

# Fumo

BAR | CICCETTI | RISTORANTE



## Aperitivo

Peroni Ambrà <i>combines the crisp and refreshing taste of Peroni Nastro Azzurro and the sharpness of Italian chinotto, a rare citrus fruit found in Liguria, North West Italy</i>	5.00
Bellini Veneziana <i>classic Bellini made with white peach juice &amp; Prosecco</i>	8.90
Rossini <i>Prosecco with fresh strawberries</i>	8.90
Aperol Spritz <i>Aperol &amp; Prosecco</i>	9.50

## 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>	16.95
Terra <i>a special selection of cured meats from around Italy</i>	14.95

## Crostini, Stuzzichini & Zuppe

Olives & Tapenade <i>with Sardinian flat bread (V)</i>	3.95
Selection of Homemade Bread	3.95
Bruschetta <i>with Sicilian Pachino tomatoes, garlic &amp; basil (V)</i>	4.45
Bruschetta <i>with mushrooms, garlic &amp; shaved parmesan</i>	5.30
Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks</i>	7.75
Buffalo Mozzarella <i>grilled aubergine, mint, chilli, garlic</i>	6.20
Burrata <i>(a special mozzarella) with Parma ham &amp; marinated black truffle</i>	8.45
Chargrilled Avocado <i>with chilli vinaigrette</i>	5.80
Chicken Liver Paté <i>with black truffle &amp; toasted Altamura bread</i>	6.80
Zuppa di Lenticchie <i>lentil soup (V)</i>	5.25

## Carpaccio, Tartare, Insalata (Salads)

Carpaccio of Piemontese Fassona Beef <i>with parmesan &amp; rocket</i>	8.30
Tartare of Fresh Tuna <i>mixed with olive oil, french mustard, lemon juice, balsamic vinegar &amp; wild rocket (prepared at your table)</i>	9.10
Crab & Avocado <i>with Sardinian flat bread</i>	8.30
Prawn & Crayfish, saffron, new potato & pea shoot salad	8.30
Smoked Chicken Breast Salad <i>with Cicchetti style 'caesar' dressing &amp; Sardinian pane carasau</i>	7.80
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta &amp; balsamic vinegar</i>	7.60
Insalata Caprese <i>mozzarella, avocado, tomato and basil</i>	6.45
Insalata di Lenticchie <i>lentil salad with chickpeas, toasted linseeds, grilled tomatoes, avocado, mint and lemon oil dressing</i>	7.85

## Fritti Traditional fried street food

Baby Mozzarella <i>fried cheese balls (V)</i>	5.20
Sicilian Arancini <i>rice balls filled with beef ragu</i>	5.40
Gamberoni <i>fried king prawns with spicy 'Nduja dip</i>	8.65
Venetian Salt Cod Croquettes <i>served with lemon mayo</i>	5.60
Mozzarella in Carrozza <i>fried mozzarella in bread with garlic and pesto sauce</i>	5.50

## AWARD WINNING FUMO

*Cicchetti :- (pronounced chi - KET - tee) are small 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 (V)</i>	7.55
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu</i>	7.45
Truffle and Pecorino Ravioli (V)	8.95
Tagliolino Venezia alle Vongole <i>baby clams with white wine, garlic &amp; chilli</i>	8.20
Spaghettini <i>with prawns, mussels, garlic, chilli and tomato</i>	8.45
Spaghetti Carbonara <i>egg yolk and pancetta</i>	7.70
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours</i>	7.30
Spaghetti alla Chitarra all'Aragosta <i>fresh egg spaghetti with lobster and cherry tomato sauce</i>	13.45
Gnocchi Gorgonzola <i>in a baked parmesan basket</i>	8.50
Pappardelle alla Castagne <i>with chestnuts, porcini, truffle oil, shaved parmesan &amp; basil (V) (N)</i>	8.00
Spinach and Ricotta Ravioli <i>with pachino tomatoes (V)</i>	7.45
Risotto <i>with pumkin, squash and parmesan (V)</i>	9.45
Paccheri <i>with sausage, tomato, onions and chilli</i>	8.50
Ravioli Lobster <i>with lobster bisque &amp; prawns</i>	10.95
Tagliolini Salmone <i>with salmon, peas, cream and fennel</i>	7.95
Risotto <i>with porcini mushrooms served in a parmesan basket (V)</i>	9.75

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

Margherita <i>the classic pizza of Naples with tomato, buffalo mozzarella &amp; basil (V)</i>	6.30
Calabrese <i>with 'Nduja Calabrian soft spicy sausage &amp; buffalo mozzarella</i>	7.45
Pollo Parmigiana <i>with smoked chicken, mozzarella cheese, parmesan &amp; fresh basil</i>	8.20
Prosciutto & Funghi <i>with buffalo mozzarella, porcini mushrooms, Italian ham &amp; tomato</i>	7.75
Basilicata <i>with spicy sausage, chilli, tomato &amp; buffalo mozzarella</i>	7.75
Fiorentina <i>with tomato, buffalo mozzarella, spinach &amp; egg (V)</i>	7.75
Calzone <i>folded pizza with tomato, cheese &amp; ham</i>	7.75
Piemonte <i>taleggio, mushroom, black truffle &amp; rocket</i>	8.65
Pugliese <i>tomato, burrata, Parma ham &amp; rocket</i>	8.95

