

Fumo Bar & Grill

BAR | GRILL | PIZZA | PASTA

Arancini Tartufo
Sicilian rice balls with truffle & Grana Padano (1238 kcal) 9.95

Marinated Green Olives (180 kcal) 3.95

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

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

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

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

Mozzarella in Carozza
popular in Southern Italy, fried mozzarella in breadcrumbs with a basil & tomato sauce (423 kcal) 10.50

ANTIPASTI

FOR SHARING

Tagliere Misto
special selection of cured meat & cheese from the Italian islands (minimum 2 people) (827 kcal) 15.95pp

Fritto Misto
deep fried prawns, scallops & calamari with garlic aioli & spicy mayo (minimum 2 people) (825 kcal) 17.95pp

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 (334 kcal) 10.50

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

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

Costine di Maiale Orientale
barbecue pork ribs in our special San Carlo sauce (326 kcal) 10.95

OSTRICHE

6, 12 or 18

Oysters served with shallots in red wine vinegar & Tabasco
18.00 / 35.95 / 52.95
(42 kcal) / (84 kcal) / (126 kcal)

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 (777kcal) 14.95

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

Tartare di Tonno
fresh tuna tartare mixed with olive oil, French mustard, lemon juice, & wild rocket (prepared at your table) (221 kcal) 15.95

Insalata di Pollo
pulled roast chicken salad with lettuce, egg, sundried tomatoes & Grana Padano cheese st 11.95 (665 kcal) mc 16.95 (965 kcal)

PASTA

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

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

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

Tagliatelle Bolognese
original Bologna recipe with slow cooked beef ragu st 9.95 (434 kcal) mc 16.95 (868 kcal)

Classic Spaghetti Carbonara
spaghetti with pancetta, egg yolk & Grana Padano cheese st 9.95 (640 kcal) mc 16.50 (1280 kcal)

San Carlo's Famous Ravioli al Tartufo
handmade ravioli filled with pecorino cheese & truffle, with a cream & Grana Padano sauce, topped with truffle st 14.95 (833 kcal) mc 22.55 (1665 kcal)



Risotto ai Porcini & Tartufo
acquerello rice with wild Italian porcini Mushrooms, mantecato in a Pecorino wheel served with italian black truffle (681kcal) 20.95

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

Caserecce con Ragù di Polpette
slow cooked lamb meatballs in tomato sauce with caserecce pasta (1528 kcal) 18.95

Pasta Norma
the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata (477kcal) 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 (612 kcal) 16.95

Ravioli Aragosta
homemade ravioli filled with lobster & served with a light creamy tomato sauce st 14.95 (1171 kcal) mc 22.55 (1348 kcal)

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

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

CARNE

Pollo Valdostana
breaded chicken breast with cheese, ham & tomato (1337 kcal) 24.95

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 red wine, rosemary & sunblushed tomato sauce (723 kcal) 29.95

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

GRIGLIA

Sirloin
8oz 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 (660 kcal) 28.95

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

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

Gamberi Sicilia
grilled prawns with garlic, chilli & olive oil (666 kcal) 27.50

North Pacific Halibut
served grilled or with lobster sauce 28.50 (499 kcal) / 30.95 (555 kcal)

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

Grigliata Mista di Pesce
a selection of grilled fish & shellfish (584 kcal) 34.95

PIZZA

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

Quattro Stagioni
tomato, fior di latte, mushrooms, artichokes & sweet peppers (1013 kcal) 15.25

San Carlo
tomato, fior di latte, Parma ham, rocket, Grana Padano shavings (1174 kcal) 15.95

Tartufo
white based pizza with fior di latte, porcini mushroom, black truffle, Taleggio and thyme (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 (1122 kcal) 17.95

Calzone Pollo
folded pizza with chicken, garlic, spinach & fior di latte topped with tomato sauce (1216kcal) 15.95

Calzone Salsiccia Piccante
folded pizza with spicy sausage, tomato, fior di latte & 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

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

Patate al Tartufo
fries with fresh truffle & Grana Padano (648 kcal) 6.95

Tenderstem Broccoli
with garlic & chilli (102 kcal) 5.95

Zucchine Fritte
fried courgettes (258 kcal) 6.25

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

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

Patate Fritte
fries (239 kcal) 5.00

Insalata Verde
mixed baby leaf salad (107 kcal) 5.25

BIANCHI

NORTH

	glass (175ml)	btl
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	8.00	31.00
Pinot Grigio Castel Firmian, Mezzacorona, <i>Trentino</i>	9.25	36.75
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	9.50	38.75
Pinot Grigio San Carlo, Aneri, <i>Veneto</i> 🍷	11.50	47.50
Gavi di Gavi DOCG La Meirana, Broglia, <i>Piemonte</i> 🍷	13.25	55.50

