

## Award Winning Cicchetti

*Cicchetti* - (pronounced *chi-hET-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.

## APERITIVO

Bellini Veneziana classic Bellini made with white peach juice & Prosecco	8.90
Rossini Prosecco with fresh strawberries	8.90
Aperol Spritz Aperol & Prosecco	9.50

## CROSTINI & STUZZICHINI

Olives & Tapenade	3.50
Selection of Homemade Bread	3.65
Bruschetta with mushrooms, garlic and rocket	4.15
Bruschetta with Sicilian Pachino tomatoes, garlic & basil	3.95

## CARPACCIO, TARTARE & INSALATA (Salad)

Carpaccio of Piedmontese Fassona Beef with parmesan & rocket	7.50
Tartare of Fresh Tuna mixed with olive oil, French mustard, lemon juice & wild rocket	8.15
Crab & Avocado with Sardinian flat bread	7.80
Prawn, Crayfish, Saffron, New Potato and Pea Shoot Salad	7.95
Smoked Chicken Breast Salad with Cicchetti style 'Caesar' dressing & Sardinian pane carasau	7.80
Duck Salad with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar	7.20

## PASTA AL FORNO

Melanzane Parmigiana classic Sicilian. Layers of aubergine, parmesan and tomato baked in the oven (V)	7.15
Lasagne al Forno layers of pasta with slow cooked beef ragu	6.95
Truffle and Pecorino Ravioli (V)	8.75
Spaghettini Vongole baby clams with white wine, garlic & chilli	7.50
Spaghettini with prawns, mussels, garlic, chilli & tomato	7.95
Spaghetti Carbonara egg yolk and pancetta	6.80

## PIZZA (All our dough is freshly made on the premises)

Margherita the classic pizza of Naples with tomato, buffalo mozzarella & basil (V)	5.70
Calabrese with Nduja Calabrian soft spicy sausage & buffalo mozzarella	6.45
Pollo Parmigiana with smoked chicken, mozzarella cheese, parmesan & fresh basil	6.65
Prosciutto & Funghi with buffalo mozzarella, porcini mushrooms, Italian ham & tomato	6.75
Basilicata with spicy sausage, chilli's, tomato & buffalo mozzarella	6.75
Fiorentina with tomato, buffalo mozzarella, spinach & egg (V)	6.15
Calzone folded pizza with tomato, cheese and ham	6.75
Piemonte taleggio, mushroom, black truffle & rocket	8.15

## CARNE (Meat)

Fumo Burger 100% angus beef with italian herb seasoning	8.95
Lamb Cutlets roasted in hay with rosemary & thyme	8.95
Spiedino di Pollo chicken skewer wrapped in pancetta with rosemary	7.50
Polpette beef meatballs with tomato	6.50
Beef Tagliata grilled fillet steak marinated in chilli & garlic, topped with rocket and parmesan	10.95
Slow Roasted Pork Belly with braised cabbage & balsamic gravy	8.95
Fillet of Beef Medallions with a truffle & cream sauce	11.95
Chicken Milanese flattened breast of chicken, pan fried in breadcrumbs with rocket & pachino tomatoes	8.50
Pork Ribs in a sweet Cicchetti sauce	8.50

## 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 and parma ham	5.95
Sausage & Friarielli	5.95
Mozzarella & Nduja	5.95
Salami Napoli and mozzarella	5.50
Mozzarella tomato & basil (V)	5.50

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



## PIATTI DA DIVIDERE Plates to share (recommend a min of 2 people)

Fritto Portofino deep fried prawns, scallops and calamari served with garlic aioli and spicy Calabrian dip	15.95
Risotto Shellfish our special risotto for 2 with prawns, mussels, calamari, clams	15.95
Terra a special selection of cured meats from around Italy	14.55

Prosciutto San Daniele & Gnocco Fritto prosciutto with fried dough sticks	6.25
Grilled Aubergine with mint, chilli, garlic and mozzarella (V)	5.70
Burrata (a special Mozzarella) with parma ham and marinated black truffle	7.95
Chargrilled Avocado with chilli vinaigrette	5.70

## ZUPPE (Soup)

Pasta fagioli (V) traditional Italian soup made with pasta & beans	4.70
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## FRITTI (Traditional fried street food)

Baby Mozzarella fried cheese balls (V)	4.70
Arancini rice balls filled with beef ragu served & roasted peppers	4.60
Gamberoni Sicilian prawns	8.15
Venetian Salt Cod Croquettes with garlic aioli	4.95
Fried Small Sicilian Red Prawns with white bait & courgette	8.95
Mozzarella in Carozza fried mozzarella in bread with garlic and pesto sauce	5.50

Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours.	6.80
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Risotto Lobster	10.95
Pappardelle with porcini, truffle oil, shaved parmesan & basil (V)	7.50
Spinach and Ricotta Ravioli with rocket and pachino tomatoes (V)	6.95
Gnocchi Gorgonzola in a baked parmesan basket	8.50
Paccheri with fennel sausage, tomato, onions & chilli	8.50

## PIZZA FRITTA

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

Mozzarella & Tomato	4.95
Mozzarella, Prosciutto Crudo & Oregano	5.95
Spinach & Ricotta	5.95
Mozzarella & Nduja	5.95

## PESCE (Fish)

Calamari Fritti classic fried squid	6.15
Gamberoni Piccanti Sicilian prawns with chilli lemon & garlic	8.15
Prawn & Monkfish Spiedino chargrilled fish skewer marinated in lemon & olive oil	8.15
King Scallops gratin with garlic, olive oil, lemon & breadcrumbs	8.45
Sea Bass with olive oil, garlic & lemon zest salmoriglio	8.50
Fillet of Seabass baked in black salt with herb and olive oil salmoriglio	9.50
Caciucco Tuscan fish stew with bread top baked in the oven (Our Speciality)	10.95
Sicilian Tuna grilled with lentils	8.95
Halibut with samphire, cherry tomato & chilli	9.95

## VEGETALI (Vegetables)

Mashed Potatoes with black truffle	4.95
Pisellini baby peas with onions & bacon	3.20
Fagiolini beans served with olive oil & lemon (V)	3.20
Zucchine Fritte fried courgette sticks (V)	3.20
Roasted Sweet Potato with pancetta and onion	3.20
Patatine Fritte chips (V)	2.60
Roasted Potato with onions (V)	2.95
Pachino Tomatoes with garlic, basil and red onions (V)	2.95
Mixed Salad (V)	2.80
Rocket & Parmesan Salad (V)	3.50

## BIANCO

### NORTH

	glass (125ml)	glass (175ml)	btl
Remigio, Chardonnay 100% Chardonnay, fruity bouquet with an elegant finish	4.10	5.65	22.60
Pinot Grigio (Veneto) Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma	5.80	7.90	28.90
Sauvignon Bianco del Veneto (Veneto) Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres	4.95	6.80	27.50
Gavi di Gavi (Piemonte) 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			41.20

### CENTRAL

Trebbiano d'Abruzzo (Abruzzo) Undoubtedly one of the regions best whites. Good intensity and persistence on the nose	4.65	6.35	23.60
Frascati Superiore DOC (Lazio) Dry and light in colour and flavour with a lingering taste of bitter almonds	4.80	6.65	24.65
Verdicchio Classico (Marche) Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance	5.00	6.70	26.60
Vernaccia di San Gimignano (Toscana) Dry and elegant white wine. Pale yellow in colour with greenish hints			39.80

### SOUTH & THE ISLANDS

Grillo Bianco (Sicily) 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"	4.60	6.30	24.05
Malvasia del Salento (Puglia) Impeccable aromatic definition and superb quality. A luminous gold, its intense bouquet unfolds on the nose with scents of fruit, chestnut & honey.			33.90
Vermentino (Sardegna) 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			38.30
Falanghina del Beneventano (Campania) Bright straw yellow colour with greenish reflections; its smell is intense with notes of green apples and pear. Fruity and savoury on the palate with a good match between scent and taste	4.85	6.65	24.70

## ROSÉ

Pinot Grigio Rosé (Veneto) The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas	4.95	6.80	27.30
Nerello Mascalese Rosé (Sicilia) Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly warm nose with a background of peach and spice, considerable finesse on the palate which is kept together by a nice balanced acidity	4.90	6.70	26.10

## PROSECCO & CHAMPAGNE

	flute	btl
Prosecco	8.50	31.95
Prosecco Spumante Rosé Brut	8.90	34.95
Rotari Cuvée DOC	9.70	41.50
House Champagne	10.90	44.90
House Champagne Rosé	12.70	49.80
Dom Perignon		195.00
Cristal		250.00



	flute	btl
Laurent Perrier Demi Sec		55.00
Laurent Perrier La Cuvée	11.95	65.00
Laurent Perrier Rosé	14.95	85.00
Laurent Perrier 2006 Vintage		95.00
Laurent Perrier Grand Siecle		190.00