## Pizza Fritta

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

Mozzarella & Tomato (V)	6.20
Mozzarella, Prosciutto Crudo & Oregano	6.50
Spinach & Ricotta (V)	6.50
Mozzarella & 'Nduja	6.50

## Carne (Meat)

Lamb Cutlets <i>with rosemary &amp; thyme</i>	9.85
Spiedino di Pollo <i>chicken wrapped in pancetta with rosemary</i>	8.20
Polpette <i>beef meatballs with tomato</i>	7.50
Beef Tagliata <i>grilled fillet steak marinated in chilli and garlic, topped with rocket &amp; parmesan</i>	11.45
Slow Roasted Pork Belly <i>with braised cabbage</i>	8.95
Fillet of Beef Medallions <i>with a truffle &amp; cream sauce</i>	12.95
Chicken Milanese <i>flattened breast of chicken, pan fried in breadcrumbs with rocket &amp; pachino tomatoes</i>	8.90
Short Beef Ribs <i>in a sweet Cicchetti sauce served with Italian spinach</i>	10.80
Pollo Chianti <i>chicken slow cooked in red wine, rosemary &amp; chestnuts</i>	8.50

## Pesce (Fish)

Calamari Fritti <i>classic fried squid</i>	7.50
Gamberoni Piccanti <i>Sicilian prawns with chilli lemon &amp; garlic</i>	9.50
King Scallops <i>gratin with garlic, olive oil, lemon &amp; breadcrumbs</i>	9.80
Sea Bass <i>with olive oil, garlic &amp; lemon zest</i>	9.50
Fillet of Sea Bass <i>baked in black salt with herb &amp; olive oil salmoriglio</i>	10.50
Sicilian Tuna <i>grilled with lentils</i>	10.50
Halibut <i>with samphire, cherry tomato &amp; chilli</i>	10.95
Lemon Sole <i>with green asparagus and mint with Sicilian lemon dressing</i>	10.50
Smoked Cod Venetian Style <i>baked with potato, cream &amp; onion</i>	10.50

## 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 <i>cheese &amp; parma ham</i>	6.95
Sausage & Friarielli	6.95
Mozzarella & 'Nduja	6.95
Salami Napoli <i>and mozzarella</i>	6.50
Mozzarella <i>tomato &amp; basil (V)</i>	6.50
Mozzarella <i>speck e caprino</i>	6.50

## Vegetali (Vegetables)

Pisellini <i>baby peas with onions &amp; bacon</i>	3.50
Fagiolini <i>beans served with olive oil &amp; lemon (V)</i>	3.50
Zucchine Fritte <i>fried courgette sticks (V)</i>	3.60
Patatine Fritte <i>chips (V)</i>	3.50
Patatine Fritte al Tartufo <i>chips with Parmesan &amp; truffle</i>	3.70
Roasted potato <i>with onions (V)</i>	3.50
Pachino tomatoes <i>with garlic, basil &amp; red onions (V)</i>	3.95
Mixed salad (V)	3.20
Rocket & parmesan salad (V)	3.60
Tender Stem Broccoli <i>with garlic &amp; chilli</i>	3.70
Mixed Vegetables	3.70

## Daily Specials

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



微信扫码

享中文菜单

看美食图片

1 St Peters Square, Oxford Road, Manchester

RESTAURANT: MON - SAT 12:00PM - 11:00PM | SUN 12:00PM - 10:00PM  
BAR: SUN - THUR 12:00PM - 12:00AM | FRI - SAT 12:00PM - 1:00AM

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. (V) suitable for vegetarians (N) Contains nuts

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

## Bianco

	glass (175ml)	glass (250ml)	btl
<b>NORTH</b>			
Remigio, Chardonnay <i>100% Chardonnay, fruity bouquet with an elegant finish.</i>	5.65	8.00	22.90
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense &amp; typical aroma.</i>	7.90	11.50	33.00
Sauvignon Bianco del Veneto (Veneto) <i>Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres.</i>	7.95	11.60	33.30
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>			41.20

## CENTRAL

	glass (175ml)	glass (250ml)	btl
<b>TREBBIANO D'ABRUZZO (ABRUZZO)</b> <i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>	6.35	9.00	23.60
Frascati Superiore DOC (Lazio) <i>Dry and light in colour and flavour with a lingering taste of bitter almonds.</i>	6.65	9.20	25.30
Verdicchio Classico Castello Di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i>	6.70	9.50	27.80
Vernaccia di San Gimignano (Toscana) <i>Dry and elegant white wine. Pale yellow in colour with greenish hints.</i>			39.80

