

# Fumo

BAR | CICHETTI | RISTORANTE

Focaccia & Parma Ham  
*handmade focaccia, creamy stracciatella cheese,  
served with Parma ham & black truffle (368 kcal) £10.95*

## Pane & Bruschetta

Selection of Italian Bread *served with sundried  
tomato & black olive tapenade (ve) (528 kcal) £4.95*

Garlic Bread *(ve) (646 kcal) £6.00*

Garlic Bread *with tomato & basil (ve) (696 kcal) £6.25*

Garlic Bread *with cheese (v) £7.25*

Bruschetta *with Sicilian Pachino tomatoes, garlic  
& basil (ve) (304 kcal) £7.00*

## Stuzzichini

Nodini Con Panna e Tartufo *small hand-shaped  
knots of fresh mozzarella with fresh black truffle, served  
with crostini (v) (838 kcal) £9.95*

Porchetta & Stracciatella *slow roasted pork with creamy  
stracciatella & pistachio nuts, served cold (364 kcal) £8.95*

Burrata e Pomodoro *Burrata from Corato in Puglia  
served with marinated beef tomato carpaccio & fresh basil  
(v) (428 kcal) £11.95*

Prosciutto San Daniele & Gnocco Fritto *prosciutto  
with fried dough sticks (645 kcal) £10.75*

Burrata from Corato in Puglia with Parma ham & marinated  
black truffle (402 kcal) £13.95

## Fritti (traditional fried street food)

Baby Mozzarella *fried cheese balls (301 kcal) £7.95*

Sicilian Arancini *rice balls filled with beef ragu (988 kcal) £8.95*

Gamberoni Fritti *tempura prawns dressed with a spicy  
mayonnaise (236 kcal) £10.50*

Panzerotto Pugliese *fried pizza dough filled with San  
Marzano tomato sauce, buffalo mozzarella & basil (571 kcal) £8.95*

Calamari Fritti *classic fried squid (252 kcal) £10.95*

Crocche' Napoletano *potato croquette with speck  
(smoked Italian ham) & Parmesan fondue (711 kcal) £8.95*

## Piatti Da Dividere

Plates to share

Fritto Portofino *deep fried prawns, scallops  
& calamari served with garlic aioli & spicy mayo  
(for 2 people minimum) (831 kcal) £10.50 pp*

Terra *a special selection of cured meats from around  
Italy (for 2 people minimum) (574 kcal) £12.75 pp*

## Carpaccio, Tartare & Insalata (salad)

Salmon Tartare *fresh salmon tartare with red pepper  
& lime (432 kcal) £14.95*

Carpaccio di Manzo *beef carpaccio with Parmesan  
& rocket (184 kcal) £11.50*

Insalata di Avocado *avocado, beef, tomato, red onion  
in a balsamic & pomegranate dressing (ve) (319 kcal) £8.95*

Insalata di Cesare *smoked chicken breast salad with  
Cicchetti style "Caesar" dressing & Sardinian pane carasau  
(326 kcal) £9.50*

Duck Salad *with rocket, Melinda apples from Trentino,  
pancetta & balsamic vinegar (367 kcal) £10.95*

Insalata Caprese *mozzarella, avocado, tomato & basil  
(v) (295 kcal) £9.95*

Tartare di Tonno *sashimi grade tuna tartare mixed  
with olive oil, French mustard, lemon juice, & wild rocket  
(prepared at your table) (162 kcal) £13.75*

Green Olives from Puglia  
*(ve) (201 kcal) £3.95*

## Award Winning Cicchetti

**Cicchetti :- (pronounced chi - KET - tee) are medium size  
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

Baked Norma *baked pasta dish from southern Italy, with aubergine,  
tomato & basil, topped with ricotta salata (v) (389 kcal) £11.95*

Caserecce con Ragu di Polpette *slow cooked lamb meatballs  
in tomato sauce with caserecce pasta (609 kcal) £12.95*

Risotto Spinaci & Pancetta *risotto with crispy pancetta, burrata  
cheese, spinach puree & spicy vegetarian 'nduja (1298 kcal) £11.95*

Fregola Vongole e Bottarga *traditional Sardinian pasta  
with clams & grey mullet roe (763 kcal) £14.95*

Tagliolini Crab & Caviar *tagliolini with hand-picked crab  
& Italian sturgeon caviar (407 kcal) £18.95*

