

Fumo

BAR | CICHETTI | RISTORANTE



Aperitivo

Bellini Veneziana <i>classic Bellini made with white peach juice & Prosecco</i>	9.50
Rossini <i>Prosecco with fresh strawberries</i>	9.50
Aperol Spritz <i>Aperol & 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 mayo (831 kcal)</i>	17.95
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Pane & Bruschetta

Olives & Tapenade <i>with Sardinian flat bread (201 kcal)</i>	3.95
Selection of Italian Breads (528 kcal)	4.20
Garlic Bread (646 kcal)	5.55
Garlic Bread <i>with tomato & basil (696 kcal)</i>	5.70
Garlic Bread <i>with cheese (852 kcal)</i>	6.70
Bruschetta <i>with Sicilian Pachino tomatoes, garlic & basil (491 kcal)</i>	5.95
Bruschetta <i>with winter mushrooms, black truffle & garlic (501 kcal)</i>	6.95
Pizzetta Con Aglio <i>flatbread with fresh tomato, oregano & garlic (497 kcal)</i>	4.65

Stuzzichini

Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks (403 kcal)</i>	9.50
Burrata <i>(a special mozzarella) with Parma ham & marinated black truffle (446 kcal)</i>	9.95
Chargrilled Avocado <i>with chilli vinaigrette (405 kcal)</i>	5.80
Terra <i>a special selection of cured meats from around Italy (574 kcal)</i>	9.95

Carpaccio, Tartare, Insalata (Salads)

Carpaccio of Piemontese Fassona Beef <i>with parmesan & rocket (161 kcal)</i>	9.95
Avocado Salad <i>avocado, vine tomato, red onion in a balsamic & pomegranate dressing (255 kcal)</i>	6.95
Smoked Chicken Breast Salad <i>with Cicchetti style 'caesar' dressing & Sardinian pane carasau (300 kcal)</i>	7.95
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar (129 kcal)</i>	8.95
Insalata Caprese <i>mozzarella, avocado, tomato & basil (354 kcal)</i>	8.20
Handpicked Crab <i>with avocado, rocket, lemon oil & Sardinian flat bread (275 kcal)</i>	11.95
Tartare of Fresh Tuna <i>mixed with olive oil, french mustard, lemon juice & wild rocket (161 kcal)</i>	11.90
Insalata Lenticchie <i>beetroot, artichokes, black lentils & red peppers (156 kcal)</i>	8.95
Burrata <i>with smoked aubergine, toasted hazelnuts & balsamic vinegar (545 kcal)</i>	10.25
Grilled Asparagus <i>with Parmesan & black truffle (243 kcal)</i>	11.25

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.

This is a slightly reduced menu for reopening. If your favourite is missing please ask your waiter and we may be able to make it for you.

Pasta & Al Forno

Truffle and Pecorino Ravioli (963 kcal)	9.95
Spaghettini <i>with prawns, mussels, garlic, chilli & tomato (467 kcal)</i>	10.95
Spaghetti Carbonara <i>egg yolk & pancetta (589 kcal)</i>	9.50
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (554 kcal)</i>	9.90
Tagliolini all'Aragosta <i>with lobster & cherry tomato (379 kcal)</i>	14.95
Gnocchi Gorgonzola <i>in a baked parmesan basket (2577 kcal)</i>	9.50
Spinach and Ricotta Ravioli <i>with Pachino tomatoes (309 kcal)</i>	7.95
Ravioli Lobster <i>with lobster bisque & prawns (415 kcal)</i>	11.95
Melanzane Parmigiana <i>Classic Sicilian. Layers of aubergine, parmesan and tomato baked in the oven (342 kcal)</i>	8.95
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu (574 kcal)</i>	9.50
Strozzapreti e Polpette <i>slow cooked beef meatballs in tomato sauce served with Strozzapreti pasta (636 kcal)</i>	9.50
Spaghetti Putanesca <i>with olives, capers & a rich tomato sauce (496 kcal)</i>	10.50
Cavatelli con Melanzane e Saliccia <i>Cavatelli pasta served with aubergine & sausage (900 kcal)</i>	10.95
Paccheri con Ragu <i>large tube pasta served with slow cooked pork ribs (727 kcal)</i>	10.50
Black Ravioli <i>handmade ravioli filled with mascarpone & crab served with fresh clams & white wine (362 kcal)</i>	14.30
Tagliolini Venezia <i>gratin with ham & cheese (823 kcal)</i>	11.25

