

Fumo Bar & Grill

BAR | GRILL | PIZZA | PASTA

Arancini Tartufo
Sicilian rice balls with truffle & Parmesan (1238 kcal) 8.95

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

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

Garlic Bread
garlic & sea salt (ve) (526 kcal) 6.00
with tomato (ve) (570 kcal) 7.25
with cheese (v) (732 kcal) 7.95

Beetroot & Ricotta Dip
served with rosemary pizza dough bread (v) (863 kcal) 9.95

Sourdough Bruschetta
With Sicilian Pachino tomatoes, basil & extra virgin olive oil (ve) (304 kcal) 7.95

Mozzarella in Carrozza
Popular in Southern Italy, fried mozzarella in breadcrumbs with a basil & tomato sauce (v) (423 kcal) 10.50

ANTIPASTI

FOR SHARING

Tagliere Misto
Special selection of cured meat & cheese from the Italian islands (minimum 2 people) (827 kcal) 14.95pp

Fritto Misto
Deep fried prawns, scallops & calamari with garlic aioli & spicy mayo (minimum 2 people) (825 kcal) 16.95pp

Gamberoni Luciana
King prawns with garlic, chilli, tomato, a touch of cream & toasted Altamura bread (426 kcal) 13.95

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

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

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

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

Burrata e Pomodoro
Burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil (v) (428 kcal) 12.95

Gamberoni Fritti
Tempura prawns dressed with a spicy mayonnaise (311 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
Sashimi grade tuna tartare served with wild rocket, chopped capers, Tropea onion & mustard (221 kcal) 15.95

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

PASTA

Penne Arrabbiata
Pasta penne in tomato sauce with garlic & chilli (ve) (440 / 880 kcal) sf 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 Bolognese
Original Bologna recipe with slow cooked beef ragu (434 / 868 kcal) sf 9.95 mc 16.95

Classic Spaghetti Carbonara
Spaghetti with pancetta, egg yolk & Parmesan cheese (640 / 1280 kcal) sf 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) sf 14.95 mc 22.55



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) (825 kcal) 21.95pp

Tortellini Panna e Prosciutto
Fresh pasta filled with spinach & ricotta in a ham & cream sauce, petit pois & Parmesan cheese (1091 kcal) 16.95

Caserecce con Ragu di Polpette
Slow cooked lamb meatballs in tomato sauce with caserecce pasta (1528 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

Linguine Gamberi e Pesto
Linguine pasta with Argentinian red prawns & basil pesto (1475 kcal) 17.95

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

Gnocchetti Pasta Melanzane e Salsiccia
Sardinian style gnocchetti pasta with aubergine & pork sausage ragu (1245 kcal) 17.95

Spaghetti Frutti di Mare
Classic shellfish pasta with clams, mussels, prawns, garlic & Datterino tomato (1864 kcal) 21.25

Ravioli Aragosta
Homemade ravioli filled with lobster & served with a light creamy tomato sauce (1172 / 1348 kcal) sf 14.95 mc 22.55

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 (1423 kcal) 17.50

Suprema di Pollo Principessa
Pan-fried chicken breast with white wine, mushrooms & cream sauce garnished with asparagus (802 kcal) 24.25

Agnello Toscana
Lamb cutlets with Barolo red wine, rosemary & sunblushed tomato sauce (723 kcal) 28.50

Pollo Milanese
Flattened chicken breast in breadcrumbs pan-fried, served with rocket & Datterino tomato (706 kcal) 23.25

Vitello Milanese
Traditional flattened veal in breadcrumbs (1005 kcal) 24.25

Pollo Diavola
Pan-fried chicken breast with spicy 'nduja Calabrian sausage, fresh sausage & tomato (378 kcal) 24.25

Scaloppine al Limone
Veal escalope cooked in butter & lemon (743 kcal) 23.95

GRIGLIA

Sirloin
10oz aged 28 days (660 kcal) 26.95

Fumo Charcoal Mixed Grill
Steak, lamb cutlets, chicken breast & Tuscan sausage (903 kcal) 31.95

