

SNACKS

baked clams (6) \$12 (dozen) \$20
little neck clams, oreganata butter, breadcrumbs

rice balls \$12
green peas, chopped meat, mozzarella, pomodoro

eggplant parmigiana \$14
wood burning, pomodoro, basil

baby artichokes \$12
pan fried, parmigiano, chipotle mayo

spicy calamari \$13
tossed marinara, basil, cherry peppers

parm sliders \$9
lucano bun, meatball or chicken

fritto \$14
calamari, shrimp, cucumber tartar

meatballs \$10
pomodoro, grilled garlic bread, basil

fried mozz \$11
breaded mozzarella, pomodoro

MAINS

chicken & veggies \$19
marinated & grilled, roasted market garden vegetables

chicken parm \$17
breaded or grilled, choice of pasta or salad

chicken marsala \$21
pan seared, wild mushrooms, grilled asparagus

branzino \$23
oven roasted, fresh herb marinate, baby spinach

grilled salmon \$23
garlic & oil, white wine, sauteed kale

shrimp francese \$23
white wine, lemon butter, market garden vegetables

steak & fries \$24
marinated skirt steak, hand cut fries

fumo burger \$15
lettuce, tomato, bacon, cheddar, chipotle mayo, truffle fries
add avocado or mushrooms \$2



GREENS

chicken \$5 • shrimp \$6 • steak \$7

romaine \$10
cucumber, grape tomatoes, carrots, mozzarella, italian dressing

baby spinach \$12
honey pecans, avocado, carrots, balsamic vinaigrette

arugula \$11
shaved parmigiano, grape tomatoes, green apple, lemon olive oil

kale caesar \$12
homemade croutons, parmigiano, pine nuts

shrimp \$17
goat cheese, grilled asparagus, grape tomatoes, balsamic vinaigrette

PASTA

gluten free & whole wheat \$2

penne caprese \$14
fresh mozzarella, pomodoro, basil

penne vodka \$15
prosciutto, shallots, pink sauce

rigatoni bolognese \$15
traditional meat sauce

spaghetti vongole \$17
manila clams, E.V.O.O brodino

rigatoni norma \$16
italian eggplant, ricotta salata, pomodoro, basil

rigatoni gamberi \$18
shrimp, broccoli, mozzarella, pink sauce

spaghetti funghi \$16
wild mushrooms, marsala cream, truffle oil

rigatoni salsiccia \$16
crumbled sausage, tomatoes, spinach, marinara

baked ziti \$14
wood burning, herbed ricotta, mozzarella, pomodoro

whole wheat primavera \$15
market garden vegetables, peccorino, garlic & oil

spaghetti carbonara \$16
wood smoked bacon, onions, egg, peas, cream

sides hand cut fries • broccoli rabe • asparagus • garlic bread • garden vegetables **\$6**

• rosso •

margherita \$12 fresh mozzarella, basil, tomato, E.V.O.O
roni \$14 pepperoni, sausage, cherry peppers, fresh mozzarella
vodka \$13 creamy pink sauce, fresh mozzarella, scallions
rabe \$14 broccoli rabe, fresh mozzarella, sausage

• bianco •

buffalo \$13 spicy louisiana style chicken, blue cheese, mozzarella
funghi \$14 wild mushrooms, red onion, parmigiano, mozzarella, arugula
parma \$16 prosciutto, arugula, parmigiano, fontina, truffle oil
bianca \$15 roasted kale, caciocavallo, mozzarella, herbed ricotta

gluten free & whole wheat \$2

PIZZA



FUMO
PIZZA • BAR • PASTA

WINE

ROSE & SPARKLING

Prosecco , Casalini, Italy	\$10	\$38
Rose , Bertani, 2014 Italy	\$9	\$35
Lambrusco , Cavicchioli, Italy	\$9	\$35
Champagne , Veuve Cliquot, France		\$90
Champagne , Don Perignon, France		\$320

WHITE

Pinot Grigio , Zenato, 2014 Italy	\$9	\$35
Sauvignon Blanc , Tohu, 2014 New Zeland	\$12	\$42
Chardonnay , Big Vine, 2013 California	\$10	\$38
Riesling , Vertikal, 2014 Germany	\$12	\$42
Friulano , Fiegel, 2014 Italy	\$13	\$44
Gavi di Gavi , La Ghibellina, 2014 Italy		\$46
Albarino , Palodas Bruxas, 2014 Spain		\$48
Chardonnay , Antinori Bramito, 2014 Italy		\$52

RED

Montepulciano , Marammiero, 2012 Italy	\$11	\$40
Chianti , Monrosso, 2012 Italy	\$10	\$38
Cabernet , Carnivor, 2013 California	\$11	\$40
Malbec , Diseno, 2014 Argentina	\$10	\$38
Pinot Noir , Wallace Brook, 2013 Oregon	\$13	\$46
Rioja , Vina Bujanda, 2012 Spain		\$48
Barbera , "Aves" Burlotto, 2015 Italy		\$65
Cabernet Sauvignon , Justin, 2014 California		\$70
Super Tuscan , Varvara, 2013 Italy		\$75
Amarone , Villa Spinosa, 2008 Italy		\$80
Brunello di Montalcino , Caparzo, 2011 Italy		\$85
Super Tuscan , Terricci Lanciola, 2009 Italy		\$95
Barolo , Eugenio Bocchino "LU", 2012 Italy		\$105

BEER

PALE ALE

Bronx Belgin Ale, Bronx \$6

WHITE ALE

Allegash white, Maine \$7

LAGER/PILSNER

Carlsberg, Denmark \$7

Moretti, Italy \$7

Narraganset, Rhode Island \$5

Six Point Crisp, Brooklyn \$6

IPA

Ballast Grapefruit, California \$8

Laguanitas Lil Something, California \$7

STOUT

Bells Porter, Michigan \$6

GLUTEN FREE

Crabbies Ginger Beer, Scotland \$7



COCKTAILS \$12

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

Ella Bourbon / Rosemary / Blackberry / Orange bitters

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

Carolina Mezcal / Tequila / Averna Amaro / Maraschino / Fresh grapefruit & lime / Cayenne

Georgia Grapefruit infused Gin / St. Germaine / Fresh lemon

Fumo Manhattan Bacon infused Bourbon / Sweet Vermouth / Maraschino cherry

1765 Hennessy Cognac / Demerara / Prosecco

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