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

Margherita <i>the classic pizza of Naples with tomato, buffalo mozzarella & basil (941 kcal)</i>	8.20
Calabrese <i>with 'Nduja Calabrian soft spicy sausage & buffalo mozzarella (1142 kcal)</i>	9.30
Pollo Parmigiana <i>with smoked chicken, mozzarella cheese, parmesan & fresh basil (1033 kcal)</i>	9.10
Prosciutto & Funghi <i>with buffalo mozzarella, porcini mushrooms, Italian ham & tomato (830 kcal)</i>	9.10
Basilicata <i>with spicy sausage, chilli, tomato & buffalo mozzarella (889 kcal)</i>	9.30
Fiorentina <i>with tomato, buffalo mozzarella, spinach & egg (836 kcal)</i>	8.15
Calzone <i>folded pizza with tomato, cheese & ham (866 kcal)</i>	8.95
Pugliese <i>tomato, burrata, Parma ham, rocket & black truffle (959 kcal)</i>	10.20
Pizza Mortadella <i>Fior di latte, mortadella, pistacchio, Stracciatella di burrata (1389 kcal)</i>	9.20
Panzerotto Pugliese <i>fried pizza dough filled with a San Marzano tomato sauce, buffalo mozzarella & basil (608 kcal)</i>	7.50

Fritti *Traditional fried street food*

Baby Mozzarella <i>fried cheese balls (301 kcal)</i>	6.50
Sicilian Arancini <i>rice balls filled with beef ragu (988 kcal)</i>	8.20
Gamberoni Fritti <i>tempura prawns dressed with a spicy mayonnaise (236 kcal)</i>	9.90

Carne (Meat)

Lamb Cutlets <i>marinated in sundried tomato & thyme (645 kcal)</i>	11.50
Spiedino di Pollo <i>chicken wrapped in pancetta with rosemary (310 kcal)</i>	9.30
Grilled Rib-eye <i>steak served with parsley & chilli dressing (508 kcal)</i>	16.95
Pollo Milanese <i>flattened breast of chicken, pan fried in breadcrumbs with rocket & Pachino tomatoes (339 kcal)</i>	10.50
Grilled Tuscan Fennel Sausage <i>served with roasted potato & rosemary (727 kcal)</i>	9.50
Mixed Grill <i>Italian homemade sausage, lamb cutlets & rib-eye steak (919 kcal)</i>	17.95
Fillet Of Beef Tagliata <i>served with rocket, shaved parmesan & balsamic vinegar (479 kcal)</i>	14.95
Polletto <i>chargrilled spatchcock chicken marinated with rosemary (595 kcal)</i>	10.50

Pesce (Fish)

Calamari Fritti <i>classic fried squid (381 kcal)</i>	8.50
Gamberoni Piccanti <i>Sicilian prawns with chilli lemon & garlic (115 kcal)</i>	10.95
King Scallops <i>gratin with garlic, olive oil, & breadcrumbs (567 kcal)</i>	10.95
Fillet of Sea Bass <i>with olive oil, garlic, lemon zest & broccoli di rapa (982 kcal)</i>	11.50
Fillet of Sea Bass <i>baked in black salt with herb & olive oil salmoriglio (895 kcal)</i>	11.95
Halibut <i>with samphire, cherry tomato & chilli (391 kcal)</i>	12.95
Mixed Grilled Fish <i>a selection of different fish & shellfish (635 kcal)</i>	18.95
Grilled Tuna <i>served with gremolata dressing (279 kcal)</i>	11.50
Lemon Sole Mugnaia <i>with butter lemon sauce & capers (449 kcal)</i>	11.95

Vegetali (Vegetables)

