



BAR | CICCCHETTI | RISTORANTE

Pane & Bruschetta

- Selection of Italian Bread *served with sundried tomato & black olive tapenade* (562 kcal) 6.25
- Garlic Bread *(548 kcal)* 6.25
- Garlic Bread *with tomato & basil* (769 kcal) 6.50
- Garlic Bread *with cheese* (740 kcal) 7.50
- Bruschetta *with Sicilian Pachino tomatoes, garlic & basil* (338 kcal) 7.25

Stuzzichini

- Tarallo *pizza dough filled with fior di latte, prosciutto cotto, rocket & Grana Padano* (727 kcal) *OR artichokes, peppers, olives, rocket & Grana Padano* (699 kcal) 9.95
- Burrata *from Corato in Puglia with Parma ham & marinated black truffle* (483 kcal) 14.75 *OR marinated beef tomato carpaccio & fresh basil* (599 kcal) 12.50
- Prosciutto San Daniele & Gnocco Fritto *prosciutto with fried dough sticks* (424 kcal) 11.25

Fritti (traditional fried street food)

- Frittatina Nerano *frittata di pasta with courgettes & mint* (760 kcal) 8.95
- Baby Mozzarella *fried cheese balls* (609 kcal) 8.25
- Crocchè Napoletano *potato croquette with speck (smoked Italian ham) & Grana Padano fondue* (922 kcal) 9.50
- Sicilian Arancini *rice balls filled with beef ragù* (711 kcal) 9.50
- Gamberoni Fritti *tempura prawns dressed with a spicy mayonnaise* (407 kcal) 10.95
- 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) 11.50

Piatti Da Dividere

- Plates to share*
- Fritto Portofino *deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (for 2 people minimum)* (706 kcal) 11.75 pp
- Terra *a special selection of cured meats from around Italy (for 2 people minimum)* (646 kcal) 13.50pp

Carpaccio, Tartare & Insalata (salad)

- Insalata di Polpo & Fave *octopus & broad bean salad with a Yuzu dressing* (705 kcal) 15.95
- Tortino di Granchio *crab cake with smoked salmon, fennel & red radish with avocado mayonnaise* (300 kcal) 12.95
- Carpaccio di Manzo *beef carpaccio with Grana Padano & rocket* (260 kcal) 11.95
- Insalata di Avocado *avocado, beef, tomato, red onion in a balsamic & pomegranate dressing* (301 kcal) 9.50
- Insalata di Cesare *smoked chicken breast salad with Cicchetti style "Caesar" dressing & Sardinian pane carasau* (895 kcal) 9.95
- Duck Salad *with rocket, apples, pancetta & balsamic vinegar* (405 kcal) 11.50
- Insalata Caprese *mozzarella, avocado, tomato & basil* (529 kcal) 10.50
- Tartare di Tonno *sashimi grade tuna tartare mixed with olive oil, French mustard, lemon juice, & wild rocket (prepared at your table)* (91 kcal) 14.50



Focaccia & Parma Ham
handmade focaccia, creamy stracciatella cheese, served with Parma ham & black truffle (714 kcal) 11.50



Marinated Green Olives
(269 kcal) 4.25



Beetroot & Ricotta Dip
served with rosemary pizza dough bread (1603 kcal) 10.50

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 4 – 5 dishes between 2 people.