Spaghetti Carbonara *egg yolk & pancetta (793 kcal) £11.95*

Tagliatelle Bolognese *the oldest recipe of Nonna Maria  
from Bologna. Our sauce is slow cooked over 6 hours (510 kcal) £12.95*

Gnocchi Sorrentina *classic southern Italian gnocchi baked  
with tomato & burrata cheese (v) (412 kcal) £13.95*

Ravioli Tartufo & Pecorino *truffle & pecorino ravioli  
(v) (906 kcal) £13.95*

Gnocchi Gorgonzola *in a baked Parmesan basket  
(v) (827 kcal) £11.25*

Spaghettoni Frutti di Mare *spaghettoni with prawns,  
mussels, garlic, chilli & tomato (595 kcal) £13.75*

Ravioli Aragosta *lobster ravioli with lobster bisque &  
prawns (642 kcal) £13.95*

Melanzane Parmigiana *a classic Sicilian dish. Layers of  
aubergine, Parmesan & tomato baked in the oven (v) (413 kcal) £10.50*

Lasagne al Forno *layers of pasta with slow cooked beef ragu  
(557 kcal) £10.50*

Tagliolini all'Aragosta *with lobster & cherry tomato  
(473 kcal) £19.95*

## Pizza (all our dough is freshly made on the premises)

Stracciatella & Porchetta *creamy stracciatella cheese,  
porchetta, pistachio & fior di latte (1092 kcal) £10.95*

Margherita *the classic pizza of Naples with tomato, fior di latte  
& basil (v) (625 kcal) £9.25*

Vegetariana *fior di latte, pepper, aubergine & courgette (v) £9.50*

Calabrese *with 'nduja Calabrian soft spicy sausage,  
tomato & fior di latte £10.25*

Pollo Parmigiana *with smoked chicken, fior di latte,  
Parmesan & fresh basil (731 kcal) £10.25*

Prosciutto & Funghi *with fior di latte, porcini mushrooms,  
Italian ham & tomato (715 kcal) £10.25*

Basilicata *with spicy sausage, chilli, tomato  
& fior di latte (796 kcal) £10.25*

Calzone *folded pizza with tomato, fior di latte  
& ham (611 kcal) £9.75*

Pugliese *tomato, burrata, Parma ham, rocket  
& black truffle (753 kcal) £10.75*

Fumo Restaurant in Selfridges, Upper Mall



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

## Carne (meat)

Pollo Limone e Capperi *boneless chicken, cooked in  
a lemon & caper sauce (950 kcal) £15.95*

Filetto al Pepe *6oz/170g fillet steak with a brandy  
& green peppercorn sauce (491 kcal) £21.95*

Vitello Milanese *veal pan-fried in breadcrumbs  
(396 kcal) £15.95*

Saltimbocca alla Romana *sliced veal with parma  
ham, cooked in white wine, sage & butter (503 kcal) £16.95*

Agnello Scottadito *lamb cutlets with sweet  
& sour peppers (582 kcal) £18.95*

Filetto al Tartufo *6oz/170g fillet steak served with a creamy  
black truffle sauce & fresh truffle (580 kcal) £21.95*

Grilled Rib-Eye *served with parsley & chilli dressing  
(594 kcal) £19.50*

Pollo Milanese *flattened chicken breast, pan-fried in  
breadcrumbs with rocket & Pachino tomatoes (419 kcal) £13.75*

Grigliata Mista di Carne *mixed grill with Italian  
homemade sausage, lamb cutlets & rib-eye steak (919 kcal) £21.95*

## Pesce (fish)

Spiedino di Pesce *fish skewer with Argentinian red prawns,  
monkfish, scallops & cherry tomato (280 kcal) £16.95*

Coda di Rospo Gratinata *fresh pan-fried monkfish topped  
with Altamura breadcrumb & herby oil (734 kcal) £18.95*

Capesante al Forno *king scallops gratin with garlic,  
olive oil & topped with breadcrumbs (436 kcal) £16.95*

Halibut *with samphire, cherry tomato & chilli (324 kcal) £15.75*

Gamberi Grigliati *grilled mediterranean prawns with  
lemon, seasonal herbs & olive oil (370 kcal) £14.95*

Branzino al Sale *fillet of sea bass baked in black salt with  
herb & olive oil salmoriglio (305 kcal) £15.95*