Pisellini <i>baby peas with onions & bacon (541 kcal)</i>	3.95
Zucchine Fritte <i>fried courgette sticks (86 kcal)</i>	4.50
Patatine Fritte <i>chips (526 kcal)</i>	3.95
Patatine Fritte al Tartufo <i>chips with Parmesan & truffle (723 kcal)</i>	4.70
Roasted Potato <i>with onions (387 kcal)</i>	3.95
Tenderstem Broccoli <i>with garlic & chilli (35 kcal)</i>	4.10
Mixed Salad (73 kcal)	4.10
Rocket & Parmesan Salad (109 kcal)	4.20

Fumo Restaurant in Selfridges, Upper Mall, East Birmingham

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

“Great food and great service from a true Italian”



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Bianco

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Chardonnay <i>100% Chardonnay, fruity bouquet with an elegant finish.</i>	5.65	8.00	22.90
Pinot Grigio (Veneto) <i>Delicately fruity, full & refined. Lightly elegant.</i>	6.30	8.90	26.50
Soave Classico DOC (Veneto) <i>Dry with well balanced acidity. Fresh & delicate notes of elder & lime.</i>	6.95	9.75	27.95
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>	8.50	12.50	36.70
Sauvignon Bianco (Veneto) <i>Dry & elegant white wine. Bright straw yellow in colour with greenish hints. Particularly suitable as an aperitif & perfect with hors d'oeuvres.</i>	8.35	12.20	35.30
Gavi di Gavi (Piemonte) <i>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.</i>			43.30

CENTRAL

	glass (175ml)	glass (250ml)	btl
TREBBIANO D'ABRUZZO (ABRUZZO) <i>Undoubtedly one of the regions best whites. Good intensity & persistence on the nose.</i>	6.70	9.45	24.80
Frascati (Lazio) <i>Bright straw yellow in colour. Apple bouquet with fresh acidity.</i>	7.00	9.70	27.50
Verdicchio Classico Castello di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent & dryness with a good fruit-acid balance.</i>	7.05	10.00	29.20
Vernaccia di San Gimignano (Toscana) <i>Dry & elegant white wine. Pale yellow in colour with greenish hints.</i>			41.80

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
GRILLO BIANCO (SICILY) <i>A wine with charm & finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity & structure. This is the future "Pinot Grigio".</i>	6.65	9.35	26.90
Falanghina Iripinia DOC, Tenuta Cavalier Pepe (Campania) <i>Fresh & fruity on the palate with strong & persistent notes of citrus, pineapple & white flowers. On the palate it is fresh with a perfectly balanced acidity & a good structure.</i>	8.25	12.25	36.50
Greco di Tufo Tenuta Cavalier Pepe (Campania) <i>Smooth & elegant on the palate, full-bodied with mineral notes on the finish.</i>			34.50
Vermentino (Sardegna) <i>Straw yellow in colour with greenish reflections. with a fresh fragrance reminiscent of ripe apple. Dry on the palate without being bitter; fresh & lively; almond-rich backdrop & an excellent persistence.</i>			40.20
Colomba Platino (Sicily) <i>Notes of peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced & medium-bodied.</i>			41.00
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania) <i>Straw yellow in colour with hints of white peach & pear on the nose & a typical liquorice aroma. Well-structured & balanced wine, showing fine fruit complemented by mineral notes.</i>			41.00

Rose

	glass (175ml)	glass (250ml)	btl
NERELLO MASCALESE ROSÉ (SICILIA) <i>Obtained mainly from Nerello Mascalese grapes. The wine is inviting, slightly, warm nose with a background of peach & spices, considerable finesse on the palate which is kept together by a nice balanced acidity.</i>	6.30	8.40	25.10
Pinot Grigio Rosé Torressella (Veneto) <i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>	7.50	10.50	29.60
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) <i>The colour is brilliant & clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>	8.50	11.70	34.00