Pasta & Al Forno

- Mezzelune al Granchio *filled pasta with handpicked crab meat, cherry tomato & chives* (509 kcal) 18.95
- Trofie Pesto & Stracciatella *trofie pasta with pesto, pine nuts & stracciatella cheese* (619 kcal) 12.95
- Rigatoni 'Nduja & Ricotta *tube pasta with spicy Calabrian 'nduja & ricotta salata* (688 kcal) 11.95
- Risotto Gamberi & Asparagi *classic risotto with king prawns, Argentinian prawn & asparagus in a mascarpone cream* (706 kcal) 14.95
- Mafaldine con Ragù di Manzo *short wavy pasta with slow cooked beef ragù* (583 kcal) 14.75
- Pappardelle all'Anatra *long ribbon fresh egg pasta with slow cooked duck ragù* (648 kcal) 14.75
- Baked Norma *the most popular pasta dish in Southern Italy, with aubergine, tomato, basil & garlic, topped with ricotta salata* (450 kcal) 12.50
- Spaghetti Carbonara *made traditionally with egg yolk & pancetta* (1177 kcal) 12.50
- Tagliatelle Bolognese *the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours* (703 kcal) 13.50
- Gnocchi Sorrentina *classic southern Italian gnocchi baked with tomato & burrata cheese* (734 kcal) 14.75
- Ravioli Tartufo & Pecorino *truffle & pecorino ravioli* (934 kcal) 15.75
- Gnocchi Gorgonzola *in a baked Grana Padano basket* (1414 kcal) 11.75
- Spaghettoni Frutti di Mare *spaghettoni with prawns, mussels, garlic, chilli & tomato* (711 kcal) 14.50
- Ravioli Aragosta *lobster ravioli with lobster bisque & prawns* (691 kcal) 15.75
- Melanzane Parmigiana *a classic Sicilian dish. Layers of aubergine, Grana Padano & tomato baked in the oven* (653 kcal) 10.95
- Lasagne al Forno *layers of pasta with slow cooked beef ragù* (774 kcal) 10.95
- Tagliolini all'Aragosta *with lobster & cherry tomato* (473 kcal) 20.95
- Pizza** *(all our dough is freshly made on the premises)*
- Margherita *the classic pizza of Naples with tomato, fior di latte & basil* (637 kcal) 9.75
- Vegetariana *fior di latte, pepper, aubergine & courgette* (731 kcal) 9.95
- Calabrese *with 'nduja Calabrian soft spicy sausage, tomato & fior di latte* (858 kcal) 10.75
- Pollo Parmigiana *with smoked chicken, fior di latte, Grana Padano & fresh basil* (856 kcal) 10.75
- Prosciutto & Funghi *with fior di latte, porcini mushrooms, Italian ham & tomato* (1038 kcal) 10.75
- Basilicata *with spicy sausage, chilli, tomato & fior di latte* (829 kcal) 10.75
- Calzone *folded pizza with tomato, fior di latte & ham* (1121 kcal) 10.25
- Pugliese *tomato, burrata, Parma ham, rocket & black truffle* (878 kcal) 11.25

Carne (meat)

- Agnello *grilled lamb cutlets marinated in sundried tomato & thyme* (797 kcal) 20.95
- Beef Cheek *slow cooked beef cheek served with a parsley, caper & garlic gremolata* (861 kcal) 17.75
- Tagliata di Vitello *sliced veal chop on the bone with Italian dressing* (845 kcal) 34.95
- Pollo Limone e Capperi *boneless chicken, cooked in a lemon & caper sauce* (562 kcal) 16.75
- Filetto al Pepe *6oz/170g fillet steak with a brandy & green peppercorn sauce* (696 kcal) 22.95
- Vitello Milanese *pan-fried veal in breadcrumbs* (689 kcal) 16.75
- Filetto al Tartufo *6oz/170g fillet steak served with a creamy black truffle sauce, topped with shavings of fresh truffle* (774 kcal) 22.95
- Grilled Rib-Eye *served with parsley & chilli dressing* (774 kcal) 20.50
- Pollo Milanese *flattened chicken breast, pan-fried in breadcrumbs with rocket & Pachino tomatoes* (976 kcal) 14.50
- Grigliata Mista di Carne *mixed grill with Italian homemade sausage, lamb cutlet & rib-eye steak* (1190 kcal) 22.95

Pesce (fish)

- Coda di Rospo al Pistacchio *fresh monkfish wrapped in Parma ham, with pesto, fennel, asparagus & pistachio* (829 kcal) 16.95
- Polpo & Patate *roast octopus with potatoes, olives & capers* (748 kcal) 17.95
- Lemon Sole *pan-fried lemon sole with capers & brown shrimp* (991 kcal) 18.75
- Spiedino di Pesce *fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomatoes* (449 kcal) 17.75
- Capesante al Forno *king scallops gratin with garlic, olive oil & topped with breadcrumbs* (508 kcal) 17.75
- Halibut *with samphire, cherry tomato & chilli* (599 kcal) 16.50
- Gamberi Grigliati *grilled red prawns with lemon, seasonal herbs & olive oil* (617 kcal) 15.75
- Branzino al Sale *fillet of sea bass baked in black salt with herb & olive oil salmoriglio* (458 kcal) 16.75

