

## 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

### grilled salmon \$23

garlic & oil, white wine, sauteed kale

### shrimp francese \$23

white wine, lemon butter, market garden vegetables

### branzino \$23

oven roasted, fresh herb marinate, baby spinach

### 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

## PANINI

### LUNCH ONLY • 11 - 4:30

choice of field greens or fries

### parm hero \$12

chicken or meatball

### prosciutto \$13

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

### grilled veggies \$11

garden vegetables, fresh mozzarella, pesto aioli

### fried chicken \$11

tomato, avocado, mayo, italian dressing

### grilled chicken \$12

broccoli rabe, fresh mozzarella



# FUMO

PIZZA • BAR • PASTA



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[www.fumorestaurant.com](http://www.fumorestaurant.com)

## SNACKS

**baked clams (6) \$12 (dozen) \$20**

Little Neck clams, oreganata butter,  
bread crumbs

**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**

meatball or chicken

**fritto \$14**

calamari, shrimp, cucumber tartar

**meatballs \$10**

pomodoro, grilled garlic bread, basil

**fried mozz \$11**

breaded mozzarella, pomodoro

## 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

**shrimp \$17**

mesclun, goat cheese, grilled asparagus,  
grape tomatoes, balsamic vinaigrette

**kale caesar \$12**

homemade croutons, parmigiano, pine nuts

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

## PASTA

gluten free & whole wheat \$2

**penne vodka \$15**

prosciutto, shallots, pink sauce

**penne caprese \$14**

fresh mozzarella, pomodoro, basil

**rigatoni norma \$16**

eggplant, ricotta salata, pomodoro, basil

**spaghetti bolognese \$15**

traditional meat sauce

**rigatoni salsiccia \$16**

sausage, grape tomatoes, spinach, marinara

**whole wheat primavera \$15**

market garden vegetables, garlic & oil

**penne alfredo \$14**

peccorino, cream



**baked ziti \$14**

wood burning, ricotta, mozzarella, pomodoro

**spaghetti polpette \$14**

pomodoro, homemade meatballs

**rigatoni gamberi \$18**

shrimp, broccoli, mozzarella, pink sauce

**spaghetti funghi \$16**

wild mushrooms, marsala cream, truffle oil

**spaghetti vongole \$17**

Manila clams, E.V.O.O brodino

**spaghetti carbonara \$16**

wood smoked bacon, onions, egg, peas, cream

**spaghetti pesto \$15**

basil, peccorino, pine nuts

## PIZZA

gluten free & whole wheat \$2

• rosso •

**margherita \$12** fresh mozzarella, basil, tomato, E.V.O.O

**roni \$14** pepperoni, sausage, bacon, cherry peppers, fresh mozzarella

**vodka \$13** creamy pink sauce, fresh mozzarella, scallions

**rabe \$14** broccoli rabe, sausage, fresh mozzarella

• 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

