

# Fumo

BAR | CICCETTI | RISTORANTE



**Focaccia & Parma Ham**  
handmade focaccia, creamy stracciatella cheese,  
served with parma ham & black truffle (368 kcal)  
11.95



**Marinated Green Olives**  
(180 kcal) 4.25



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

## Pane & Bruschetta

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

Garlic Bread (526 kcal) 6.50

Garlic Bread with tomato & basil (570 kcal) 6.75

Garlic Bread with cheese (732 kcal) 7.50

Bruschetta with Sicilian Pachino tomatoes, garlic & basil  
(304 kcal) 7.25

## Stuzzichini

Ostriche rock oysters (grade 2) (6 kcal) 4.25 each

Sourdough & Beef Stew Florentine slow cooked beef  
on toasted Sourdough (797 kcal) 13.95

Nodini Con Panna e Tartufo small hand-shaped knots of fresh  
mozzarella with fresh black truffle, served with crostini (502 kcal) 9.95

Burrata e Pomodoro Burrata from Corato in Puglia served  
with marinated beef tomato carpaccio & fresh basil (428 kcal) 13.95

Prosciutto San Daniele & Gnocco Fritto prosciutto  
with fried dough sticks (645 kcal) 10.95

Burrata from Corato in Puglia with Parma ham &  
marinated black truffle (402 kcal) 14.95

## Fritti (traditional fried street food)

Fried Tomino & Truffle Cream crispy fried Tomino cheese  
from Piedmont with truffle sauce (747 kcal) 12.95

Baby Mozzarella fried cheese balls (345 kcal) 7.95

Sicilian Arancini rice balls filled with beef ragù (711 kcal) 9.50

Gamberoni Fritti tempura prawns dressed with a spicy  
mayonnaise (407 kcal) 14.50

Panzerotto Pugliese fried pizza dough filled with San  
Marzano tomato sauce, buffalo mozzarella & basil (571 kcal) 9.50

Calamari Fritti classic fried squid (252 kcal) 11.25

Crocchè Napoletano potato croquette with speck  
(smoked Italian ham) & Grana Padano 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)  
(1202 kcal) 11.50 pp

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

## Carpaccio, Tartare & Insalata (salad)

Insalata con Zucca butternut squash, beetroot &  
watercress salad (680 kcal) 10.95

Carpaccio di Manzo beef carpaccio with Parmesan  
& rocket (161 kcal) 12.95

Insalata di Avocado avocado, beef tomato, red onion in  
a balsamic & pomegranate dressing (319 kcal) 9.50

Insalata di Cesare smoked chicken breast salad with Cicchetti  
style "Caesar" dressing & Sardinian pane carasau (326 kcal) 10.95

Duck Salad with rocket, apples, pancetta & balsamic  
vinegar (367 kcal) 11.95

Insalata Caprese mozzarella, avocado, tomato & basil  
(295 kcal) 10.95

Tartare di Tonno fresh tuna tartare mixed with olive  
oil, French mustard, lemon juice & wild rocket (162 kcal)  
(prepared at your table) 15.95

## 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

Mafaldine con Ragù di Manzo short wavy pasta  
with slow cooked beef ragù (583 kcal) 15.50

Pappardelle all'Anatra long ribbon egg pasta with slow  
cooked duck ragù (535 kcal) 15.50

Ravioli Porcini handmade mushroom ravioli with a creamy  
porcini sauce (796 kcal) 16.50

Risotto alla Zucca risotto with pumpkin, squash,  
vegetarian 'nduja & fresh winter truffle (698 kcal) 15.50

Baked Norma the most popular pasta dish in Southern Italy, with  
aubergine, tomato, basil & garlic, topped with ricotta salata (389 kcal) 13.50

Caserecce con Ragù di Polpette slow cooked lamb  
meatballs in tomato sauce with caserecce pasta (609 kcal) 14.50

Risotto Spinaci & Pancetta risotto with crispy pancetta,  
burrata cheese, spinach puree & spicy vegetarian 'nduja (1298 kcal) 13.50

