

SNACKS

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

rice balls \$12.5

green peas, chopped meat, mozzarella, pomodoro

eggplant parmigiana \$14

wood burning, pomodoro, basil

baby artichokes \$12.5

pan fried, parmigiano, chipotle mayo

spicy calamari \$14

tossed marinara, basil, cherry peppers

fritto \$14

calamari, shrimp, marinara

meatballs \$12

pomodoro, grilled garlic bread, basil

fried mozz \$12.5

breaded mozzarella, pomodoro

soup of the day \$9



GREENS

quinoa \$4 • chicken \$6 • shrimp \$7 • steak \$9

romaine \$12

cucumber, grape tomatoes, carrots, mozzarella, italian dressing

baby spinach \$13

honey pecans, avocado, carrots, balsamic vinaigrette

arugula \$12

shaved parmigiano, grape tomatoes, green apple, lemon olive oil

kale caesar \$13

focaccia croutons, parmigiano, pine nuts

shrimp \$18

goat cheese, grilled asparagus, grape tomatoes, balsamic vinaigrette

caprese \$16

imported buffalo mozzarella, tomato, fresh basil, E.V.O.O

MAINS

chicken & veggies \$20

marinated & grilled, roasted garden vegetables

chicken parm \$19

breaded or grilled, choice of pasta or field greens

chicken marsala \$22

pan seared, wild mushrooms, grilled asparagus

branzino \$23.5

oven roasted, fresh herb marinate, baby spinach

grilled salmon \$24.5

garlic & oil, white wine, sauteed kale

steak & fries \$25

marinated skirt steak, seasoned fries

fumo burger \$16.5

lettuce, tomato, bacon, cheddar, chipotle mayo

choice of field greens or truffle fries

add avocado or mushrooms \$2

sides \$7

truffle fries • spinach • asparagus

gluten free flat bread • garden vegetables

PASTA

gluten free **OR** whole wheat \$3

penne caprese \$15

fresh mozzarella, pomodoro, basil

penne vodka \$16

parma prosciutto, shallots, pink sauce

rigatoni bolognese \$16

traditional meat sauce

spaghetti vongole \$18

manila clams, E.V.O.O brodinio

rigatoni norma \$17

italian eggplant, ricotta salata, pomodoro, basil

rigatoni gamberi \$19

shrimp, broccoli, mozzarella, pink sauce

spaghetti funghi \$17

wild mushrooms, marsala cream, truffle oil

rigatoni salsiccia \$17

crumbled sausage, tomatoes, spinach, marinara

baked ziti \$15

wood burning, herbed ricotta, mozzarella, pomodoro

whole wheat primavera \$16

garden vegetables, pecorino, garlic & oil, toasted breadcrumbs

spaghetti carbonara \$17

wood smoked bacon, onions, egg, peas, cream

spaghetti vegan pesto \$19

organic cashew nuts, fresh basil

• rosso •

margherita \$13 fresh mozzarella, basil, tomato, E.V.O.O

roni \$15 pepperoni, sausage, hot cherry peppers, fresh mozzarella

vodka \$14 creamy pink sauce, fresh mozzarella, scallions

veggie \$14 roasted vegetables, tomato, fresh mozzarella, E.V.O.O

vegan \$16 daiya cheese, cashew basil pesto, crushed plum tomato

• bianco •

buffalo \$15 spicy louisiana style chicken, blue cheese, mozzarella

funghi \$14 wild mushrooms, red onion, parmigiano, mozzarella, arugula

parma \$17 prosciutto, arugula, parmigiano, fontina, truffle oil

bianca \$15 roasted kale, caciocavallo, herbed ricotta, mozzarella

gluten free **OR** whole wheat \$3 / sub vegan cheese \$3

PIZZA



FUMO

PIZZA • BAR • PASTA

WINE

ROSE & SPARKLING

Prosecco , Casalini, Italy	\$11	\$40
Rose , Bertani, Italy 2016	\$10	\$38
Lambrusco , Cavicchioli, Italy	\$9	\$35
Champagne , Veuve Cliquot, France		\$120
Champagne , Dom Perignon, France 2006		\$370

WHITE

Pinot Grigio , Bacaro, Italy 2016	\$11	\$40
Sauvignon Blanc , Tohu, New Zealand 2016	\$12	\$42
Chardonnay , Smoke Tree, California 2015	\$10	\$38
Riesling , Weinreich, Germany 2015	\$12	\$42
Friulano , Fiegel, Italy 2016	\$13	\$44
Gavi di Gavi , La Ghibellina, Italy 2016		\$46
Albarino , Palodas Bruxas, Spain 2016		\$48
Chardonnay , Antinori Bramito, Italy 2015		\$52

RED

Montepulciano , Marammiero, Italy 2015	\$11	\$40
Chianti , Lamciola, Italy 2015	\$11	\$40
Cabernet , Carnivor, California 2015	\$12	\$42
Malbec , Diseno, Argentina 2016	\$10	\$38
Pinot Noir , Gerard Bertrand, 2015	\$13	\$46
Rioja , Marques Deriscal, Spain Reserva 2012		\$52
Barbera , "Aves" Burlotto, Italy 2016		\$65
Cabernet Sauvignon , Justin, California 2014		\$75
Super Tuscan , Varvara, Italy 2015		\$82
Amarone , Villa Spinosa, Italy 2008		\$85
Brunello di Montalcino , Caparzo, Italy 2012		\$90
Super Tuscan , Terricci Lanciola, Italy 2011		\$95

BEER

PALE ALE

Bronx Belgin Ale , Bronx	\$6
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WHITE ALE

Allegash white , Maine	\$7
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LAGER/PILSNER

Birra Antoniana , Italy	\$8
Forst , Italy	\$6
Narraganset , Rhode Island	\$5
Six Point Crisp , Brooklyn	\$6

IPA

Ballast Grapefruit , California	\$8
Laguanitas Lil Something , California	\$7
Greenport Harbor , Long Island	\$7

CIDER

Austin Eastciders , Texas	\$6
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STOUT

Left Hand Nitro , Michigan	\$6
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GLUTEN FREE

Crabbies Ginger Beer , Scotland	\$7
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SEASONAL BEER

\$7



COCKTAILS \$12

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

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

Linda Gin / Watermelon / Campari / Fresh lemon

Scarlett Tequila / Strawberry / Lime / Black peppercorn syrup

Ella Bourbon / Sage/ Blackberry / Orange bitters

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