

SNACKS

rice balls \$11.5

green peas, chopped meat, mozzarella, pomodoro

fried mozz \$11.5

breaded mozzarella, pomodoro

meatballs \$11

pomodoro, grilled garlic bread, basil

eggplant parmigiana \$13

wood burning, baked eggplant, pomodoro

baby artichokes \$11.5

pan fried, parmigiano, chipotle mayo

spicy calamari \$13

tossed marinara, basil, cherry peppers

soup of the day \$9



GREENS

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

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

caprese \$15

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

MAINS

chicken & veggies \$19

marinated & grilled, roasted garden vegetables

chicken parm \$18

breaded or grilled, choice of pasta or field greens

grilled salmon \$23.5

garlic & oil, white wine, sauteed kale

branzino \$22.5

oven roasted, fresh herb marinade, baby spinach

steak & fries \$24

marinated skirt steak, seasoned fries

fumo burger \$15.5

lettuce, tomato, bacon, cheddar, chipotle mayo

choice of field greens or truffle fries

add avocado or mushrooms \$2

PANINI

served with field greens

parm hero \$13

chicken or meatball

prosciutto \$14

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

grilled chicken \$13

tomato, avocado, italian dressing

fried chicken BLT \$13

bacon, tomato, lettuce, mayo

caprese \$12

tomato, mozzarella, pesto aioli

PASTA

gluten free or whole wheat \$3

rigatoni bolognese

traditional meat sauce

rigatoni salsiccia

crumbled sausage, tomatoes, spinach, marinara

spaghetti vongole

manila clams, E.V.O.O brodino

spaghetti vegan pesto

organic cashew nuts, fresh basil

whole wheat primavera

vegetables, pecorino, garlic & oil, toasted breadcrumbs

baked ziti

wood burning, herbed ricotta, mozzarella, pomodoro

spaghetti polpette

pomodoro, homemade meatballs

penne alfredo

pecorino cheese, cream, black pepper

penne vodka

parma 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



• rosso •

margherita \$12 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

veggie \$13 roasted vegetables, tomato, fresh mozzarella, E.V.O.O

vegan \$15 daiya cheese, cashew basil pesto, crushed plum tomato

• bianco •

buffalo \$14 spicy louisiana style chicken, blue cheese, mozzarella

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

parma \$16 prosciutto, arugula, parmigiano, fontina, truffle oil

bianca \$14 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

WHITE ALE

Allegash white, Maine \$7

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

STOUT

Left Hand Nitro, Michigan \$6

GLUTEN FREE

Crabbies Ginger Beer, Scotland \$7

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