

Fumo Bar & Grill

BAR | GRILL | PIZZA | PASTA

Arancini Tartufo 7.95
Sicilian rice balls with truffle & Parmesan

Nocellara Olives 4.90
DOP olives from Nocellara del Belice marinated with orange zest & chilli (v) (ve)

Broccoli Croquette 8.00
Fried broccoli polpette with almond flakes

Focaccia Rosmarino 5.50
Traditional focaccia bread with rosemary & salt (v)

PANE & STUZZICHINI

Focaccia alla Barese 5.50
Traditional focaccia bread with Pachino tomatoes (v)

Sourdough Bruschetta 7.50
With Sicilian Pachino tomatoes, basil & extra virgin olive oil (v) (ve)

Gamberoni Fritti 11.95
Tempura prawns dressed with a spicy mayonnaise

Pane all'Aglio con Pomodoro 6.95
garlic bread topped with tomato

Pane all'Aglio 5.75
bread topped with garlic & sea salt

Crostini di Granchio 15.95
Devonshire hand picked crab with brown crab mayo, basil & extra virgin olive oil on toasted Altamura bread

OYSTERS
6, 12 or 18

Served with shallots in red wine vinegar & Tabasco

16.95 / 33.75 / 49.75

ANTIPASTI

Calamari Fritti 10.25
Classic fried squid with aioli

Insalata Caprese 11.95
Mozzarella di Bufala, beef tomato & basil (v)

Avocado Bernardo 13.95
Avocado with prawns, scampi, & lobster served with Marie rose sauce

Tartare di Tonno 14.95
Tartare of Sicilian tuna served with wild rocket, chopped capers, Tropea onion & mustard

Gamberoni Piccante 12.95
Sicilian prawns served with lemon, garlic & chilli

Pesce Veneziana 15.95
Mixed shellfish cooked with white wine, tomato & garlic with garlic Altamura bread

Carpaccio of Beef 13.50
Very thinly sliced fillet of beef with mustard dressing, rocket & Parmesan cheese

Burrata DOP 12.95
Apulian Burrata served with oven roasted yellow & red cherry tomatoes (v)

Duck Salad 9.50
With rocket, Melinda apples from Trentino, Pancetta, Balsamic vinegar

Insalata di Cesare st 9.50 mc 13.95
Caesar salad with grilled chicken & Sardinian flat bread

FUMO SPECIALITIES FOR SHARING

Tagliere Misto 12.95pp
Special selection of cured meat & cheese from the Italian islands (minimum 2 people)

Fritto Misto 14.50pp
Deep fried prawns, scallops & Calamari with garlic aioli & spicy mayo (minimum 2 people)

PASTA

GRAN PASTA

In Italy, we always share huge plates of pasta (minimum 2 people)

Spaghetti Frutti di Mare
Classic shellfish pasta with clams, mussels, prawns, garlic & Datterino tomato covered in pizza dough & oven baked (minimum 2 people) **19.95pp**

Paccheri alla Genovese
Genovese sauce is a slow cooked onion & beef sauce associated with Italy's Campania region particularly Naples served with paccheri pasta & ricotta salata (minimum 2 people) **17.95pp**

Paccheri con Ragù di Maiale 15.95
large tube pasta served with slow cooked pork ribs

Penne Arrabbiata st 9.25 mc 13.95
Pasta penne in tomato sauce with garlic & chilli (v) (ve)

Ravioli Spinach Ricotta 11.50
Served with Pachino tomatoes (v)

Lasagne Emiliane 15.25
Fresh layers of pasta with slow cooked bolognese sauce, baked with bechamel, mozzarella & parmesan

Tagliatelle Ragù st 9.75 mc 15.95
Original Bologna recipe with slow cooked beef ragu

Classic Carbonara st 9.50 mc 15.95
Spaghetti with pancetta, egg yolk & Parmesan cheese

San Carlo's Famous Ravioli Truffle st 11.95 mc 19.95
Homemade ravioli filled with pecorino cheese & truffle, with cream, parmesan & truffle oil sauce, topped with fresh truffle

Pasta Norma 14.50
The most popular dish of Southern Italy, with aubergine, tomato, basil & garlic topped with Pecorino cheese (v)

