

## SNACKS

### rice balls \$11

green peas, chopped meat, mozzarella, pomodoro

### fried mozz \$10

breaded mozzarella, pomodoro

### meatballs \$9

pomodoro, grilled garlic bread, basil

### eggplant parmigiana \$13

wood burning, baked eggplant, pomodoro

### baby artichokes \$11

pan fried, parmigiano, chipotle mayo

### spicy calamari \$12

tossed marinara, basil, cherry peppers



## GREENS

chicken \$5 • shrimp \$6 • steak \$7

### romaine \$9

cucumber, grape tomatoes, carrots, mozzarella, italian dressing

### baby spinach \$11

honey pecans, avocado, carrots, balsamic vinaigrette

### kale caesar \$11

homemade croutons, parmigiano, pine nuts

### arugula \$10

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

### shrimp \$16

goat cheese, grilled asparagus, grape tomatoes, balsamic vinaigrette

## MAINS

### chicken & veggies \$18

marinated & grilled, roasted market garden vegetables

### chicken parm \$16

breaded or grilled, choice of pasta or salad

### grilled salmon \$22

garlic & oil, white wine, sauteed kale

### shrimp francese \$22

white wine, lemon, market garden vegetables

### steak & fries \$23

marinated skirt steak, hand cut fries

### fumo burger \$14

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

add avocado or mushrooms \$2

## PANINI

choice of field greens or fries

### parm hero \$13

chicken or meatball

### prosciutto \$13

arugula, tomato, fontina, E.V.O.O

### grilled veggies \$12

garden vegetables, fresh mozzarella, pesto aioli

### fried chicken \$12

tomato, avocado, mayo, italian dressing

### grilled chicken \$12

broccoli rabe, fresh mozzarella

## PASTA

gluten free & whole wheat \$2

### penne vodka

prosciutto, shallots, pink sauce

### penne caprese

fresh mozzarella, pomodoro, basil

### rigatoni norma

italian eggplant, ricotta salata, pomodoro, basil

### spaghetti carbonara

wood smoked bacon, onions, egg, peas, cream

### rigatoni bolognese

traditional meat sauce

### rigatoni salsiccia

crumbled sausage, tomatoes, spinach, marinara

### spaghetti vongole

manila clams, E.V.O.O brodino

### whole wheat primavera

market garden vegetables, peccorino, garlic & oil

### baked ziti

wood burning, herbed ricotta, mozzarella, pomodoro

### spaghetti polpette

pomodoro, homemade meatballs

### penne alfredo

peccorino, cream



• rosso •

**margherita \$11** fresh mozzarella, basil, tomato, E.V.O.O

**roni \$12** pepperoni, sausage, bacon, cherry peppers, fresh mozzarella

**vodka \$12** creamy pink sauce, fresh mozzarella, scallions

**rabe \$13** broccoli rabe, fresh mozzarella, sausage

• bianco •

**buffalo \$12** spicy louisiana style chicken, blue cheese, mozzarella

**funghi \$13** wild mushrooms, red onion, parmigiano, mozzarella, arugula

**parma \$15** prosciutto, arugula, parmigiano, fontina, truffle oil

**bianca \$13** roasted kale, caciocavallo, mozzarella, herbed ricotta

gluten free & whole wheat \$2



## PIZZA

# 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		\$90
<b>Champagne</b> , Don Perignon, France		\$320

## WHITE

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

## RED

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

# BEER

## PALE ALE

<b>Bronx Belgin Ale</b> , Bronx	\$6
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## WHITE ALE

<b>Allegash white</b> , Maine	\$7
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## LAGER/PILSNER

<b>Carlsberg</b> , Denmark	\$7
<b>Moretti</b> , Italy	\$7
<b>Narraganset</b> , Rhode Island	\$5
<b>Six Point Crisp</b> , Brooklyn	\$6

## IPA

<b>Ballast Grapefruit</b> , California	\$8
<b>Laguanitas Lil Something</b> , California	\$7

## STOUT

<b>Bells Porter</b> , Michigan	\$6
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## GLUTEN FREE

<b>Crabbies Ginger Beer</b> , Scotland	\$7
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# 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