

# WEEKEND BRUNCH

SAT & SUN 11AM-5PM



## avocado toast \$12

whole grain sourdough, avocado, fried egg, field greens

## eggs benedict \$12

english muffin, canadian bacon, hollandaise, home fries

## omelette \$11

eggwhites, baby spinach, goat cheese, field greens

## grilled cheese \$11

cheddar, sauteed market mushrooms, home fries

## kale caesar \$9

homemade croutons, parmigiano, pine nuts

## shrimp salad \$14

arugula, strawberries, oranges, parmigiano, prosecco dijon

==== **breakfast carbonara \$13** spaghetti, pecorino cream cheese, bacon chips, scallion, fried egg =====

## steak & eggs \$19

nebraska skirt steak, grilled asparagus, fried egg, homefries

## fumo burger \$14

lettuce, tomato, bacon, cheddar, chipolte mayo, truffle fries

## french toast \$12

nutella whip, strawberries, oranges, maple syrup

## WOOD BURNING PIZZA

### the lox \$14

smoked salmon, cream cheese, red onion, fried capers

### the hangover \$13

mozzarella, sliced hotdogs, fries salsa rosada

### buffalo \$12

spicy louisiana style chicken, blue cheese, mozzarella

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\$6  
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**Mimosa** Prosecco / Orange juice

**Bloody Mary** Tomato juice / Sriracha / Horseradish

**Paloma** Tequila / Grapefruit / Chili salt

**Michelada** Narragansett / Lime juice / Hot sauce / Spices

**Aperol Spritz** Prosecco / Aperol / Orange juice



### Unlimited mimosas & bloody mary's

Unlimited option must be clearly stated when ordering entree • Valid for 1.5 hours

**\$17.5**

**FUMO**  
PIZZA • BAR • PASTA

# WINE

## ROSE & SPARKLING

<b>Prosecco</b> , Casalini, Italy	\$10	\$38
<b>Rose</b> , Bertani, 2014 Italy	\$9	\$35
<b>Lambrusco</b> , Cavicchioli, Italy	\$9	\$35
<b>Champagne</b> , Veuve Cliquot, France		\$75

## WHITE

<b>Pinot Grigio</b> , Zenato, 2014 Italy	\$8	\$32
<b>Sauvignon Blanc</b> , Tohu, 2014 New Zeland	\$11	\$40
<b>Chardonnay</b> , Big Vine, 2013 California	\$9	\$35
<b>Riesling</b> , Vertikal, 2014 Germany	\$10	\$38
<b>Gavi di Gavi</b> , La Ghibellina, 2014 Italy		\$40
<b>Fiano di Avellino</b> , Tenuta Ponte, 2014 Italy		\$42
<b>Albarino</b> , Palodas Bruxas, 2014 Spain		\$48
<b>Chardonnay</b> , Antinori Bramito, 2014 Italy		\$52
<b>Wine of the day</b>		P/A

## RED

<b>Montepulciano</b> , Mammiero, 2012 Italy	\$10	\$38
<b>Chianti</b> , Monrosso, 2012 Italy	\$9	\$35
<b>Cabernet</b> , Carnivor, 2013 California	\$11	\$40
<b>Malbec</b> , Diseno, 2014 Argentina	\$9	\$32
<b>Pinot Noir</b> , Wallace Brook, 2013 Oregon	\$13	\$46
<b>Rioja</b> , Vina Bujanda, 2012 Spain		\$44
<b>Shiraz</b> , Jim Barry, 2013 Australia		\$48
<b>Zinfandel</b> , Seghesio, 2014 California		\$52
<b>Super Tuscan</b> , Varvara, 2013 Italy		\$70
<b>Amarone</b> , Villa Spinosa, 2008 Italy		\$75
<b>Wine of the day</b>		P/A

# BEER

## PALE ALE

**Bronx Belgin Ale**, Bronx \$6

## WHITE ALE

**Allegash white**, Maine \$7

**Southampton Double Wit**, New York \$8

## LAGER/PILSNER

**Carlsberg**, Denmark \$7

**Peroni**, Italy \$7

**Moretti**, Italy \$7

**Narraganset**, Rhode Island \$5

**Six Point Crisp**, Brooklyn \$6

## IPA

**Ballast Grapefruit**, California \$8

**Lagunitas Lil Something**, California \$7

**Ithica Flower Power**, New York \$7

## STOUT

**Lefthand Nitro**, Colorado \$7

**Bells Porter**, Michigan \$6

## GLUTEN FREE

**Daura**, Spain \$6

**Crabbies Ginger Beer**, Scotland \$7



# COCKTAILS \$12

**Leilani** Black Strap Rum / Campari / Pineapple / Fresh lime

**Amelia** Vodka / St. Germaine / Blanc Vermouth / Pured raspberry / Fresh lemon

**Madame St. Clair** Bourbon / Fresh ginger & lemon / Mango nectar

**Penelope** Gin / Fresh lime / Green bell pepper / Basil / Pinch of salt

**Perla** Tequila / Galliano / Pressed cucumber / Fresh lime / Chilli salt / Habanero bitters

**Carolina** Mezcal / Tequila / Averna Amaro / Maraschino / Fresh grapefruit & lime / Cayene

**Barrel Aged Negroni** Blanco Tequila / Carpano Antica / Contratto Rosso

**Barrel Aged Old-Fashioned** Tangerine White Rum / Orange bitters / Sherry

Please alert your server of any food allergies, as not all ingredients are listed on the menu.

Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more • Substitutions may be subject to additional charges

# FUMO

PIZZA • BAR • PASTA