Vegetali (vegetables)

- Pisellini *baby peas with onions & bacon* (586 kcal) 5.50
- Zucchine Fritte *fried courgette sticks* (412 kcal) 5.75
- Patatine Fritte *fries* (638 kcal) 4.95
- Patatine Fritte al Tartufo *fries with fresh truffle & Grana Padano* (719 kcal) 6.95
- Patate Arrosto *roasted potato with onions & rosemary* (131 kcal) 4.95
- Spinaci *fresh baby spinach sautéed with garlic oil & chilli* (102 kcal) 6.25
- Tenderstem Broccoli *with garlic & chilli* (240 kcal) 5.95
- Insalata Mista *mixed salad* (94 kcal) 5.50
- Rucola & Grana Padano *rocket & Grana Padano salad* (672 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 for
allergen & calorie information

Fumo Restaurant in Selfridges.
Upper Mall. Birmingham

Exclusive Aneri Wines Specially Selected for San Carlo		
	bottle	
Pinot Grigio San Carlo, Aneri, <i>Veneto</i>		51.50
Pinot Nero San Carlo, Aneri, <i>Veneto</i>		51.50
Prosecco Aneri Brut San Carlo, Aneri, <i>Veneto</i>		57.75

Bianchi

North	175ml	bottle
Remigio Bianco, Fratelli Dogliani, <i>Piemonte</i>	8.75	33.50
Pinot Grigio Le Calderare, Santa Sofia, <i>Veneto</i>	9.75	40.00
Sauvignon Blanc Castel Firmian, Mezzacorona, <i>Trentino</i>	10.25	42.00
Gavi del Comune di Gavi DOCG Granée, Beni di Batasiolo, <i>Piemonte</i>		14.50 60.00

Central

175ml	bottle
Trebbiano d`Abruzzo, Campiello, <i>Abruzzo</i>	35.25
Verdicchio Classico, Colonnara, <i>Marche</i>	9.50 39.50
Vernaccia di San Gimignano DOCG, Fattorie Melini, <i>Toscana</i>	50.50
Conte della Vipera, Antinori, <i>Umbria</i>	71.50

South & the Islands

Grecanico La Tradizione, Terre di Vita, <i>Sicilia</i>	9.00	36.25
Grillo, Feudo Arancio, <i>Sicilia</i>	11.00	46.25
Chardonnay, Tormaresca, <i>Puglia</i>	11.25	47.00
Greco di Tufo DOCG Nestor, Tenuta Cavalier Pepe, <i>Campania</i> 		48.50
Falanghina Lila, Tenuta Cavalier Pepe, <i>Campania</i>	12.50	53.50
Fiano Bianca Terra, Vespa, <i>Puglia</i>		56.75
Vermentino di Gallura DOCG Cuccaione, Mancini, <i>Sardegna</i> 		57.75
Chardonnay Hugues de la Gatinais, Rapitalá, <i>Sicilia</i>	20.50	84.50

Rosé

Pinot Grigio Rosé, Ornella Bellia, <i>Veneto</i>	10.25	41.50
Château Miraval, Famille Perrin, <i>Côtes de Provence</i> 	15.75	64.25
Minuty Prestige, <i>Côtes de Provence</i>	16.00	66.50

Half Bottles

White

Vermentino Di Gallura DOCG Cuccaione, Mancini, <i>Sardegna</i>	31.75
Pouilly-Fumê Domaine de Bel Air, Mauroy Gauliez, <i>Vallée de la Loire</i>	36.25
Etna Bianco Petralava, Antichi Vinai, <i>Sicilia</i>	38.75
Chablis 1 ^{er} Cru Vau Ligneau, Domaine Hamelin, <i>Bourgogne</i>	41.25

