



mains

	HALF TRAY	FULL TRAY
BRANZINO oven roasted, fresh herb marinate	\$100	\$155
CHICKEN FRANCESE white wine, lemon, butter	\$90	\$140
GRILLED SALMON  garlic & oil, white wine	\$95	\$145
SKIRT STEAK grilled marinated steak	\$110	\$160
EGGPLANT PARM  sliced eggplant, tomato sauce, mozzarella, basil, parmesan cheese	\$70	\$130
MEATBALL PARM homemade meatballs, pomodoro sauce, mozzarella cheese	\$70	\$130
CHICKEN PARM (<i>breaded or grilled</i>) pomodoro sauce, mozzarella cheese	\$70	\$130
CHICKEN MARSALA pan seared, wild mushrooms, marsala sauce	\$90	\$140



sides

	HALF TRAY	FULL TRAY
BROCCOLI  	\$45	\$75
SPINACH  	\$45	\$75
MIXED MUSHROOMS	\$45	\$75
GARLIC BREAD	\$45	\$75
FLAT BREAD 	\$35	\$65

desserts

TIRAMISU
ladyfingers, espresso, marscapone • 24 hour notice needed!!
HALF TRAY **\$75**

MINI CANNOLIS
25pc **\$60** • 50pc **\$100** • 75pc **\$150**

 gluten free  vegan

Half tray feeds 10-12 people • Full tray feeds 18-20 people

CATERING MENU

FUMO
PIZZA • BAR • PASTA

H A R L E M
1600 Amsterdam Ave, New York, NY 10031
P 646.692.6675 • F 646.692.6850

U P P E R W E S T S I D E
2791 Broadway, New York, NY 10025
P 646.822.2921 • F 646.822.2923

www.fumorestaurant.com

snacks

	HALF TRAY	FULL TRAY
BAKED CLAMS little neck clams, oreganata butter, breadcrumbs	\$70	\$110
FRIED MOZZ breaded mozzarella, pomodoro	\$55	\$90
SPICY CALAMARI tossed marinara, basil, cherry peppers	\$70	\$110
FRITTO calamari, shrimp, marinara	\$70	\$110
MEATBALLS ground beef, parmesan cheese, pomodoro sauce	\$60	\$95
CHICKEN WINGS breaded with buffalo sauce, served with blue cheese, carrots & celery sticks	\$30 (24) \$45 (36)	\$60 (48)
MOZZARELLA CAPRESE fresh mozzarella, tomatoes, basil, E.V.V. O	\$60	\$95
BABY ARTICHOKEs pan fried, parmesan, chipolte mayo	\$60	\$95

greens

	HALF TRAY	FULL TRAY
BABY SPINACH  honey pecans, avocado, carrots, balsamic vinaigrette	\$55	\$90
KALE CAESAR focaccia croutons, parmigiano, pine nuts	\$50	\$85
ARUGULA  shaved parmigiano, grape tomatoes, green apple, lemon olive oil	\$55	\$90
MESCLUN  grape tomatoes, cucumbers, red onions, carrots, balsamic vinaigrette	\$50	\$85

add chicken \$35/\$55 • add shrimp \$50/\$80 • add steak \$55/\$85 • add quinoa \$15/\$25

Half tray feeds 10-12 people • Full tray feeds 18-20 people

HALF DOZEN
\$65




DOZEN
\$110

FRIED CHICKEN
bacon, tomato, lettuce, mayo
GRILLED CHICKEN
tomato, avocado, italian dressing
CHICKEN PARM

MEATBALL PARM
PROSCIUTTO
arugula, tomato, fontina, E.V.O.O
CAPRESE
tomato, mozzarella, pesto aioli



pasta

	HALF TRAY	FULL TRAY
SALSICCIA crumbled sausage, tomatoes, spinach, marinara	\$70	\$110
FUNGHI wild mushrooms, marsala cream, truffle oil	\$75	\$115
POLPETTE traditional tomato sauce, homemade meatballs	\$60	\$105
GAMBERI shrimp, broccoli, mozzarella, pink sauce	\$80	\$130
MARINARA ARRABIATTA spicy marinara sauce, basil	\$55	\$95
VODKA parma prosciutto, shallots, pink sauce	\$65	\$110
CAPRESE fresh mozzarella, pomodoro, basil	\$60	\$105
ALFREDO SAUCE classic parmesan creamy cheese sauce	\$60	\$105
BOLOGNESE traditional meat sauce	\$75	\$115
BAKED ZITI wood burning, herbed ricotta, mozzarella, pomodoro	\$65	\$110
CARBONARA wood smoked bacon, onions, egg, peas, cream	\$70	\$110
LOBSTER FRA DIAVOLO Maine lobster, marinara, cherry peppers, fresh basil	\$95	\$160
VEGAN PESTO  organic cashew nuts, fresh basil	\$75	\$115

• CHOICE OF •
spaghetti, penne or rigatoni
gluten free available add \$15/\$20
sub vegan cheese add \$20/\$25