CENTRAL

	glass (175ml)	btl
Trebbiano d`Abruzzo, Campiello, <i>Abruzzo</i>		32.50
Verdicchio Classico, Colonnara, <i>Marche</i>	8.75	36.50
Frascati Feudi dei Papi, Cantine Volpetti, <i>Lazio</i> 🍷		35.75
Vernaccia di San Gimignano DOCG, Fattorie Melini, <i>Toscana</i>		46.50

SOUTH & THE ISLANDS

	glass (175ml)	btl
Greco Bianco Roceno, Sibiliana, <i>Sicilia</i>	8.25	33.50
Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, <i>Campania</i> 🍷		45.00
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	11.75	49.50
Fiano Bianca Terra, Vespa, <i>Puglia</i> 🍷	12.50	52.50
Vermentino di Gallura DOCG Cuccione, Mancini, <i>Sardegna</i> 🍷		53.50

ROSÉ

	glass (175ml)	btl
Pinot Grigio Rosé, Ornella Bellia, <i>Veneto</i>	9.50	38.25
Calafuria, Tormaresca, <i>Puglia</i> 🍷	12.50	52.00
Château Miraval, Famille Perrin, <i>Côtes de Provence</i> 🍷	14.50	59.50

PROSECCO & CHAMPAGNE

	glass (125ml)	btl
Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	10.00	42.00
Prosecco DOCG Dirupo, Brut, <i>Veneto</i>	10.75	45.00
Prosecco Aneri, Brut, <i>Veneto</i>		53.50
Prosecco Rosé Le Manzane, Brut, <i>Veneto</i>	10.75	45.50
Champagne Testulat, NV Brut, <i>Vallée de la Marne</i>	14.75	69.25
Champagne Testulat Rosé, NV Brut, <i>Vallée de la Marne</i>	16.50	74.50
Champagne Veuve Clicquot Rosé, NV Brut, <i>Reims</i>		141.75
Champagne Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>		156.00
Champagne Dom Pérignon, 2013 Brut, <i>Épernay</i>		351.75
Champagne Cristal, Louis Roederer 2015 Brut, <i>Reims</i>		435.75
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>		101.25
Champagne Bollinger, NV Brut, <i>Vallée de la Marne</i>		118.25

ROSSI

NORTH

	glass (175ml)	btl
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	8.00	31.00
Cabernet Sauvignon, Colderove, <i>Veneto</i>	8.50	35.00
Pinot Nero San Carlo, Aneri, <i>Veneto</i> 🍷	11.50	47.50
Merlot Grave del Friuli, Pighin, <i>Friuli</i>	11.25	47.00
Barbera d`Asti Boschetto Vecchio DOCG, G. Clemente, <i>Piemonte</i>		55.75
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i> 🍷		76.00
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i> 🍷	12.00	49.50

CENTRAL

	glass (175ml)	btl
Rosso Piceno Lyricus, Colonnara, <i>Marche</i>		35.50
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i> 🍷	10.00	41.75
Chianti Classico DOCG, Molino di Grace, <i>Toscana</i>		52.50

SOUTH & THE ISLANDS

	glass (175ml)	btl
Nero d`Avola Roceno, Sibiliana, <i>Sicilia</i>	8.25	33.50
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	8.75	36.50
Primitivo di Manduria Il Bruno, Vespa, <i>Puglia</i> 🍷		43.50
Syrah Butirah, Principi di Butera, <i>Sicilia</i> 🍷		47.50
Negroamaro, Coppi, <i>Puglia</i>		45.25

BOTTLED BEER, DRAUGHT & CIDER

Peroni Draught	half 4.25	Pint 6.50	Angioletti Cider	500 ml	6.50
Peroni Capri	330 ml	5.50	Peroni 0.0% (Non-Alc)	330 ml	5.25
Peroni Nastro Azzurro	330 ml	5.75	Mastri Birrai Umbri, Italian Blonde Ale	300 ml	6.50
Moretti	330 ml	5.75	Mastri Birrai Umbri, Italian Pale Ale	300 ml	6.50
Menabrea	330 ml	6.50			

SOFT DRINKS & JUICE

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

🍷 Sommelier's choice

Our passionate Head Sommelier travels the globe to handpick exceptional wines for our restaurants with a focus on the finest quality and unique characteristics each wine has to offer. Our curated list showcases not only iconic Italian wines, but also hidden gems from around the world, with a special emphasis on wines crafted by sustainable, organic grape growers. With over 25 wines available by the glass, there's something to tempt every palate. And if you would like a personalised recommendation, our knowledgeable team is always happy to help you discover your perfect glass.