Red

Valpolicella Classico, Santa Sofia, <i>Veneto</i>	24.50
Etna Rosso Petralava, Antichi Vinai, <i>Sicilia</i>	38.75
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i>	42.00
Amarone della Valpolicella DOCG, Santa Sofia, <i>Veneto</i>	59.25

 *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 30 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

North

Remigio Rosso, Fratelli Dogliani, <i>Piemonte</i>	8.75	33.50
Cabernet Sauvignon Il Castaldo, Moletto, <i>Veneto</i>	9.25	37.75
Merlot Grave del Friuli, Pighin, <i>Friuli</i>	12.00	51.00
Valpolicella Ripasso Acini Ameni, Corte Figaretto, <i>Veneto</i> 	12.75	53.50
Barbera d`Asti Lavignone, Pico Maccario, <i>Piemonte</i>		60.50
Pinot Nero, Kettmeir, <i>Alto-Adige</i>	15.75	65.00
Nebbiolo Langhe, Beni di Batasiolo, <i>Piemonte</i>		69.25
Barolo DOCG, Beni di Batasiolo, <i>Piemonte</i> 		82.25
Amarone della Valpolicella DOCG, Domini Veneti, <i>Veneto</i>		82.75

Central

Montepulciano d'Abruzzo Aires, Fosso Corno, <i>Abruzzo</i> 	10.75	45.25
Cesanese Rubillo, Principe Pallavicini, <i>Lazio</i>		50.50
Chianti Classico DOCG, Molino di Grace, <i>Toscana</i>	14.50	58.75
Malbec Vie Cave, Fattoria Aldobrandesca, <i>Toscana</i>	17.75	74.50

South & the Islands

Nero d'Avola La Tradizione, Terre di Vita, <i>Sicilia</i>	9.00	36.25
Primitivo Passorano, Vigne Sammarco, <i>Puglia</i>	9.75	40.00
Negroamaro, Coppi, <i>Puglia</i>		48.75
Syrah Nadir, Tenuta Rapitalá, <i>Sicilia</i>		50.50
Primitivo di Manduria il Rosso,, Vespa, <i>Puglia</i> 		61.00

Spumante & Champagne

125ml	bottle
Prosecco Balbinot Le Manzane, Brut, <i>Veneto</i>	10.75 45.50
Prosecco DOCG Dirupo, Brut, <i>Veneto</i>	49.00
Prosecco Rosé Le Manzane, Brut, <i>Veneto</i>	11.50 49.00
Ferrari Maximium Blanc de Blancs, NV Brut, <i>Trentino</i>	12.50 63.00
Champagne Testulat, NV Brut, <i>Vallée de la Marne</i>	16.00 74.75
Champagne Testulat Rosé, NV Brut, <i>Vallée de la Marne</i>	17.75 80.50
Champagne Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>	168.75
Champagne Dom Pérignon, Brut, <i>Épernay</i>	380.25
Champagne Cristal, Louis Roederer Brut, <i>Reims</i>	471.25
Champagne Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>	20.25 109.50
Champagne Veuve Clicquot Rosé, NV Brut, <i>Reims</i>	24.75 153.25

Bottled Beer & Cider

Peroni Capri	330 ml	6.00	Peroni 0.0% (Non-Alc)	330 ml	5.75
Peroni Nastro Azzurro	330 ml	6.25	Mastri Birrai Umbri, Italian Blonde Ale	300 ml	7.00
Moretti	330 ml	6.25			
Menabrea	330 ml	7.00	Mastri Birrai Umbri, Italian Pale Ale	300 ml	7.00
Angioletti Cider	500 ml	7.00			

Soft Drinks & Juice

Coke / Diet Coke	4.25	London Essence Sodas	4.25
London Essence Mixers	4.25	Pink Grapefruit	
Indian Tonic, Blood Orange & Elderflower Tonic,		Raspberry & Rose	
Crafted Lemonade, Delicate Ginger Ale,		White Peach & Jasmine	
Spiced Ginger Beer, Soda		Fruit Juices	4.50
San Pellegrino	4.00	Orange, Apple, Cranberry,	
Limonata, Aranciata		Pineapple, Grapefruit	
		Still / Sparkling Water	btll 750ml 5.50

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