



BAR | CICCETTI | RISTORANTE

### Aperitivo

Bellini <i>classic Bellini made with peach juice &amp; Prosecco</i>	9.50
Rossini <i>Prosecco with fresh strawberries</i>	9.50
Aperol Spritz <i>Aperol &amp; Prosecco</i>	9.95

### Piatti da Dividere

Plates to share (recommend a minimum of 2 people)

Fritto Portofino <i>deep fried prawns, scallops and calamari served with garlic aioli and spicy Calabrian dip</i>	17.80
Terra <i>a special selection of cured meats from around Italy</i>	16.00

### Crostini & Stuzzichini

Olives & Tapenade <i>with Sardinian flat bread</i>	3.95
Selection of Italian Breads	4.20
Garlic Bread	4.55
Garlic Bread <i>with tomato &amp; basil</i>	4.70
Garlic Bread <i>with cheese</i>	4.75
Bruschetta <i>with Sicilian Pachino tomatoes, garlic &amp; basil</i>	4.70
Bruschetta <i>with mushrooms, garlic &amp; shaved parmesan</i>	5.60
Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks</i>	8.50
Buffalo Mozzarella <i>grilled aubergine, mint, chilli, garlic</i>	6.30
Burrata <i>(a special mozzarella) with Parma ham &amp; marinated black truffle</i>	8.95
Chargrilled Avocado <i>with chilli vinaigrette</i>	5.80
Grilled Asparagus <i>with truffle butter &amp; Parmesan shavings</i>	8.95
Gnocco Croccante <i>truffle croquette with cheese fondue</i>	8.95

### Carpaccio, Tartare, Insalata (Salads)

Carpaccio of Piemontese Fassona Beef <i>with parmesan &amp; rocket</i>	8.95
Tartare of Fresh Tuna <i>mixed with olive oil, french mustard, lemon juice, balsamic vinegar &amp; wild rocket</i>	9.50
Hand-picked Crab <i>with avocado, rocket, basil, lemon oil Sardinian flat bread</i>	11.95
Smoked Chicken Breast Salad <i>with Cicchetti style 'caesar' dressing &amp; Sardinian pane carasau</i>	8.60
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta &amp; balsamic vinegar</i>	8.40
Insalata Caprese <i>mozzarella, avocado, tomato &amp; basil</i>	6.95
Pachino Tomatoes <i>with garlic, basil &amp; red onions</i>	4.95

### Fritti Traditional fried street food

Baby Mozzarella <i>fried cheese balls</i>	5.80
Sicilian Arancini <i>rice balls filled with beef ragu</i>	5.60
Gamberoni <i>fried king prawns with spicy 'Nduja dip</i>	9.95
Venetian Salt Cod Croquettes <i>served with lemon mayo</i>	6.20
Mozzarella in Carrozza <i>fried mozzarella in bread with garlic &amp; pesto sauce</i>	6.10

### AWARD WINNING FUMO

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

Melanzane Parmigiana <i>classic Sicilian layers of aubergine, parmesan and tomato baked in the oven</i>	8.50
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu</i>	8.50
Truffle and Pecorino Ravioli	9.95
Spaghettini <i>with prawns, mussels, garlic, chilli and tomato</i>	10.50
Spaghetti Carbonara <i>egg yolk and pancetta</i>	7.95
Pappardelle all'Anatra <i>with duck ragu</i>	9.50
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours</i>	7.95
Spaghetti alla Chitarra all'Aragosta <i>fresh egg spaghetti with lobster and cherry tomato sauce</i>	14.95
Gnocchi Gorgonzola <i>in a baked parmesan basket</i>	9.40
Spinach and Ricotta Ravioli <i>with pachino tomatoes</i>	7.95
Risotto <i>with peas &amp; scallops</i>	10.50
Paccheri <i>with sausage, tomato, onions and chilli</i>	9.40
Ravioli Lobster <i>with lobster bisque &amp; prawns</i>	12.95
Risotto <i>with porcini mushrooms served in a parmesan basket</i>	9.75
Spaghetti <i>with hand-picked crab, rocket &amp; fresh tomatoes</i>	11.95
Tagliolino <i>with garden peas, broad beans, asparagus &amp; black truffle</i>	10.95

### Pizza *All our dough is freshly made on the premises)*

Margherita <i>the classic pizza of Naples with tomato, buffalo mozzarella &amp; basil</i>	6.95
Calabrese <i>with 'Nduja Calabrian soft spicy sausage &amp; buffalo mozzarella</i>	7.80
Pollo Parmigiana <i>with smoked chicken, mozzarella cheese, parmesan &amp; fresh basil</i>	8.50
Prosciutto & Funghi <i>with buffalo mozzarella, porcini mushrooms, Italian ham &amp; tomato</i>	8.20
Basilicata <i>with spicy sausage, chilli, tomato &amp; buffalo mozzarella</i>	8.20
Fiorentina <i>with tomato, buffalo mozzarella, spinach &amp; egg</i>	7.95
Calzone <i>folded pizza with tomato, cheese &amp; ham</i>	8.20
Piemonte <i>taleggio, mushroom, black truffle &amp; rocket</i>	9.50
Pugliese <i>tomato, burrata, Parma ham &amp; rocket</i>	9.20

