

BAR I CICCHETTI I RISTORANTE

Focaccia & Parma Ham

handmade focaccia, creamy stracciatella cheese, served with Parma ham & black truffle £10.95

Pane & Bruschetta

Selection of Italian Bread served with sundried tomato & black olive tapenade (ve) £4.95

Garlic Bread (ve) (646 kcal) £6.00

Garlic Bread with tomato & basil (ve) £6.25

Garlic Bread with cheese (v) £7.25

Bruschetta with Sicilian Pachino tomatoes, garlic & basil (ve) £7.00

Stuzzichini

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

Porchetta & Stracciatella slow roasted pork with creamy stracciatella & pistachio nuts, served cold \$8.95

Burrata e Pomodoro Burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil (v) £11.95

Prosciutto San Daniele & Gnocco Fritto prosciutto with fried dough sticks £10.75

Burrata from Corato in Puglia with Parma ham & marinated black truffle £13.95

Fritti (traditional fried street food)

Baby Mozzarella fried cheese balls £7.95

Sicilian Arancini rice balls filled with beef ragu \$8.95

Gamberoni Fritti tempura prawns dressed with a spicy mayonnaise \$10.50

Panzerotto Pugliese fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil \$8.95

Calamari Fritti classic fried squid £10.95

Crocche' Napoletano potato croquette with speck (smoked Italian ham) & Parmesan fondue £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) \$10.50 pp

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

Carpaccio, Tartare E Insalata (salad)

Salmon Tartare fresh salmon tartare with red pepper & lime £14.95

Carpaccio di Manzo beef carpaccio with Parmesan & rocket £11.50

Insalata di Avocado avocado, beef tomato, red onion in a balsamic & pomegranate dressing (ve) £8.95

Insalata di Cesare smoked chicken breast salad with Cicchetti style "Caesar" dressing & Sardinian pane carasau £9.50

Duck Salad with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar £10.95

Insalata Caprese mozzarella, avocado, tomato & basil (v) £9.95

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

Green Olives from Puglia (ve) \$3.95

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

Baked Norma baked pasta dish from southern Italy, with aubergine, tomato & basil, topped with ricotta salata (v) £11.95

Caserecce con Ragu di Polpette slow cooked lamb meatballs in tomato sauce with caserecce pasta £12.95

Risotto Spinaci & Pancetta risotto with crispy pancetta, burrata cheese, spinach puree & spicy vegetarian 'nduja £11.95

Fregola Vongole e Bottarga traditional Sardinian pasta with clams & grey mullet roe £14.95

Tagliolini Crab & Caviar tagliolini with hand-picked crab & Italian sturgeon caviar £18.95

Spaghetti Carbonara egg yolk & pancetta £11.95

Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours £12.95

Gnocchi Sorrentina classic southern Italian gnocchi baked with tomato & burrata cheese (v) £13.95

Ravioli Tartufo & Pecorino truffle & pecorino ravioli (v) £13.95

Gnocchi Gorgonzola in a baked Parmesan basket (v) \$11.25

Spaghettini Frutti di Mare spaghettini with prawns, mussels, garlic, chilli & tomato £13.75

Ravioli Aragosta lobster ravioli with lobster bisque & prawns £13.95

Melanzane Parmigiana a classic Sicilian dish. Layers of aubergine, Parmesan & tomato baked in the oven (v) £10.50

Lasagne al Forno layers of pasta with slow cooked beef ragu £10.50

Tagliolini all'Aragosta with lobster & cherry tomato £19.95

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

Stracciatella & Porchetta creamy stracciatella cheese, porchetta, pistachio & fior di latte £10.95

Margherita the classic pizza of Naples with tomato, for di latte & basil (v) £9.25

Vegetariana fior di latte, pepper, aubergine & courgette (v) £9.50

Calabrese with 'nduja Calabrian soft spicy sausage, tomato & fior di latte £10.25

Pollo Parmigiana with smoked chicken, for di latte, Parmesan & fresh basil £10.25

Prosciutto & Funghi with fior di latte, porcini mushrooms, Italian ham & tomato £10.25

Basilicata with spicy sausage, chilli, tomato & fior di latte £10.25

Calzone folded pizza with tomato, for di latte & ham £9.75

Pugliese tomato, burrata, Parma ham, rocket & black truffle £10.75

Fumo Restaurant in Selfridges, Upper Mall



Beetroot & Ricotta Dip served with rosemary pizza dough bread (v)

Carne (meat)

Pollo Limone e Capperi boneless chicken, cooked in a lemon & caper sauce £15.95

Filetto al Pepe 60z/170g fillet steak with a brandy & green peppercorn sauce £21.95

Vitello Milanese veal pan-fried in breadcrumbs £15.95

Saltimbocca alla Romana sliced veal with parma ham, cooked in white wine, sage & butter £16.95