Filetto Manzo
9oz aged fillet of beef grilled (336 kcal) 34.95

Rib-Eye Steak
12oz aged 28 days, served with garlic butter or béarnaise sauce (782 / 660 kcal) 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 (257 kcal) 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 (666 kcal) 27.50

Merluzzo con Olive
Pan-fried cod coated in a black olive crust served with sunblushed tomato & caper dressing (595 kcal) 23.95

Branzino
Fillet of sea bass, charcoal grilled served with friarielli, Taggiasche olives & anchovies (948 kcal) 23.25

North Pacific Halibut
Served grilled or with lobster sauce (555 kcal) 28.50 / 30.95

Grigliata Mista di Pesce
A selection of grilled fish & shellfish (584 kcal) 33.95

Aragosta
Lobster Thermidor with English mustard, tarragon, Parmesan cheese & cream finished under the grill (893 kcal) 57.95

PIZZA

Margherita
The queen of Italian pizza, tomato & fior di latte (v) (936 kcal) 13.95

Quattro Stagioni
Tomato, mozzarella di bufala, mushrooms, artichokes & sweet peppers (v) (1013 kcal) 15.25

San Carlo
Tomato, fior di latte, Parma ham, rocket, Parmesan shavings (1174 kcal) 15.95

Tartufo
White based pizza with fior di latte, porcini mushroom, black truffle, Taleggio & thyme (v) (958 kcal) 16.95

Pollo e Rosmarino
Tomato, fior di latte, chicken, mushrooms & rosemary (1105 kcal) 15.25

Prosciutto e Funghi
Tomato, fior di latte, ham mushrooms (1092 kcal) 15.25

Burrata
Tomato, fior di latte, vegetarian 'nduja, roasted tomatoes, whole burrata & basil pesto (v) (1122 kcal) 17.95

Calzone Pollo
Folded pizza with chicken, garlic, spinach & cheese topped with tomato sauce (1216 kcal) 15.95

Calzone Salsiccia Piccante
Folded pizza with spicy sausage, tomato, mozzarella & chilli (1264 kcal) 16.50

Diavola
Tomato, fior di latte, spicy Calabrian sausage, onions & chilli (1264 kcal) 15.95

Extra Toppings 2.00
Truffle 3.50

CONTORNI

Onion Rings,
lightly battered deep
fried onions (435 kcal) 4.25

Patate Saltate,
sautéed baby potatoes & rosemary butter (v) (204 kcal) 4.95

Tenderstem Broccoli,
with garlic & chilli (ve) (102 kcal) 5.95

Spinaci,
fresh baby spinach sautéed with garlic oil & chilli (ve) (40 kcal) 5.95

Patate Fritte, fries (239 kcal) 5.00

Patate al Tartufo,
fries with fresh truffle & Parmesan (648 kcal) 5.95

Zucchine Fritte,
fried courgettes (258 kcal) 6.25

Tomato Onion Salad,
Tropea red onion, oregano & olive oil (ve) (113 kcal) 6.25

Insalata Verde,
mixed baby leaf salad (ve) (107 kcal) 5.25

VINI

BIANCHI


| | glass (175ml) | btl |
|---|------------------|-------|
| NORTH | | |
| Remigio Bianco, Beni di Bataciolo, Piemonte. Local grape varieties. <i>Bright yellow with clear greenish hints. Intense, fruity, Mediterranean bouquet, nice acidity, round, dry & well bodied.</i> | 8.00 | 30.50 |
| Pinot Grigio Castel Firmian, Mezzacorona, Trentino. Pinot Grigio. <i>Straw-yellow, crispy fruity flavours. Dry & 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 & green leaves. Fresh & slightly sour.</i> | 9.50 | 38.75 |
| 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> | | 41.75 |
| Pinot Grigio San Carlo,  Aneri, Veneto. Pinot Grigio. <i>Straw yellow with notes of white flowers, plums & pineapple.</i> | 10.50 | 46.75 |
| Gavi di Gavi "La Meirana"  Broglia, Piemonte. Cortese. <i>Light straw-yellow with notes of almonds on the palate. Fresh, fruity & dry.</i> | 13.25 | 55.50 |