## SOUTH &amp; THE ISLANDS

	glass (175ml)	glass (250ml)	btl
<b>GRILLO BIANCO (SICILY)</b> <i>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".</i>	6.30	8.90	23.40
Falanghina Mastroberardino (Campania) <i>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.</i>	8.50	12.00	35.50
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 and lively; almond-rich backdrop and an excellent persistence.</i>			38.30
Malvasia (Puglia) <i>Impeccable aromatic definition and superb quality on the extract. A luminous gold, its intense bouquet unfolds on the nose with scents of fruit, chestnut &amp; honey.</i>			45.00

## Rose

	glass (175ml)	glass (250ml)	btl
<b>NERELLO MASCALESE ROSÉ (SICILIA)</b> <i>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.</i>	6.00	8.00	23.90
Pinot Grigio Rosé Torresella (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>	7.00	9.50	28.20

## Rossi

	glass (175ml)	glass (250ml)	btl
<b>NORTH</b>			
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 &amp; ripe fruit foods.</i>	5.65	8.00	22.90
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>	6.75	9.55	28.55
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>	6.80	9.60	29.00
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>			38.90
Barolo Tenuta Para (Piemonte) <i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.</i>			58.90
Amarone Della Valpolicella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks &amp; it is unfiltered. It is ruby red in colour with delicate notes of cloves, wild berries and violet with a good body.</i>			61.40

## CENTRAL

	glass (175ml)	glass (250ml)	btl
<b>ROSSO PICENO (MARCHE)</b> <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>	6.75	9.25	27.30
Montepulciano d'Abruzzo Illuminati (Abruzzo) <i>Deep mature ruby red, rich full nose with notes of oak and spice, full bodied, ripe and round.</i>	7.90	11.00	29.50
Chianti Riserva Vigna Albergotti (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>			39.50
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense and very fine with marked overtones of violet and blackberry with an elegant aftertaste.</i>			47.25

## SOUTH &amp; THE ISLANDS

	glass (175ml)	glass (250ml)	btl
<b>NERO D'AVOLA (SICILIA)</b> <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	6.35	8.95	23.75
Castel del Monte Rupicolo DOC Rivera (Puglia) <i>A crisp fruity wine, purple tinged ruby red in colour, youthful with heady aromas of ripe red fruit, soft &amp; full of fruit on the mouth, well balanced and tannic.</i>	7.00	9.90	29.50
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 &amp; good structure.</i>	7.80	11.20	33.50
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>	9.15	12.00	35.00

## SPECIALLY IMPORTED FOR SAN CARLO FUMO

<b>WHITE WINE</b>			
Bianco di Vespa <i>From a small vineyard in Puglia.</i>	7.50	10.50	28.50
<b>RED WINE</b>			
Il Bruno dei Vespa <i>An IGP Puglia red that can elegantly accompany daily meals of all kinds.</i>	7.70	11.10	31.40
Il Rosso dei Vespa Salento <i>Is harmony of freshness and fantasy which reflects the pugliese nature on our tables.</i>			41.00

## CHAMPAGNE

	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
Bollinger		74.50
Dom Perignon		195.00
Louis Roederer 'Cristal'		250.00



Laurent Perrier Demi Sec		55.00
Laurent Perrier La Cuvée	11.95	65.00
Laurent Perrier Rosé	14.95	85.00
Laurent Perrier 2007 Vintage		95.00
Laurent Perrier Grand Siecle		190.00

## BIRRA

Theresianer Pale Ale (Treviso) <i>It is a typical Victorian Pale Ale, Full-bodied distinguished by the fruity scent.</i>	330ml	5.00
Theresianer Vienna (Treviso) <i>This classic auburn-red lager descends directly from the first "Vienna" produced in Trieste at the beginning of the Twentieth Century.</i>	330ml	5.00
Collesi Amrata (Marche) <i>An amber beer that naturally referments in the bottle. Clean and intense aroma with exceptional body and a warm and complex bouquet of cereals, hops and dried fruit.</i>	330ml	6.00
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	4.10
Peroni Gran Riserva (Roma) <i>An excellent beer emerges from the great Peroni tradition. A prestigious clear double malt beer with an alcohol content of 6.6%: this beer is the result of a careful, scrupulous selection of the most noble qualities of aromatic hops.</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	4.25

Menabrea (Piedmonte) <i>A great malt driven lager that leaves a long finish with a slight yeasty texture.</i>	330ml	4.40
Collessi Bionda <i>From "munich" barley, this unpasteurized ale beer, naturally re-fermented in the bottle, shows a very fine-grain, rich and creamy foam and good perlage. Its hallmarks are a pronounced aroma of hops in bloom and malt and fruity notes, with the fragrances of yeast, vanilla, warm bread crust and honey.</i>	750ml	15.00

## SOFT DRINKS &amp; JUICES MENU

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

1 St Peters Square, Oxford Road, Manchester

RESTAURANT: MON - SAT 12:00PM - 11:00PM | SUN 12:00PM - 10:00PM  
BAR: SUN - THUR 12:00PM - 12:00AM | FRI - SAT 12:00PM - 1:00AM

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Wines by the glass also available as a 125ml measure

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