Agnello Scottadito lamb cutlets with sweet & sour peppers £18.95

Filetto al Tartufo 60z/170g fillet steak served with a creamy black truffle sauce & fresh truffle £21.95

Grilled Rib-Eye served with parsley & chilli dressing £19.50

Pollo Milanese flattened chicken breast, pan-fried in breadcrumbs with rocket & Pachino tomatoes £13.75

Grigliata Mista di Carne mixed grill with Italian homemade sausage, lamb cutlets & rib-eye steak £21.95

Pesce (fish)

Spiedino di Pesce fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomato £16.95

Coda di Rospo Gratinata fresh pan-fried monkfish topped with Altamura breadcrumb & herby oil £18.95

Capesante al Forno king scallops gratin with garlic, olive oil & topped with breadcrumbs £16.95

Halibut with samphire, cherry tomato & chilli £15.75

Gamberi Grigliati grilled mediterranean prawns with lemon, seasonal herbs & olive oil £14.95

Branzino al Sale fillet of sea bass baked in black salt with herb & olive oil salmoriglio £15.95

Vegetali (vegetables)

Pisellini baby peas with onions & bacon £5.25

Zucchine Fritte fried courgette sticks £5.50

Patatine Fritte fries £4.75

Patatine Fritte al Tartufo fries with fresh truffle & Parmesan £6.75

Patate Arrosto roasted potato with onions & rosemary (ve) \$4.75

Spinaci Sautéed spinach with garlic, chilli & Worcestershire sauce £5.95

Tenderstem Broccoll with garlic & chilli (ve) £5.75

Insalata Mista mixed salad (ve) £5.25

Rucola & Parmigiano rocket & Parmesan salad (v) £5.50

A discretionary 12.5% service charge will be added to your bill

If you suffer from a food allergy or intolerance, please let the manager

know upon placing your order. Guests with severe allergies or

intolerances should beaware that although all due care is taken,

there is a risk of allergen ingredients still being present.



North	glass (175ml)	btl
Remigio Bianco, Beni di Batasiolo, Piemonte. Local grape varieties Bright yellow with clear greenish hints. Intense, fruity bouquet, nice acidity, round, dry & well, bodied.	8.00	30.50
Pinot Grigio Castel Firmian, Mezzacorona, Trentino. Pinot Grigio Straw-yellow, crispy fruity flavours. Dry and elegant with delicate acidity.	9.25	36.75
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino. Sauvignon Blanc Pale straw-yellow with notes of pepper, asparagus & green leaves. Fresh & slightly sour.	9.50	38.75
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits.		41.75
Pinot Grigio San Carlo, Aneri, Veneto. Pinot Grigio Straw yellow with notes of white flowers, plums & pineapple. Great accompaniment for white meats, light pasta & risotto with shellfish.	10.50	46.75
Gavi di Gavi "La Meirana", S Broglia, Piemonte. Cortese Light straw-yellow with notes of almonds on the palate. Fresh, fruity & dry.	13.25	55.50
0 4 0		btl

Central		btl
Trebbiano D`Abruzzo, Campiello, Abruzzo. Trebbiano Intense & persistent notes of citrus, almonds, & tropical fruit.		32.50
Verdicchio Classico, Colonnara, Marche. Verdicchio Vivacious straw-yellow with an intense bouquet with hints of fresh fruit & floral notes.		35.25
Frascati DOC, S Cantine Volpetti, Lazio, Malvasia, Trebbiano Straw coloured white wine, with an intense, distinctive, delicate scent, & a dry, soft taste.		35.75
Vernaccia di San Gimignano, Fattorie Melini, Toscana. Vernaccia Golden colour with hints of vanilla & floral notes. Fruity & spicy with an elegant finish.		46.50
South & the Islands	glass (175ml)	btl

South & the Islands	(175mi)	
Grillo Vola, Sibiliana, Sicilia. Grillo Straw-yellow with aromatic flavours of grass & floral notes & hints of citrus.	8.25	33.50
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes.		45.00
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina Crystalline straw-yellow with notes of fruit including pineapple, banana, apple & pear on a light background of white flowers.	10.75	46.75
Bianca Terra, S Vespa, Puglia. Fiano Golden yellow, delicate bouquet of citrus fruit & aromatic herbs, mineral & floral. Full & balanced.	11.50	48.75
Vermentino di Gallura "Cucaione", Piero Mancini, Sardegna. Vermentino Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach.		52.25
Sommelier's choice		