### Pizza Fritta

*Traditional Neapolitan street food, fried pizza dough with different fillings:*

Mozzarella & Tomato	6.50
Mozzarella, Prosciutto Crudo & Oregano	6.95
Spinach & Ricotta	6.95
Mozzarella & 'Nduja	6.95

### Carne (Meat)

Lamb Cutlets <i>grilled with peas, garlic &amp; mint</i>	10.50
Spiedino di Pollo <i>chicken wrapped in pancetta with rosemary</i>	8.95
Polpetta <i>beef meatballs with tomato</i>	7.95
Beef Tagliata <i>grilled rib-eye steak marinated in chilli &amp; garlic</i>	16.95
Fillet of Beef Medallions <i>with a truffle &amp; cream sauce</i>	13.95
Pollo Milanese <i>flattened breast of chicken, pan fried in breadcrumbs with rocket &amp; pachino tomatoes</i>	8.90
Grilled Tuscan Fennel Sausage <i>with rosemary potatoes</i>	8.50
Mini Burgers <i>fillet of beef burgers served with cucumber mayonnaise, caramelised onions &amp; Scamorza cheese</i>	9.95

### Pesce (Fish)

Calamari Fritti <i>classic fried squid</i>	7.95
Gamberoni Piccanti <i>Sicilian prawns with chilli lemon &amp; garlic</i>	9.95
King Scallops <i>gratin with garlic, olive oil, lemon &amp; breadcrumbs</i>	10.50
Sea Bass <i>with olive oil, garlic &amp; lemon zest</i>	10.50
Fillet of Sea Bass <i>baked in black salt with herb &amp; olive oil salmoriglio</i>	10.95
Sicilian Tuna <i>grilled with lentils</i>	10.50
Halibut <i>with samphire, cherry tomato &amp; chilli</i>	11.95
Lemon Sole <i>with green asparagus and mint with Sicilian lemon dressing</i>	10.50
Monkfish <i>wrapped in Pancetta with sage &amp; butter</i>	10.95
Mixed Grilled Fish <i>a selection of different fish &amp; shellfish</i>	16.95

### Piadina (Bread)

*These Italian flat breads come from the Romagna region and were traditionally cooked on a terracotta dish dating back to 1371. These come with a choice of fillings:*

Scamorza cheese & parma ham	6.95
Sausage & Friarielli	6.95
Mozzarella & 'Nduja	6.95
Salami Napoli and mozzarella	6.50
Mozzarella tomato & basil	6.50

### Vegetali (Vegetables)

Pisellini <i>baby peas with onions &amp; bacon</i>	3.95
Tenderstem Broccoli <i>with garlic &amp; chilli</i>	3.95
Zucchini Fritte <i>fried courgette sticks</i>	4.50
Patatine Fritte <i>chips</i>	3.95
Patatine Fritte al Tartufo <i>chips with Parmesan &amp; truffle</i>	4.70
Roasted Potato <i>with onions</i>	3.95
Mixed Salad	4.10
Rocket & Parmesan Salad	4.20

### Daily Specials

*Please ask your waiter for our list of seasonal specials.*



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FRI 11:30 - 21:00 | SAT 11:30 - 21:00 | SUN 11:30 - 17:30  
(THE KITCHEN CLOSSES 75 MINUTES BEFORE SELFRIDGES STORE CLOSSES)

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A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



Bianco

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Chardonnay	5.65	8.00	22.90
100% Chardonnay, fruity bouquet with an elegant finish.			
Pinot Grigio (Veneto)	8.30	12.10	34.65
Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.			
Sauvignon Bianco (Veneto)	8.35	12.20	35.00
Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres.			
Gavi di Gavi (Piemonte)			43.30
Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.			
Ribolla Gialla, Tenuta, Sant'Helena, Fantinel (Friuli)			44.00
An elegantly subtle radiant white, with a vibrant feel. Great with shellfish.			

CENTRAL

	glass (175ml)	glass (250ml)	btl
Trebbiano d'Abruzzo (Abruzzo)	6.70	9.45	24.80
Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.			
Frascati Superiore DOC (Lazio)	7.00	9.70	26.60
Dry and light in colour and flavour with a lingering taste of bitter almonds.			
Verdicchio Classico Castello di Jesi (Marche)	7.05	10.00	29.20
Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.			
Vernaccia di San Gimignano (Toscana)			41.80
Dry and elegant white wine. Pale yellow in colour with greenish hints.			

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
Grillo Bianco (Sicily)	6.65	9.35	24.60
A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity and structure. This is the future "Pinot Grigio".			
Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania)	7.80	11.15	33.50
Fresh and fruity on the palate with strong and persistent notes of citrus, pineapple and white flowers. On the palate it is fresh with a perfectly balanced acidity and a good structure.			
Greco di Tufo Tenuta Cavalier Pepe (Campania)			34.50
Smooth and elegant on the palate, full-bodied with mineral notes on the finish.			
Colomba Platino (Sicily)			37.50
Notes of peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced and medium-bodied.			
Vermentino (Sardegna)			40.20
Straw yellow in colour with greenish reflections. with a fresh fragrance reminiscent of ripe apple. Dry on the palate without being bitter; fresh and lively; almond-rich backdrop and an excellent persistence.			

