

CICCHETTI, APPETIZER

OLIVE MARINATE, MANDORLE, ROSMARINO E SPEZIE - R 50
Marinated olives, almonds, spicy, rosemary

SARDINE ALLA VENEZIANA - R 68
Grilled sardines, aromatic breadcrumb, pinenuts, dry raisins in a sour marinade

COSCETTE DI POLLO SALSA HARISSA - R 68
Chicken lollipop, rosemary, garlic, Harissa sauce

SPIEDINO DI STRACCETTI ALLA ROMANA - R 70
Grilled Beef skewers, green, red, peppers, chili, soya and honey dressing

FEGATINI DI POLLO, PORTO, ROSMARINO, CHORIZO - R 65
Chicken livers, Port wine, onion, rosemary and chorizo

(V) PARMIGIANA DI MELENZANE - R 55
Baked brinjals stuffed with smoked mozzarella and tomato

POPLETTE ALLA NAPOLETANA - R 65
Meat balls in a napolitana sauce fresh parmesan and basil

(V) LA BRUSCHETTA - R 55
Toasted home made bread, cherry tomato, oregano, garlic, fresh mozzarella

OCCHIETTE DI CHORIZO, SPINACI, FUNGHI E MOZZARELLA - R 65
Mixed crochets, chorizo, spinach, mushrooms and mozzarella

ANTIPASTI, STARTERS

CARPACCIO DI MANZO - R 125
Beef carpaccio, rocket salad, fennel, artichokes, asparagus, parmesan

MANUCCE DI CALAMARETTI E VERDURINE - R 150
Fried baby calamari, aubergines, peppers, zucchini, garlic, chili, fresh herbs

COZZE FRESCHE ALLA MARINARA - R 150
Fresh Mussels pot, fennel, garlic, thyme, white wine, tomatoes, toasted bread

CALAMARI E GAMBERI ALLA GRIGLIA - R 158
Grilled prawns, calamari, rocket and fennel salad, lemon and olive oil dressing

POLIPEPPI IN CASSUOLA, CROSTINI DI PANE - R 110
Baby octopus stew, garlic, white wine, parsley, black pepper, crostini bread

(V) VEGETALI ALLA GRIGLIA, FIOR DI LATTE MOZZARELLA - R 118

Grilled mixed vegetables, fior di latte cheese, fresh herbs, garlic, olive oil

PROSCUITO DI PARMA, VEGETALI O FRUTTA FRESCA - R 130
Parma ham, fresh fruit, or vegetables depends on season

SALMONE SCOTTATO, RISO NERO - R 150
Seared Salmon, black oriental rice, Citrus sauce, cold green peas puree

I CLASSICI DELL' 800, RAVIOLI E PASTA FRESCA

ORECCHIETTE SALSICCIA E BROCCOLI - R 135
Orecchiette pasta, Italian sausage, Calabrian chili, fresh basil

(V) RAVIOLI, MELENZANE, MOZZARELLA di BUFALA, POMODORI SAN MARZANO - R 135
Home made Ravioli, buffalo mozzarella, aubergines, fresh tomato sauce

TAGLIATELLE ASPARAGI, GAMBERI, E LIMONATA - R 140
Large tagliatelle, fresh asparagus, prawns, lemon sauce

RIGATONI ALLA CIOCIARA - R 125
Rigatoni pasta, yolk eggs, pecorino romano, cured pork belly, onion, black pepper

RISOTTO COSTA D'AMALFI - R 170
Carnaroli risotto, calamari, mussels, clams, octopus, prawns, piscatory style

SPAGHETTI ALLA LUCIANA - R 150
Spaghetti with baby octopus stew, cherry tomato, garlic, chili, parsley

FUSILLONI AL RAGU' - R 165
Classic dish at Fumo since 2011, Fusilloni with Lamb, fresh herbs, Pecorino Sardo

TORTELLONI DI AGNELLO - R 145
Home made Tortelli pasta, stuffed with lamb neck, pecorino cheese, Lamb jus

(V) RISOTTO SAN MARCO - R 130
Carnaroli risotto, wild mushrooms, smoked mozzarella, truffle sauces

Josper! CARNE E PESCE, MEAT AND FISH

PALLARDI DI MANZO - R 155
Seared thin sliced beef with spinach, roast baby potatoes, fresh caponata

FILETTO DI MANZO ALLA GRIGLIA - R 178
Beef filet, wild mushrooms, grilled polenta, spinach, broccolis, french beans

POLLETTO ALLA GRIGLIA - R 170
Grilled partially deboned baby chicken with spinach and roast baby potatoes topped with fresh herbs

COSTATE DI AGNELLO ALLA GRIGLIA - R 240
Grilled Lamb chops, fresh herbs, soft potatoes, peperonata

SUPREMA DI POLLO ALLA MILANESE CON RUCOLA E POMODORINI - R 155
Chicken breast crumbed with rocket salad and cherry tomato

TAGLIATA DI MANZO - R 165
Grilled aged Skirt steak rosemary, herbs, rocket, parmesan, sundried tomato, home made chips

COSTATA DI MANZO ALLA FIORENTINA - R 350
Josper grill Rib eye steak 1Kg

ZUPPETTA DEL PESCATORE - R 300
Italian fish stew, Sea bass, calamari, prawns, mussels clams in a chili garlic, tomatoes and white wine sauce

BRANZINO ALLA GRIGLIA - R 245
Grilled Sea bass, rocket, fennel, roasted tomato, oriental rice

SALMONE IN PANELLA - R 275
Roast Salmon, broccolis, cherry tomatoes, garlic, citrus sauce, cold green peas puree

CONTORNI, SIDE DISHES- R 30

Baby roasted potatoes, herbs, onion, rosemary

Sautéed spinach, broccolis, french beans, garlic, chili olive oil

Home made chips

Fried Zucchini

Mix baby leaves, lemon vinaigrette

DESSERT - R 55

MILLEFOGLIE

Crispy pastry, strawberries, mascarpone chantilly

SORBETTI

Selection of lemon and forest fruit sorbet

PASTIERA

Napolitan version of cheese cake, ricotta cheese, cooked wheat, oran

ZABAGLIONE

Marsala wine cream, savoiardi biscuits

PROFITTEROLES

Profiteroles, chantilly, hot chocolate sauce

CHANTILLY

Cream, amaretto and cantucci crumb, vanilla ice cream

SEMIFREDDO

Chocolate, nougat, walnuts, berries sauce OR Lemon and strawberry

TAGLIATA DI FRUTTA

Fresh seasonal fruit

FAGOTTINO ALLE MELE

Apple strudel, vanilla sauce, dry raisins

PLEASE ASK YOUR WAITRON ABOUT THE DAY SPECIAL
please alert your waiter about any allergies or intolerance

fumo
CONTEMPORARY ITALIAN