435.75 101.25

118.25

Rossi		
North	glass (175ml)	btl
Remigio Rosso, Beni di Batasiolo, Piemonte. Local grape varieties, Fruity flavours of cherry & raspherry with good acidity & plenty of tannins. Aromas of rose & anise.	8.00	30.50
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon Intense & brilliant ruby-red, full & fresh with outstanding fruitiness. Dry, full bodie a pleasant finish.	8.50	33.50
Pinot Nero San Carlo, S Aneri, Veneto. Pinot Nero, Corvina Ruby red, with an intense bouquet with elegant hints off violet & rosehip. It goes perf meats & cheeses, or important first courses.	10.50	46.75
Merlot Grave del Friuli, Pighin, Friuli. Merlot Intense bright ruby-red with distinct notes of cherry & violet followed by a hint of spi	11.00 ice.	47.00
Barbera d'Asti "Boschetto Vecchio", Guasti Clemente, Piemonte. Barbera Intense ruby-red, notes of fresh violet, red roses, cherries & vanilla along with light su	weet tobacco.	55.75
Barolo DOCG, Seni di Batasiolo, Piemonte. Nebbiolo Intense garnet-red, with hints of sweet spices, nuts & the typical delicate herbaceous and	romas.	74.00
Central	glass (175ml)	btl
Rosso Piceno "Lyricus", Colonnara, Marche. Sangiovese, Montepulciano Clear ruby red, intense & persistent notes of ripe peach & plums.	8.75	35.50
Montepulciano d'Abruzzo, 🌀	10.00	41.75

Montepulciano d'Abruzzo, © Umani Ronchi, Abruzzo. Montepulciano Ruby red, robust & full-bodied with aromas of plum & cherry. Rich in tannins with a dry finish.	10.00	41.75
Chianti Classico, Molino di Grace, Toscana. Sangiovese A medium-bodied wine with flavours of cherry, strawberry, dried herbs, balsamic vinegar & smoke.		48.75
South & the Islands	glass (175ml)	btl
Nero d'Avola Vola, Sibiliana, Sicilia. Nero d'Avola Strong, full-bodied fruity wine, with notes of blackberry & liquorice.	8.25	33.25
Primitivo "Orus", Vinosia, Puglia. Primitivo The palate is velvety & concentrate. Wonderfully harmonious & refined with black cherry, blackberry & a pinch of liquorice.	8.75	34.25
ll Bruno dei Vespa, S Vespa, Puglia. Primitivo Deep, fruit-driven & jammy. Filled with ripe, rich fruit & a plethora of spices. A classic Primitivo.		43.25
Syrah, (§) Principi di Butera, Sicilia. Syrah Brilliant & extremely intense ruby-red, with appealing notes of cherries, red fruit & sweet spices. Long & pleasant finish		44.25
Negroamaro, Coppi, Puglia. Negroamaro Bright & intense red, finely aromatic & fruity, with hints of small black berries. Dry, full-bodied, so	ft & balance	45.25 ed.
Rose	glass (175ml)	btl

Pinot Grigio Rosé, Ornella Bellia, Veneto. Pinot Grigio Pale pink, aromas of green apples & white almonds. Ideal for fish dishes.

Tormaresca, Puglia. Negroamaro

Peach in colour with delicate fragrances of strawberry, pink grapefruit & violets.

Fresh with excellent aromatic persistence.

Prosecco, Champagne & Sparkling			
#Sparkling	glass (125ml)	btl	
Prosecco Balbinot Le Manzane	10.00	42.00	
Prosecco Rosé Le Manzane	10.75	45.50	
Prosecco DOC Brut Aneri		53.50	
Champagne Testulat Brut	14.75	69.25	
Champagne Testulat Rosé	16.50	74.50	
Veuve Clicquot Rosé		141.75	
Laurent-Perrier Rosé		156.00	
Dom Pérignon		351.75	

Cristal

Bollinger

Veuve Clicquot

Soft Drinks & Juices	
Coke / Diet Coke	3.75
Fever Tree Mixers Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Soda Water, Lemonade	3.75
Fever Tree Sparkling Softs Raspberry Lemonade Cloudy Apple & Mint	4.25
San Pellegrino Limonata Aranciata	3.50
Fruit Juices Orange, Apple, Cranberry, Pineapple, Grapefruit	3.95
Still / Sparkling Water btl 750m	4.95

Bottled Beer & Cider		
Peroni Capri	330 ml	5.50
Peroni Nastro Azzurro	330 ml	5.75
Moretti	330 ml	5.75
Menabrea	330 ml	6.50
Angioletti Cider	500 ml	6.50
Peroni 0.0% (Non-Alc)	330 ml	5.25
Mastri Birrai Umbri, Italian Blonde Ale Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malt.	300 ml	6.50
Mastri Birrai Umbri, Italian Pale Ale An intense & cloudy amber colour with copper tones & a compact & persistant head.	300 ml	6.50

9.50 38.25

54.50

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