Spaghetti alla Puttanesca 13.95
With green olives, black olives, capers & spicy tomato sauce (v) (ve)

Gnocchi Sorrentina 15.95
Southern Italian bake with tomato & burrata cheese (v)

Risotto Zucca 14.95
With pumpkin, squash & Parmesan (v)

Risotto Porcini 16.95
Carnaroli rice with porcini mushrooms served with black truffle

Ravioli Lobster st 11.95 mc 19.95
Homemade ravioli filled with lobster & served with a light creamy tomato sauce

Spaghetti Lobster 31.95
More famous than our truffle ravioli! Spaghetti with lobster & garlic, chilli & pachino tomato

CARNE

San Carlo Beef Burger 16.50
With Burrata, balsamic onions & grilled Parma ham

Suprema di Pollo Principessa 22.95
Pan-fried breast of chicken with white wine, mushrooms & cream sauce garnished with asparagus

Pollo Milanese 20.95
Flattened breast of chicken breadcrumbs panfried with rocket & Datterino tomato

Polletto al Salmoriglio 24.95
Charcoal grilled chicken with baby rosemary potatoes & salmoriglio oregano dressing

Vitello Milanese 22.95
Traditional flattened veal in breadcrumbs

Agnello Toscana 25.95
Lamb cutlets with Barolo red wine, rosemary & sunblushed tomato sauce

GRIGLIA

Sirloin 25.50
10oz aged 28 days

Fumo Charcoal Mixed Grill 29.95
Steak, lamb cutlets, chicken breast & Tuscan sausage

Filetto Manzo 32.95
9oz fillet of aged beef grilled

Rib-eye con l'Osso 54.95
30oz dry aged on the bone with extra virgin olive oil & sea salt (minimum 2 people to share)

Tomahawk 79.95
1.2kg, A large bone-in steak with big rich flavour to match (for 2 to share)

Fiorentina di Manzo 65.00
Tuscan T-bone 1.2 kg dry aged steak (for 2 to share)

Chateaubriand 65.50
Served with béarnaise sauce (for 2 to share)

Green Pepper, Garlic Butter, Béarnaise
2.00 each

PESCE

Scallops Gratin 25.95
Pan seared scallops, gratin with a lemon, butter & garlic dressing topped with breadcrumbs

Spigola alla Griglia o al Sale
Grilled whole Sea bass
26.00
OR
Baked in Trapani Salt
29.95

Gamberi Sicilia 25.95
Grilled prawns with garlic, chilli & olive oil

Sea Bass 21.95
Fillet of sea bass, charcoal grilled served with friarielli, Taggiasche olives & anchovies

Grigliata Mista di Pesce 29.95
A selection of different fish & shellfish

Lobster Thermidor 46.95
English mustard, tarragon, parmesan cheese & cream finished under the grill

PIZZA

Pizza Margherita 12.95
The queen of Italian pizza, tomato & Fior di latte

Vegetali 13.50
White based pizza with Fior di latte, grilled courgettes, Sicilian sweet peppers & aubergine

Salsiccia, Friarielli e Provola 13.95
Sicilian sausage, friarielli & Provola cheese from Sicily

Pizza Mortadella 15.50
Fior di Latte, Mortadella, Stracciatella di Mozzarella & pistachio

Pizza Prosciutto e Funghi 14.50
Tomato, Fior di Latte, ham & mushrooms

Calzone 14.50
Folded pizza with tomato, cheese & ham

Pizza Diavola 14.95
Tomato, Fior di Latte, spicy Calabrian sausage, onions & chilli

Extra Toppings 1.90
Truffle **3.00**

CONTORNI

Onion Rings, lightly battered deep fried onions 3.95

Sautéed Baby Potatoes & rosemary butter (v) 4.50

Tenderstem Broccoli, with garlic & chilli (v) 4.95

Fresh Baby Spinach sautéed with garlic oil & chilli (v) 4.95

Patate Fritte, fries 4.75

Patate al Tartufo, truffle fries with Parmesan 5.80

Zucchini Fritte, fried courgettes 5.95

Tomato Onion Salad, Tropea red onion, oregano & olive oil (v) 5.50

Insalata Verde, mixed baby leaf salad (v) 4.95

“Great food & great service from a true Italian”