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


| | glass (175ml) | btl |
|---|------------------|-------|
| SOUTH & THE ISLANDS | | |
| Grillo Vola, Sibilliana, Sicilia. Grillo. <i>Straw-yellow with aromatic flavours of grass & floral notes & 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 & citrus notes.</i> | | 45.00 |
| 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> | 10.75 | 46.75 |
| Bianca Terra,  Vespa, Puglia. Fiano. <i>Golden yellow, delicate bouquet of citrus fruit & aromatic herbs, mineral & floral. Full & balanced.</i> | 11.50 | 48.75 |
| Vermentino di Gallura "Cuccaione",  Piero Mancini, Sardegna. Vermentino. <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach.</i> | | 52.25 |

ROSSI

| | glass (175ml) | btl |
|---|------------------|-------|
| NORTH | | |
| Remigio Rosso, Beni di Bataciolo, Piemonte. Local grape varieties. <i>Fruity flavours of cherry & raspberry with good acidity & plenty of tannins. Aromas of rose & anise.</i> | 8.00 | 30.50 |
| Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon. <i>Intense & brilliant ruby-red, full & fresh with outstanding fruitiness. Dry, full bodied with a pleasant finish.</i> | 8.50 | 33.50 |
| 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> | 10.50 | 46.75 |
| 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> | 11.00 | 47.00 |
| 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> | | 55.75 |
| Barolo DOCG,  Beni di Bataciolo, Piemonte. Nebbiolo. <i>Intense garnet-red, with hints of sweet spices, nuts & the typical delicate herbaceous aromas.</i> | | 74.00 |

| | glass (175ml) | btl |
|---|------------------|-------|
| CENTRAL | | |
| Rosso Piceno "Lyricus", Colonnara, Marche. Sangiovese, Montepulciano. <i>Clear ruby red, intense & persistent notes of ripe peach & plums.</i> | 8.75 | 35.50 |
| 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> | 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 & smoke.</i> | | 48.75 |

| | glass (175ml) | btl |
|---|------------------|-------|
| SOUTH & THE ISLANDS | | |
| Nero d'Avola Vola, Sibilliana, Sicilia. Nero d'Avola. <i>Strong, full-bodied fruity wine, with notes of blackberry & liquorice.</i> | 8.25 | 33.25 |
| Primitivo "Orus", Vinosia, Puglia. Primitivo. <i>The palate is velvety, wonderfully harmonious & refined with black cherry, blackberry & a touch of liquorice.</i> | 8.75 | 34.25 |
| 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> | | 43.25 |
| 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> | | 44.25 |
| Negroamaro, Coppi, Puglia. Negroamaro. <i>Intense red, finely aromatic & fruity, with hints of blackberries. Dry, full-bodied, soft & balanced.</i> | | 45.25 |

| | glass (175ml) | btl |
|---|------------------|-------|
| ROSÉ | | |
| Pinot Grigio Rose, Ornella Bellia, Veneto. Pinot Grigio. <i>Blush pink colour, as a white pulp peach. Aromas of white flowers & grapefruit.</i> | 9.50 | 38.25 |
| Calafuria,  Tormaresca, Puglia. Negroamaro. <i>Peach in colour with delicate fragrances of strawberry, pink grapefruit & 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) (73 kcal) | | | 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> | | | 300ml | 6.50 |
| Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistent head.</i> | | | 300ml | 6.50 |

SOFT DRINKS & JUICES

| | | |
|---|-----------|------|
| Coke (74 kcal) / 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 (68 kcal), Mediterranean Tonic Water (72 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Soda Water (0 kcal), Lemonade (70 kcal) | | |
| Fever-Tree Sparkling Softs Raspberry Lemonade (52 kcal), Cloudy Apple & Mint (49 kcal) | | 4.25 |
| San Pellegrino Limonata (73 kcal), Aranciata (64 kcal) | | 3.50 |
| Fruit Juices Cranberry (38 kcal), Orange (72 kcal), Apple (76 kcal), Pineapple (82 kcal) | | 3.95 |
| Still / Sparkling Water (0 kcal) | 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.