Spaghetti Carbonara egg yolk & pancetta (793 kcal) 12.50

Tagliatelle Bolognese the oldest recipe of Nonna Maria  
from Bologna. Our sauce is slow cooked over 6 hours (510 kcal) 13.50

Gnocchi Sorrentina classic southern Italian gnocchi baked  
with tomato & burrata cheese (412 kcal) 14.50

Ravioli Tartufo & Pecorino truffle & pecorino ravioli  
(906 kcal) 16.50

Gnocchi Gorgonzola in a baked Grana Padano basket  
(827 kcal) 12.75

Spghettini Frutti di Mare spghettini with prawns, mussels,  
garlic, chilli & tomato (595 kcal) 17.25

Ravioli Aragosta lobster ravioli with lobster bisque & prawns  
(642 kcal) 19.25

Melanzane Parmigiana a classic Sicilian dish, layers of aubergine,  
Grana Padano & tomato baked in the oven (413 kcal) 12.75

Lasagne al Forno layers of pasta with slow cooked beef ragù  
(557 kcal) 12.50

Tagliolini all'Aragosta with lobster & cherry tomato (473 kcal) 20.75

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

Margherita the classic pizza of Naples with tomato, fior di latte  
& basil (635 kcal) 9.50

Vegetariana fior di latte, pepper, aubergine & courgette (654 kcal) 9.95

Calabrese with 'nduja Calabrian soft spicy sausage,  
tomato & fior di latte (880 kcal) 10.95

Pollo Parmigiana with smoked chicken, fior di latte,  
Grana Padano & fresh basil (731 kcal) 10.50

Prosciutto & Funghi with fior di latte, porcini mushrooms,  
Italian ham & tomato (715 kcal) 10.50

Basilicata with spicy sausage, chilli, tomato  
& fior di latte (796 kcal) 10.50

Calzone folded pizza with tomato, fior di latte & ham (611 kcal) 9.95

Pugliese tomato, burrata, Parma ham, rocket & black truffle  
(753 kcal) 11.95

## Carne (meat)

Agnello grilled lamb cutlets marinated in sundried  
tomato & thyme (778 kcal) 20.95

Beef Cheek slow cooked beef cheek served with a parsley,  
caper & garlic gremolata (652 kcal) 18.95

Manzo Piccante & Borlotti spicy slow cooked beef ragù  
with Borlotti beans served with Roman focaccia (884 kcal) 13.95

Salsiccia & Spinaci specially imported Tuscan sausage  
with garlic & chilli spinach (354 kcal) 15.95

Pollo Limone e Capperi boneless chicken, cooked in  
a lemon & caper sauce (950 kcal) 16.25

Filetto al Pepe 6oz/170g fillet steak with a brandy  
& green peppercorn sauce (491 kcal) 24.95

Vitello Milanese veal pan-fried in breadcrumbs (396 kcal) 17.25

Filetto al Tartufo 6oz/170g fillet steak served with a creamy  
black truffle sauce & fresh truffle (580 kcal) 26.95

Grilled Rib-Eye served with parsley & chilli dressing  
(594 kcal) 24.25

Pollo Milanese flattened chicken breast, pan-fried in  
breadcrumbs with rocket & Pachino tomatoes (419 kcal) 13.95

Grigliata Mista di Carne mixed grill with Italian  
homemade sausage, lamb cutlets & rib-eye steak (919 kcal) 25.95

## Pesce (fish)

Lemon Sole pan-fried lemon sole with capers &  
brown shrimp (963 kcal) 18.95

Spiedino di Pesce fish skewer with Argentinian red  
prawns, monkfish, scallops & cherry tomato (280 kcal) 17.95

Capesante al Forno king scallops gratin with garlic,  
olive oil & topped with breadcrumbs (463 kcal) 17.50

Halibut with samphire, cherry tomato & chilli (324 kcal) 15.95

Gamberi Grigliati grilled mediterranean prawns with  
lemon, seasonal herbs & olive oil (370 kcal) 16.50

