

Fumo

BAR | CICHETTI | RISTORANTE



Focaccia & Parma Ham

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



Marinated Green Olives

(180 kcal) 3.95



Beetroot & Ricotta Dip

served with rosemary pizza dough bread
(863 kcal) 9.95

Pane & Bruschetta

Selection of Italian Bread served with sundried
tomato & black olive tapenade (502 kcal) 5.95

Garlic Bread (526 kcal) 6.00

Garlic Bread with tomato & basil (570kcal) 6.25

Garlic Bread with cheese (732 kcal) 7.25

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

Stuzzichini

Sourdough & Beef Stew Florentine slow cooked
beef on toasted Sourdough (797 kcal) 12.95

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

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

Fried Tomino & Truffle Cream crispy fried Tomino
cheese from Piedmont with truffle sauce (747 kcal) 10.95

Baby Mozzarella fried cheese balls (345 kcal) 7.95

Sicilian Arancini rice balls filled with beef ragù (711 kcal) 8.95

Gamberoni Fritti tempura prawns dressed with a spicy
mayonnaise (407 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

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) (1125 kcal) 11.25 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) 9.95

Carpaccio di Manzo beef carpaccio with Grana Padano
& rocket (161 kcal) 11.50

Insalata di Avocado avocado, beef, tomato, red onion
in a balsamic & pomegranate dressing (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, apples, pancetta & balsamic vinegar
(367 kcal) 10.95

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

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

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) 13.95

Pappardelle all'Anatra long ribbon fresh egg pasta with
slow cooked duck ragù (535 kcal) 13.95

Ravioli Porcini handmade mushroom ravioli with a creamy
porcini sauce (796 kcal) 13.95

Risotto alla Zucca risotto with pumpkin, squash,
vegetarian 'nduja & fresh winter truffle (698 kcal) 13.95

Baked Norma the most popular pasta dish in Southern Italy, with
aubergine, tomato, basil & garlic, topped with ricotta salata (389 kcal) 11.95

Caserecce con Ragù 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 purée & spicy vegetarian 'nduja (1298 kcal) 11.95

Spaghetti Carbonara made traditionally with 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 (412 kcal) 13.95

Ravioli Tartufo & Pecorino truffle & pecorino ravioli (902 kcal) 14.95

Gnocchi Gorgonzola in a baked Grana Padano basket (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) 14.95

Melanzane Parmigiana a classic Sicilian dish. Layers of aubergine,
Grana Padano & tomato baked in the oven (413 kcal) 10.50

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

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

Vegetariana fior di latte, pepper, aubergine & courgette (654 kcal) 9.50

Calabrese with 'nduja Calabrian soft spicy sausage,
tomato & fior di latte (880 kcal) 10.25

Pollo Parmigiana with smoked chicken, fior di latte,
Grana Padano & fresh basil (731 kcal) 10.25

Prosciutto & Funghi with fior di latte, porcini mushrooms,
Italian ham & tomato (691 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

Carne (meat)

Agnello grilled lamb cutlets marinated in sundried
tomato & thyme (778 kcal) 19.95

Beef Cheek slow cooked beef cheek served with a parsley,
caper & garlic gremolata (652 kcal) 16.95

Manzo Piccante & Borlotti spicy slow cooked beef ragù
with Borlotti beans served with Roman focaccia (884 kcal) 12.95

Salsiccia & Spinaci specially imported sausage from
Southern Italy with garlic & chilli spinach (354 kcal) 13.95

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

Filetto al Tartufo 6oz/170g fillet steak served with a
creamy black truffle sauce & fresh truffle 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 cutlet & rib-eye steak (919 kcal) 21.95

Pesce (fish)

Lemon Sole pan-fried lemon sole with capers &
brown shrimp (963 kcal) 17.95

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

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 red 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
& Grana Padano (589 kcal) 6.75

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

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

Tenderstem Broccoli with garlic & chilli (102 kcal) 5.75

Insalata Mista mixed salad (50 kcal) 5.25

Rucola & Grana Padano rocket & Grana Padano
salad (141 kcal) 5.50

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.



