

MAINS

chicken & veggies \$19

marinated & grilled, roasted market garden vegetables

chicken parm \$18

breaded or grilled, choice of pasta or salad

chicken marsala \$21

pan seared, wild mushrooms, grilled asparagus

grilled salmon \$24

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 \$16

lettuce, tomato, bacon, cheddar, chipotle mayo
add avocado or mushrooms \$2
choice of field greens or truffle fries

PANINI

LUNCH ONLY • 11 - 4:30

served with field greens

parm hero \$13

chicken or meatball

prosciutto \$13

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

caprese \$11

tomato, fresh mozzarella, basil, pesto, E.V.O.O

fried chicken \$12

tomato, avocado, mayo, italian dressing

grilled chicken \$12

broccoli rabe, fresh mozzarella



FUMO

PIZZA • BAR • PASTA



1600 Amsterdam Ave, NY NY 10031

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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 \$11

pomodoro, grilled garlic bread, basil

fried mozz \$12

breaded mozzarella, pomodoro

caprese \$16

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

GREENS

quinoa \$4 • chicken \$5 • shrimp \$6 • steak \$7

romaine \$11

cucumber, grape tomatoes, carrots,
mozzarella, italian dressing

baby spinach \$12

honey pecans, avocado, carrots,
balsamic vinaigrette

kale caesar \$12

focaccia croutons, parmigiano, pine nuts

arugula \$11

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

shrimp \$17

goat cheese, grilled asparagus,
grape tomatoes, balsamic vinaigrette

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

rigatoni bolognese \$15

traditional meat sauce

rigatoni salsiccia \$16

sausage, grape tomatoes, spinach, marinara

whole wheat primavera \$15

market garden vegetables, pecorino, garlic & oil

penne alfredo \$14

pecorino, cream

baked ziti \$14

wood burning, ricotta, mozzarella, pomodoro

spaghetti polpette \$15

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 \$16

basil, pecorino, pine nuts

PIZZA

gluten free & whole wheat \$3

• rosso •

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

roni \$14 pepperoni, sausage, hot cherry peppers, fresh mozzarella

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

rabe \$14 broccoli rabe, sausage, fresh mozzarella

• bianco •

buffalo \$14 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, herbed ricotta, mozzarella