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VINI

BIANCHI

NORTH

	glass (175ml)	btl
Remigio Bianco, Beni di Batasiolo, Piemonte. Local grapes varieties, <i>Bright yellow with clear greenish hints. Intense, fruity, Mediterranean bouquet, nice acidity, round, dry & well, bodied</i>	6.00	25.00
Pinot Grigio Castel Firmian, Mezzacorona, Trentino. Pinot Grigio <i>Straw-yellow, crispy fruity flavours. Dry & elegant with delicate acidity</i>	7.75	31.00
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino. Sauvignon Blanc <i>Pale straw-yellow with notes of pepper, asparagus & green leaves. Fresh & slightly sour</i>	8.00	32.00
Pinot Grigio, Santa Margherita, Alto Adige. Pinot Grigio <i>Aromas of green apple, pear, apricot, lemon & fennel with hints of peach & almonds. Dry, high acidity & medium bodied</i>		38.00
Gavi di Gavi "La Meirana" Brogli, Piemonte. Cortese <i>Light straw-yellow with notes of almonds on the palate. Fresh, fruity & dry</i>	11.25	46.50

CENTRAL

	glass (175ml)	btl
Trebbiano D'Abruzzo, Campiello, Abruzzo. Trebbiano <i>Intense & persistent notes of citrus, almonds & tropical fruit.</i>		26.50
Frascati Superiore, Casale Mattia, Lazio. Malvasia, Trebbiano <i>Straw coloured white wine, with an intense, distinctive, delicate scent, & a dry, soft taste</i>		29.00
Verdicchio Classico, Colonnara, Marche. Verdicchio <i>Vivacious straw-yellow with an intense bouquet with hints of fresh fruit & floral notes</i>		29.75
Vernaccia di San Gimignano, Fattorie Melini, Toscana. Vernaccia <i>Golden colour with hints of vanilla & floral notes. Fruity & spicy with an elegant finish</i>		40.00

SOUTH & THE ISLANDS

	glass (175ml)	btl
Grillo Roceno, Sibilliana, Sicilia. Grillo <i>Straw-yellow with aromatic flavours of grass & floral notes & hints of citrus</i>	6.50	27.50
Il Bianco di Vespa, Vespa, Puglia. Fiano <i>Golden yellow, delicate bouquet of citrus fruit & aromatic herbs, mineral & floral. Full & balanced</i>	9.00	38.00
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina <i>Straw-yellow with notes of pineapple, banana, apple & pear on a light background of white flowers</i>	9.00	38.00
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes</i>		38.75
Vermentino di Gallura "Cuccaione", Piero Mancini, Sardegna. Vermentino <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach</i>		43.50

ROSÉ

	glass (175ml)	btl
Pinot Grigio Rose, Torresella, Veneto. Pinot Grigio <i>Blush pink colour, as a white pulp peach. Aromas of white flowers & grapefruit</i>	7.75	32.00
Calafuria, Tormaresca, Puglia. Negroamaro <i>Peach in colour with delicate fragrances of strawberry, pink grapefruit & violets. Fresh with excellent aromatic persistence</i>		45.00

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco Balbinot le Manzane	9.20	38.50
Prosecco Rose le Manzane	9.95	41.50
Champagne Testulat Brut	12.45	61.00
Champagne Testulat Rose	14.20	66.00
Veuve Cliquot		89.75
Bollinger		99.50
Veuve Clicquot Rose		129.00
Laurent Perrier Rose		134.75
Dom Perignon		275.00
Cristal		349.00

BIRRA

Mastri Birrai Umbri, Italian Blonde Ale Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.	330ml	5.50
Mastri Birrai Umbri, Italian Pale Ale An intense & cloudy amber colour with copper tones & a compact & persistent head.	330ml	5.50
Peroni Nastro Azzurro (Roma) 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.	330ml	5.00
Moretti (Marche) Birra Moretti is a genuine beer produced using a traditional process that has remained almost unchanged since 1859.	330ml	4.75
Menabrea (Piedmonte) A great malt driven lager that leaves a long finish with a slight yeasty texture.	330ml	6.00
Peroni 0.0%, alcohol free	330ml	4.50