Branzino al Sale fillet of sea bass baked in black salt with  
herb & olive oil salmoriglio (305 kcal) 16.95

## Vegetali (vegetables)

Pisellini baby peas with onions & bacon (382 kcal) 5.50

Zucchine Fritte fried courgette sticks (342 kcal) 6.50

Patatine Fritte fries (478 kcal) 5.50

Patatine Fritte al Tartufo fries with fresh truffle  
& Grana Padano (589 kcal) 6.95

Patate Arrosto roasted potato with onions & rosemary  
(332 kcal) 5.75

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

Tenderstem Broccoli with garlic & chilli (102 kcal) 5.95

Insalata Mista mixed salad (50 kcal) 5.50

Rucola & Grana Padano rocket & Grana Padano  
salad (141 kcal) 5.75

A discretionary 12.5% service charge will be added to your bill  
If you have a food allergy, intolerance, or coeliac disease – please  
speak to your waiter or manager about the ingredients in your food  
and drink before you order. Detailed information on the 14 major  
allergens is available on request. Our dishes are prepared in kitchens  
where allergens are present; therefore, we cannot guarantee that  
any dish will be completely allergen-free.



Scan the QR code  
to visit our website for calorie information

St Martin's Lane, London

“Great food & great service from a true Italian”

## Gift Vouchers

Speak to the team to purchase  
today or scan the QR code and  
give the gift of San Carlo.



## Bianchi

	glass (175ml)	bottle
North		
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	9.25	39.50
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	11.50	47.00
Pinot Grigio Tera Alta, Roeno, <i>Trentino</i>	12.50	49.00
Pinot Grigio San Carlo, Aneri, <i>Veneto</i> <span style="color: #FFD700;">\$</span>	12.75	51.00
Gavi di Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i> <span style="color: #FFD700;">\$</span>		66.75

	glass (175ml)	bottle
Central		
Trebbiano D`Abruzzo, Campiello, <i>Abruzzo</i>		39.75
Verdicchio Classico, Colonnara, <i>Marche</i>	10.00	41.25
Pomino Bianco, Marchesi di Frescobaldi, <i>Toscana</i>		53.50
Conte della Vipera, Marchesi Antinori, <i>Umbria</i>		91.50

	glass (175ml)	bottle
South & the Islands		
Grecanico Roceno, Sibiliana, <i>Sicilia</i>	10.50	42.00
Chardonnay, Tormaresca, <i>Puglia</i>	12.25	47.75
Fiano Bianca Terra, Vespa, <i>Puglia</i> <span style="color: #FFD700;">\$</span>	13.50	53.00
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	13.75	54.00
Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, <i>Campania</i>	14.00	55.50
Vermentino di Sardegna, Piero Mancini, <i>Sardegna</i> <span style="color: #FFD700;">\$</span>		59.50
Chardonnay Hugues De la Gatinais, Rapitalá, <i>Sicilia</i>		76.75

## Half Bottles

	375ml
White	
Chablis 1 <sup>er</sup> Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>	41.25
Red	
Valpolicella Classico, Santa Sofia, <i>Veneto</i>	29.25
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i>	39.50
Amarone della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>	58.50

## Bottled Beer

Peroni Capri	330 ml	5.75	Peroni 0.0% (Non-Alc)	330 ml	5.50
Peroni Nastro Azzurro	330 ml	6.00	Mastri Birrai Umbri, Italian Blonde Ale	300 ml	8.00
Moretti	330 ml	6.00	Mastri Birrai Umbri, Italian Pale Ale	300 ml	8.00
Menabrea	330 ml	7.75			
La Gradisca	300 ml	7.50			

## Soft Drinks & Juices

Coke / Diet Coke	4.25	Fever Tree Sparkling Softs	4.75
Fever Tree Mixers	4.25	Raspberry Lemonade (55 kcal), Cloudy Apple & Mint (50 kcal)	
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 (56 kcal), Lemonade (70 kcal)		Fruit Juices	4.75
San Pellegrino Limonata (114 kcal), Aranciata (116 kcal)	4.50	Orange (72 kcal), Apple (76 kcal), Cranberry (114 kcal), Pineapple (82 kcal), Grapefruit (66 kcal)	
		Still / Sparkling Water	5.25
		(0 kcal)	

\$ 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.