Rossi

	glass (175ml)	glass (250ml)	btl
NORTH			
Remigio, Piemonte <i>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 tannins & ripe fruit foods.</i>	5.65	8.00	22.90
Cabernet del Veneto (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	7.15	10.10	30.00
Merlot Grave del Friuli Terre DOC (Friuli) <i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>	7.20	10.30	30.90
Barbera d'Asti Vespa (Piemonte) <i>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.</i>			48.50
Barolo Batasiolo (Piemonte) <i>Deep garnet red. Intense & persistent aromas of ripe fruit, flowers & spices.</i>			56.00
Amarone Della Valpolicella Classico (Veneto) <i>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.</i>			64.00

CENTRAL

	glass (175ml)	glass (250ml)	btl
ROSSO PICENO (MARCHE) <i>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.</i>	7.10	9.70	28.70
Montepulciano d'Abruzzo Illuminati (Abruzzo) <i>Deep mature ruby red, rich full nose with notes of oak and spice, full bodied, ripe & round.</i>	8.30	11.15	31.00
Chianti Riserva Vigna Albergotti (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum & spices. Good balance of tannins on the finish.</i>			41.50
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense & very fine with marked overtones of violet & blackberry with an elegant finish.</i>			49.60
Lago di Corbara (Umbria) <i>'Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice Full & round on the palate, soft tannins & a lingering finish.</i>			54.00

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
PRIMITIVO (PUGLIA) <i>Fruity bouquet with an abundance of berries and plums.</i>	6.00	8.90	26.00
Nero d'Avola (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	6.70	9.40	26.50
Negro Amaro (Puglia) <i>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.</i>	9.60	12.60	37.00
Syrah Astoria (Sicilia) <i>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.</i>	9.20	12.75	38.00
Primitivo, Coppi (Puglia) <i>A crisp fruity wine, purple tinged, ruby red in colour, youthful with heady aromas of ripe fruit.</i>			36.00

SPECIALLY IMPORTED FOR SAN CARLO FUMO

WHITE WINE			
Bianco di Vespa <i>From a small vineyard in Puglia.</i>	8.25	11.75	34.00
RED WINE			
Il Bruno dei Vespa <i>An IGP Puglia red that can elegantly accompany daily meals of all kinds.</i>	8.50	12.00	36.00
Il Rosso dei Vespa Salento <i>Is harmony of freshness and fantasy which reflects the pugliese nature on our tables.</i>			46.25

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco	7.95	35.95
Prosecco Rosé	8.50	38.95
House Champagne	10.90	50.00
House Champagne Rosé	12.70	56.00
Veuve Clicquot		85.00
Bollinger		76.00
Laurent-Perrier Rosé	18.50	108.00
Dom Perignon		220.00
Cristal		250.00

BIRRA

Mastri Birrai Umbri, Italian Blonde Ale <i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.</i>	330ml	5.50
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistent head.</i>	330ml	5.50
Peroni Nastro Azzurro (Roma) <i>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.</i>	330ml	5.00
Moretti (Marche) <i>Birra Moretti is a genuine beer produced using a traditional process that has remained almost unchanged since 1859.</i>	330ml	4.75
Menabrea (Piedmonte) <i>A great malt driven lager that leaves a long finish with a slight yeasty texture.</i>	330ml	5.20
Peroni 0.0%, Alcohol Free (73 kcal)	330ml	4.50

SOFT DRINKS & JUICES

Coke (74 kcal)	3.50	Fruit juices	3.60
Diet Coke (1 kcal)	3.50	Orange (72 kcal), Apple (76 kcal), Cranberry (38 kcal), Pineapple (82 kcal), Grapefruit (68 kcal)	
Still Water	btl 750ml 4.50		
Sparkling Water	btl 750ml 4.50	Fever-Tree Mixers	3.50
San Bitter Rosso (66 kcal)	3.00	Indian Tonic Water (56 kcal), Naturally Light Tonic Water (30 kcal), Elderflower Tonic Water (68 kcal), Mediterranean Tonic Water (72 kcal), Ginger Ale (68 kcal), Ginger Beer (68 kcal), Lemon Tonic (70 kcal), Soda Water (0 kcal), Lemonade (70 kcal)	
Crodino (61 kcal)	3.00		
Appletiser (129 kcal)	3.00		



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