ROSSI

NORTH

	glass (175ml)	btl
Remigio Rosso, Beni di Batasiolo, Piemonte. Local grapes varieties, <i>Fruity flavours of cherry & raspberry with good acidity & plenty of tannins. Aromas of rose & anise</i>	6.00	25.00
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon <i>Intense & brilliant ruby-red, full & fresh with outstanding fruitiness. Dry, full bodied with a pleasant finish</i>	7.00	29.00
Merlot Grave del Friuli, Pighin, Friuli. Merlot <i>Intense bright ruby-red with distinct notes of cherry & violet followed by a hint of spice</i>	8.00	33.75
Barbera d'Asti "Boschetto Vecchio", Guasti Clemente, Piemonte. Barbera <i>Intense ruby-red, notes of fresh violet, red roses, cherries & vanilla along with light sweet tobacco</i>		50.50
Barolo DOCG, Beni di Batasiolo, Piemonte. Nebbiolo <i>Intense garnet-red, with hints of sweet spices, nuts & the typical delicate herbaceous aromas</i>		59.75

CENTRAL

	glass (175ml)	btl
Rosso Piceno "Lyricus", Colonnara, Marche. Sangiovese, Montepulciano <i>Clear ruby red, intense & persistent notes of ripe peach & plums.</i>	7.00	28.50
Montepulciano d'Abruzzo, Umani Ronchi, Abruzzo. Montepulciano <i>Ruby red, robust & full-bodied with aromas of plum & cherry. Rich in tannins with a dry finish</i>	8.50	35.00
Chianti Classico, Molino di Grace, Toscana. Sangiovese <i>A medium-bodied wine with flavours of cherry, strawberry, dried herbs, balsamic vinegar & smoke</i>		42.00

SOUTH & THE ISLANDS

	glass (175ml)	btl
Primitivo "Orus", Vinosia, Puglia. Primitivo <i>The palate is velvety, wonderfully harmonious & refined with black cherry, blackberry & a touch of liquorice</i>	6.50	27.75
Nero d'Avola Roceno, Sibilliana, Sicilia. Nero d'Avola <i>Strong, full-bodied fruity wine, with notes of blackberry & liquorice</i>	6.75	28.75
Syrah, Principi di Butera, Sicilia. Syrah <i>Brilliant & extremely intense ruby-red, with appealing notes of cherries, red fruit & sweet spices. Long & pleasant finish</i>		38.50
Il Bruno dei Vespa, Vespa, Puglia. Primitivo <i>Deep, fruit-driven & jammy. Filled with ripe, rich fruit & a plethora of spices. A classic Primitivo</i>		38.75
Negroamaro, Coppi, Puglia. Negroamaro <i>Intense red, finely aromatic & fruity, with hints of blackberries. Dry, full-bodied, soft & balanced</i>		39.75

SPECIALY SELECTED ANERI FOR SAN CARLO FUMO

Prosecco DOC Brut, Aneri, Veneto. 100% Glera <i>Straw yellow with fine & persistent perlage. Excellent for aperitif as well as for any occasion</i>		62.50
Pinot Grigio San Carlo, Aneri, Veneto. 100% Pinot Grigio <i>Straw yellow with notes of white flowers, plums & pineapple. Great accompaniment for white meats, light pasta & risotto with shellfish</i>		42.75
Pinot Nero San Carlo, Aneri, Veneto. 85% Pinot Nero, 15% Corvina <i>Ruby red, with an intense bouquet of violet & rosehip. Perfect with meats & cheeses, or important first courses</i>		44.75

SOFT DRINKS & JUICES

Coke	3.50	Fruit juices	3.80
Diet Coke	3.50	Orange, Apple, Cranberry, Pineapple, Grapefruit	
Still Water	btl 750ml 4.70	Fever-Tree Mixers	3.65
Sparkling Water	btl 750ml 4.70	Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Soda Water, Lemonade	
San Bitter Rosso	3.00		
Crodino	3.00		
Appletiser	3.00		

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