## Vegetali (vegetables)

Pisellini *baby peas with onions & bacon (382 kcal) £5.25*

Zucchine Fritte *fried courgette sticks (342 kcal) £5.50*

Patatine Fritte *fries (478 kcal) £4.75*

Patatine Fritte al Tartufo *fries with fresh truffle  
& Parmesan (589 kcal) £6.75*

Patate Arrosto *roasted potato with onions & rosemary  
(ve) (332 kcal) £4.75*

Spinaci *Sautéed spinach with garlic, chilli &  
Worcestershire sauce (24 kcal) £5.95*

Tenderstem Broccoli *with garlic & chilli (ve)  
(102 kcal) £5.75*

Insalata Mista *mixed salad (ve) (50 kcal) £5.25*

Rucola & Parmigiano *rocket & Parmesan salad  
(v) (141 kcal) £5.50*


*A discretionary 12.5% service charge will be added to your bill  
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know upon placing your order. Guests with severe allergies or  
intolerances should beware that although all due care is taken,  
there is a risk of allergen ingredients still being present.*

“Great food and great service from a true Italian”

## Bianchi

	glass (175ml)	btl
Remigio Bianco, Beni di Batasiolo, Piemonte. Local grape varieties <i>Bright yellow with clear greenish hints. Intense, fruity 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 and 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>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple &amp; exotic fruits.</i>		41.75
Pinot Grigio San Carlo,  Aneri, Veneto. Pinot Grigio <i>Straw yellow with notes of white flowers, plums &amp; pineapple. Great accompaniment for white meats, light pasta &amp; risotto with shellfish.</i>	10.50	46.75
Gavi di Gavi "La Meirana",  Brogli, Piemonte. Cortese <i>Light straw-yellow with notes of almonds on the palate. Fresh, fruity &amp; dry.</i>	13.25	55.50

## Central

		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,  Cantine Volpetti, Lazio, Malvasia, Trebbiano <i>Straw coloured white wine, with an intense, distinctive, delicate scent, &amp; a dry, soft taste.</i>		35.75
Vernaccia di San Gimignano, Fattorie Mellini, 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>Crystalline straw-yellow with notes of fruit including pineapple, banana, apple &amp; 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 &amp; aromatic herbs, mineral &amp; floral. Full &amp; balanced.</i>	11.50	48.75
Vermentino di Gallura "Cucaione",  Piero Mancini, Sardegna. Vermentino <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves &amp; yellow peach.</i>		52.25

 Sommelier's choice

## Rossi

	glass (175ml)	btl
Remigio Rosso, Beni di Batasiolo, 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,  Aneri, Veneto. Pinot Nero, Corvina <i>Ruby red, with an intense bouquet with elegant hints off violet &amp; rosehip. It goes perfectly 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,  Beni di Batasiolo, 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,  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 &amp; concentrate. Wonderfully harmonious &amp; refined with black cherry, blackberry &amp; a pinch of liquorice.</i>	8.75	34.25
Il Bruno dei Vespa,  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,  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>Bright &amp; intense red, finely aromatic &amp; fruity, with hints of small black berries. Dry, full-bodied, soft &amp; balanced.</i>		45.25

## Rose

	glass (175ml)	btl
Pinot Grigio Rosé, Ornella Bellia, Veneto. Pinot Grigio <i>Pale pink, aromas of green apples &amp; white almonds. Ideal for fish dishes.</i>	9.50	38.25
Calafuria,  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

## Soft Drinks & Juices

Coke (74 kcal) / Diet Coke (1kcal)	3.75
Fever Tree Mixers	3.75
<i>Indian Tonic Water (56 kcal), Naturally Light Tonic Water (15 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)</i>	
Fever Tree Sparkling Softs	4.25
<i>Raspberry Lemonade (73 kcal) Cloudy Apple &amp; Mint (49 kcal)</i>	
San Pellegrino	3.50
<i>Limonata (73 kcal) Aranciata (64 kcal)</i>	
Fruit Juices	3.95
<i>Orange (72 kcal), Apple (1kcal), Cranberry (38 kcal), Pineapple (82 kcal), Grapefruit (82 kcal)</i>	
Still / Sparkling Water (0 kcal)	btl 750ml 4.95

## Bottled Beer & Cider

Peroni Capri	330 ml	5.50
Peroni Nastro Azzurro	330 ml	5.75
Moretti	330 ml	5.75
Menabrea	330 ml	6.50
Angioletti Cider	500 ml	6.50
Peroni 0.0% (Non-Alc) (73 kcal)	330 ml	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>	300 ml	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>	300 ml	6.50

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