## Rossi

	glass (175ml)	bottle
North		
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	9.25	39.50
Merlot Grave del Friuli, Pighin, <i>Friuli</i>	12.00	50.50
Cabernet Sauvignon, Colderove, <i>Veneto</i>	10.25	41.50
Pinot Nero San Carlo, Aneri, <i>Veneto</i> <span style="color: #FFD700;">\$</span>	12.75	51.00
Barbera d'Asti Boschetto Vecchio DOCG, G. Clemente, <i>Piemonte</i>		61.00
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i> <span style="color: #FFD700;">\$</span>	16.00	66.75
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i> <span style="color: #FFD700;">\$</span>		89.50
Amarone della Valpolicella DOCG, Domini Veneti, <i>Veneto</i>		95.00
Barbaresco DOCG, Beni di Batasiolo, <i>Piemonte</i>		110.00
Amarone Classico della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>		114.00

	glass (175ml)	bottle
Central		
Rosso Piceno Lyricus, Colonnara, <i>Marche</i>	10.25	41.75
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i> <span style="color: #FFD700;">\$</span>	11.50	47.00
Syrah Achelo, La Braccasca, <i>Toscana</i>		63.50
Chianti Classico DOCG, Lamole, <i>Toscana</i>	16.25	66.50
Rosso di Montalcino, Col d'Orcia, <i>Toscana</i>		67.00
Malbec Vie Cave, Fattoria Aldobrandesca, <i>Toscana</i>		76.25
Brunello di Montalcino DOCG, Col d'Orcia, <i>Toscana</i>		108.00

	glass (175ml)	bottle
South & the Islands		
Nero d'Avola Roceno, Sibiliana, <i>Sicilia</i>	10.00	41.25
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	10.25	42.25
Syrah Butirah, Principi di Butera, <i>Sicilia</i> <span style="color: #FFD700;">\$</span>	12.00	48.75
Negroamaro Neprica, Tormaresca, <i>Puglia</i>		52.50
Primitivo di Manduria Il Rosso, Vespa, <i>Puglia</i>	14.00	59.25

## Rose

	glass (175ml)	bottle	magnum
Pinot Grigio Rosé, Ornella Bellia, <i>Veneto</i>	10.00	42.00	
Calafuria, Tormaresca, <i>Puglia</i> <span style="color: #FFD700;">\$</span>		55.50	111.25
Rosamara, Costaripa, <i>Lombardia</i>		57.00	116.50
Château Miraval, Famille Perrin, <i>Côtes de Provence</i> <span style="color: #FFD700;">\$</span>	15.25	63.25	

## Prosecco & Champagne

	glass (125ml)	bottle
Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	11.00	46.25
Prosecco DOCG Dirupo, Brut, <i>Veneto</i>	12.00	50.50
Prosecco Aneri, Brut, <i>Veneto</i>		55.00
Prosecco Torresella Rosé, Brut, <i>Veneto</i>	13.00	52.75
Champagne Testulat, NV Brut, <i>Vallée de la Marne</i>	16.75	82.75
Champagne Testulat Rosé, NV Brut, <i>Vallée de la Marne</i>	19.25	88.00
Champagne Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>		167.75
Champagne Dom Pérignon, 2013 Brut, <i>Épernay</i>		416.50
Champagne Cristal, Louis Roederer 2015 Brut, <i>Reims</i>		513.75
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>		130.50
Champagne Bollinger, NV Brut, <i>Vallée de la Marne</i>		151.00

St Martin's Lane, London

If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free. Wines by the glass also available as a 125ml & 250ml measure. A discretionary 12.5% service charge will be added to your bill.