Rose

	glass (175ml)	glass (250ml)	btl
Nerello Mascalese Rosé (Sicilia)	6.30	8.40	25.10
Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly, warm nose with a background of peach and spices, considerable finesse on the palate which is kept together by a nice balanced acidity.			
Pinot Grigio Rosé Torresella (Veneto)	7.35	10.00	29.60
The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.			
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo)	8.50	11.70	34.00
The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.			

Rossi

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Piemonte	5.65	8.00	22.90
Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking due to its soft tannis & ripe fruit foods.			
Merlot Grave del Friuli Terre DOC (Friuli)	7.10	10.05	30.00
Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.			
Cabernet del Veneto (Veneto)	7.15	10.10	30.45
An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.			
Barbera d'Asti Vespa (Piemonte)			40.85
It has a brilliant transparency, ruby red colour with reflexes tendingtowards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread.			
Venko Collio Rosso, Tenuta, Sant'Helena, Fantinel (Friuli)			58.00
A splendid blend of Merlot, Cabernet Franc and Pinot Nero, aged in oak. Ruby red, with a bouquet of red fruit and vanilla.			
Barolo Tenuta Para (Piemonte)			61.85
Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.			
Amarone Della Valpolicella Classico (Veneto)			64.50
This wine is aged between 10-12 months in oak casks & it is unfiltered. It is ruby red in colour with delicate notes of cloves, wild berries and violet with a good body.			

CENTRAL

	glass (175ml)	glass (250ml)	btl
Rosso Piceno (Marche)	7.10	9.70	28.70
The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.			
Montepulciano d'Abruzzo Illuminati (Abruzzo)	8.30	11.55	31.00
Deep mature ruby red, rich full nose with notes of oak and spice, full bodied, ripe and round.			
Chianti Riserva Vigna Albergotti (Toscana)			41.50
Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.			
Rosso di Montalcino (Toscana)			49.60
Bright ruby red, intense and very fine with marked overtones of violet and blackberry with an elegant aftertaste.			
Lago di Corbara (Umbria)			54.00
'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice Full and round on the palate, soft tannins and a lingering finish.			
Castello Rapale, IGT Toscano Rosso, Mansalto (Toscana)			62.00
A fantastic blend of Cabernet Sauvignon, Merlot, Sangiovese. Great value, with all the characteristics of a super Tuscan.			

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
Nero d'Avola (Sicilia)	6.70	9.40	24.95
Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.			
Syrrah Astoria (Sicilia)	8.70	11.75	35.20
Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, intense & good structure.			
Primitivo, Coppi (Puglia)			36.00
A crisp fruity wine, purple tinged, ruby red in colour, youthful with beady aromas of ripe fruit.			
Negro Amaro (Puglia)	9.60	12.60	36.75
The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.			

SPECIALLY IMPORTED FOR SAN CARLO FUMO

WHITE WINE			
Bianco di Vespa	7.90	11.05	29.95
From a small vineyard in Puglia.			
RED WINE			
Il Bruno dei Vespa	8.10	11.65	33.00
An IGP Puglia red that can elegantly accompany daily meals of all kinds.			
Il Rosso dei Vespa Salento			43.05
Is harmony of freshness and fantasy which reflects the pugliese nature on our tables.			

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco	8.50	31.95
Prosecco Rosé	8.90	34.95
House Champagne	10.90	44.90
House Champagne Rosé	12.70	49.80
Laurent-Perrier La Cuvée	11.95	65.00
Bollinger		74.50
Laurent-Perrier Rosé	14.95	85.00
Dom Perignon		195.00
Cristal		250.00

BIRRA

Theresianer Pale Ale (Treviso)	330ml	5.00
It is a typical Victorian Pale Ale, Full-bodied distinguished by the fruity scent.		
Theresianer Vienna (Treviso)	330ml	5.00
This classic auburn-red lager descends directly from the first "Vienna" produced in Trieste at the beginning of the Twentieth Century.		
Peroni Nastro Azzurro (Roma)	330ml	4.10
Brewed from the finest spring planted barley malts, has a unique balanced taste with a delicate aroma arising from the hops of the most exclusive varieties.		
Moretti (Marche)	330ml	4.25
Birra Moretti is a genuine beer produced using a traditional process that has remained almost unchanged since 1859.		
Menabrea (Piedmonte)	330ml	4.50
A great malt driven lager that leaves a long finish with a slight yeasty texture.		

SOFT DRINKS & JUICES

Coke	2.80	Fruit juices	3.20
		(Orange, Apple, Cranberry, Pineapple, Grapefruit)	
Diet Coke	2.80		
Lemonade	2.80		
Still Water	btl 750ml 3.60	Fever-Tree Mixers	3.50
		Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Lemon Tonic, Soda Water	
Sparkling Water	btl 750ml 3.60		
San Bitter Rosso	3.00		
Crodino	3.00		
Appletiser	2.80		

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