## SOFT DRINKS & JUICES

Coke	2.60
Diet Coke	2.60
Lemonade	2.60
Still Water	btl 75cl 3.60
Sparkling Water	btl 75cl 3.60
Soda Water	1.50
San Bitter Rosso	3.00
Appletiser	2.50
Eager Fruit juices (Orange, Apple, Cranberry, Pineapple, Grapefruit)	3.00
Fever-Tree Mixers	3.50
Indian Tonic Water, Naturally	
Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Lemon Tonic	

## BIRRA

<b>BALADIN CRAFT BEERS</b>		
Baladin Isaac Sophisticated white beer with aromas of Sicilian citrus fruit and the cereals of the Langhe valley.	750ml	15.40
Baladin Open A lager with definite tones that has got character, the aromas explode thanks to the intense hops and catchy grapefruit notes.	750ml	15.40
<b>ITALIAN BEER</b>		
Peroni	33 cl	3.90
Moretti	33 cl	3.80
Menabrea	33 cl	3.95
Peroni Gran Riserva	33cl	5.00

## CICCHETTI CAFFÈ SPECIALI

Bicerin torinese hot chocolate, espresso & whipped cream	3.95
Bombardino espresso, zabaglione cream, grappa and whipped cream	5.95
Iced coffee espresso, ice & sugar	3.35
Iced liquor coffee with Baileys or Amaretto	6.50
Coffee caramel cream hot espresso, caramel, cream	4.00

## ROSSI

### NORTH

	glass (125ml)	glass (175ml)	btl
Remigio, Piemonte Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking because of its soft tannins, ripe fruit and ability to match a variety of foods	4.10	5.65	22.60
Merlot Grave del Friuli Terre DOC (Friuli) Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter finish	4.90	6.70	25.20
Cabernet del Veneto (Veneto) An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body	4.95	6.75	27.30
Barbera d'Asti Vespa (Piemonte) It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread; it presents hints of balsamic and spice. It refines with age.			38.70
Barolo Tenuta Para (Piemonte) Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish	10.30	14.20	56.90
Amarone Della Valpolicella Classico (Veneto) This wine is aged between 10-12 months in oak casks and it is unfiltered. It is ruby red in colour with violet hues, with an ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish			61.40

### CENTRAL

Rosso Piceno (Marche) 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	4.40	6.75	27.30
Montepulciano d'Abruzzo (Abruzzi) Deep mature ruby red, rich full nose, with notes of oak and spice, full bodied, ripe and round	5.75	7.90	29.10
Chianti Riserva Vigna (Toscana) Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish			40.00
Rosso di Montalcino (Toscana) Bright ruby red, intense and very fine, with marked overtones of violet and blackberry, elegant on the finish			47.25

### SOUTH & THE ISLANDS

Normanno Nero d'Avola (Sicilia) Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture	4.65	6.35	23.75
Castel del Monte Rupicolo DOC Rivera (Puglia) A crisp fruity wine, purple tinged ruby red in colour, youthful, with heady aromas of ripe red fruit, soft and full of fruit on the mouth, well balanced and judiciously tannic	4.95	6.75	27.30
Syrah Astoria (Sicilia) Very intense ruby red colour; typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, very intense and with a good structure	4.90	6.65	26.60
Negro Amaro (Puglia) 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	6.60	9.15	29.90

## SPECIALLY IMPORTED FOR SAN CARLO FUMO

<b>WHITE WINE</b>		
Bianco di Vespa From a small vineyard in Puglia	5.60	7.50 28.50
<b>RED WINE</b>		
Raccontami Primitivo di Manduria d.o.c. Full bodied, aged 12 months in Never Barriques and Troncais		55.60
Il Bruno dei Vespa An IGP Puglia red that can elegantly accompany daily meals of all kinds	5.70	6.90 27.80
Il Rosso dei Vespa Salento Fresh and harmonious to reflect the pugliese nature on our tables	7.80	9.70 38.90

Fumo Restaurant in Selfridges, Upper Mall, East Birmingham

OPEN DAILY FOR COFFEE & PASTRIES FROM 10AM (SATURDAY 9AM)  
KITCHEN OPENING TIMES: MON-WED 11:30 - 20:00 | THU 11:30 - 21:00  
FRI 11:30 - 21:00 | SAT 11:30 - 21:00 | SUN 11:30 - 17:30

Information on Allergens is available on request from the duty manager. A discretionary 10% service charge will be added to your bill



THERE ARE NO ENDANGERED FISH ON THIS MENU  
SUPPORT PROJECT OCEAN  
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