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Fumo Restaurant in Selfridges, Upper Mall, Birmingham

Bianchi

	glass (175ml)	bottle
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	8.25	32.00
Pinot Grigio Castel Firmian, Mezzacorona, <i>Trentino</i>	9.50	37.75
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	9.75	40.00
Pinot Grigio San Carlo, Aneri, <i>Veneto</i> \$	11.75	49.00
Gavi di Gavi DOCG La Meirana, Broglio, <i>Piemonte</i> \$	13.75	57.25

	glass (175ml)	bottle
Trebbiano d`Abruzzo, Campiello, <i>Abruzzo</i>		33.50
Verdicchio Classico, Colonnara, <i>Marche</i>	9.00	37.50
Frascati Feudi dei Papi, Cantine Volpetti, <i>Lazio</i> \$		36.75
Vernaccia di San Gimignano DOCG, Fattorie Mellini, <i>Toscana</i>		48.00

	glass (175ml)	bottle
Grecanico Roceno, Sibilliana, <i>Sicilia</i>	8.50	34.50
Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, <i>Campania</i> \$		46.25
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	12.00	51.00
Fiano Bianca Terra, Vespa, <i>Puglia</i> \$	13.00	54.00
Vermentino di Gallura DOCG Cuccaione, Mancini, <i>Sardegna</i> \$		55.00

	glass (175ml)	bottle
Pinot Grigio Rosé, Ornella Bellia, <i>Veneto</i>	9.75	39.50
Calafuria, Tormaresca, <i>Puglia</i> \$	13.00	53.50
Château Miraval, Famille Perrin, <i>Côtes de Provence</i> \$	15.00	61.25

Prosecco & Champagne

	glass (125ml)	bottle
Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	10.25	43.25
Prosecco DOCG Dirupo, Brut, <i>Veneto</i>	11.00	46.25
Prosecco Aneri, Brut, <i>Veneto</i>		55.00
Prosecco Rosé Le Manzane, Brut, <i>Veneto</i>	11.00	46.75
Champagne Testulat, NV Brut, <i>Vallée de la Marne</i>	15.25	71.25
Champagne Testulat Rosé, NV Brut, <i>Vallée de la Marne</i>	17.00	76.75
Champagne Veuve Clicquot Rosé, NV Brut, <i>Reims</i>		146.00
Champagne Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>		160.75
Champagne Dom Pérignon, 2013 Brut, <i>Épernay</i>		362.25
Champagne Cristal, Louis Roederer 2015 Brut, <i>Reims</i>		448.75
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>		104.25
Champagne Bollinger, NV Brut, <i>Vallée de la Marne</i>		121.75

Rossi

	glass (175ml)	bottle
Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	8.25	32.00
Cabernet Sauvignon, Colderove, <i>Veneto</i>	8.75	36.00
Pinot Nero San Carlo, Aneri, <i>Veneto</i> \$	11.75	49.00
Merlot Grave del Friuli, Pighin, <i>Friuli</i>	11.50	48.50
Barbera d`Asti Boschetto Vecchio DOCG, G. Clemente, <i>Piemonte</i>		57.50
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i> \$		78.25
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i> \$	12.25	51.00

	glass (175ml)	bottle
Rosso Piceno Lyricus, Colonnara, <i>Marche</i>		36.50
Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i> \$	10.25	43.00
Chianti Classico DOCG, Molino di Grace, <i>Toscana</i>		54.00

	glass (175ml)	bottle
Nero d`Avola Roceno, Sibilliana, <i>Sicilia</i>	8.50	34.50
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	9.00	37.50
Primitivo Salento Il Bruno, Vespa, <i>Puglia</i> \$		44.75
Syrah Butirah, Principi di Butera, <i>Sicilia</i> \$		49.00
Negroamaro, Coppi, <i>Puglia</i>		46.50

Bottled Beer & Cider

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	6.75
Moretti	330 ml	6.00	Mastri Birrai Umbri, Italian Pale Ale	300 ml	6.75
Menabrea	330 ml	6.75			
Angioletti Cider	500 ml	6.75			

Soft Drinks & Juice

Coke (74 kcal) / Diet Coke (1 kcal)	4.00	Fever Tree Sparkling Softs	4.50
Fever Tree Mixers	4.00	Raspberry Lemonade (73 kcal), Cloudy Apple & Mint (64 kcal)	
Indian Tonic Water (56 kcal), Naturally Light Tonic Water (15 kcal), Elderflower Tonic Water (68 kcal), Mediterranean Tonic Water (72 kcal), Ginger Ale (74 kcal), Ginger Beer (74 kcal), Soda Water (0 kcal), Lemonade (70 kcal)		Fruit Juices	4.25
San Pellegrino	3.75	Orange (72 kcal), Apple (54 kcal), Cranberry (38 kcal), Pineapple (82 kcal), Grapefruit (82 kcal)	
Limonata (73 kcal), Aranciata (64 kcal)		Still/Sparkling Water (0 kcal) btl 750ml	5.25

\$ 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.

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