finely aromatic &amp; fruity, with hints of blackberries. Dry, full-bodied, soft &amp; balanced.</i>		45.25

## 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 &amp; grapefruit.</i>	9.50	38.25
Calafuria, (S) Tormaresca, Puglia. Negroamaro. <i>Peach in colour with delicate fragrances of strawberry, pink grapefruit &amp; violets. Fresh with excellent aromatic persistence.</i>		54.50

## PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco Balbinot le Manzane	10.00	42.00
Prosecco Rosé le Manzane	10.75	45.50
Prosecco DOC Brut Aneri		53.50
Champagne Testulat Brut	14.75	69.25
Champagne Testulat Rosé	16.50	74.50
Veuve Clicquot Rosé		141.75
Laurent-Perrier Rosé		156.00
Dom Pérignon		351.75
Cristal		435.75
Veuve Clicquot		101.25
Bollinger		118.25

## BEER & CIDER

Peroni Draught	half pint	4.25	pint	6.50
Peroni Capri			330ml	5.50
Peroni Nastro Azzurro			330ml	5.75
Moretti			330ml	5.75
Menabrea			330ml	6.50
Angioletti Cider			330ml	6.50
Peroni 0.0% (Non-Alc)			330ml	5.25
Mastri Birrai Umbri, Italian Blonde Ale <i>Rich aromas of lemon blossom &amp; summer fruit, crafted from a selection of the best Italian spelt &amp; finest malts.</i>			300ml	6.50
Mastri Birrai Umbri, Italian Pale Ale <i>An intense &amp; cloudy amber colour with copper tones &amp; a compact &amp; persistent head.</i>			300ml	6.50

## SOFT DRINKS & JUICES

Coke / Diet Coke		3.75
Fever-Tree Mixers		3.75
<i>Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Soda Water, Lemonade</i>		
Fever-Tree Sparkling Softs		4.25
<i>Raspberry Lemonade Cloudy Apple &amp; Mint</i>		
San Pellegrino		3.50
<i>Limonata Aranciata</i>		
Fruit Juices		3.95
<i>Orange, Apple, Cranberry, Pineapple</i>		
Still / Sparkling Water	btl 750ml	4.95

**"Great food & great service from a true Italian"**

An optional service 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.