

MAINS

chicken & veggies \$20

marinated & grilled, roasted garden vegetables

chicken parm \$19

breaded or grilled, choice of pasta or salad

chicken marsala \$22

pan seared, wild mushrooms, grilled asparagus

grilled salmon \$24.5

garlic & oil, white wine, sauteed kale

chicken francese \$22

white wine, lemon butter, market garden vegetables

branzino \$23.5

oven roasted, fresh herb marinate, baby spinach

steak & fries \$25

marinated skirt steak, hand cut fries

fumo burger \$16.5

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 \$14

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

caprese \$12

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

grilled chicken \$13

tomato, avocado, italian dressing

fried chicken BLT \$13

bacon, tomato, lettuce, mayo



FUMO

PIZZA • BAR • PASTA



1600 Amsterdam Ave, NY NY 10031

P 646.692.6675 **F** 646.692.6850

www.fumorestaurant.com

SNACKS

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

Little Neck clams, oreganata butter,
bread crumbs

rice balls \$12.5

green peas, chopped meat,
mozzarella, pomodoro

eggplant parmigiana \$14

wood burning, pomodoro, basil

baby artichokes \$12.5

pan fried, parmigiano, chipotle mayo



spicy calamari \$14

tossed marinara, basil, cherry peppers

fritto \$14

calamari, shrimp, marinara

meatballs \$12

pomodoro, grilled garlic bread, basil

fried mozz \$12.5

breaded mozzarella, pomodoro

caprese \$16

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

GREENS

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

romaine \$12

cucumber, grape tomatoes, carrots,
mozzarella, italian dressing

baby spinach \$13

honey pecans, avocado, carrots,
balsamic vinaigrette

arugula \$12

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

shrimp \$18

goat cheese, grilled asparagus,
grape tomatoes, balsamic vinaigrette

kale caesar \$13

focaccia croutons, parmigiano, pine nuts

sides truffle fries • spinach • asparagus • gluten free flat bread • garden vegetables **\$7**

PASTA

gluten free & whole wheat **\$3**



penne vodka \$16

parma prosciutto, shallots, pink sauce

penne caprese \$15

fresh mozzarella, pomodoro, basil

rigatoni norma \$17

eggplant, ricotta salata, pomodoro, basil

rigatoni bolognese \$16

traditional meat sauce

rigatoni salsiccia \$17

sausage, grape tomatoes, spinach, marinara

whole wheat primavera \$16

market garden vegetables, pecorino, garlic & oil

penne alfredo \$14

pecorino, cream

baked ziti \$15

wood burning, ricotta, mozzarella, pomodoro

spaghetti polpette \$16

pomodoro, homemade meatballs

rigatoni gamberi \$19

shrimp, broccoli, mozzarella, pink sauce

spaghetti funghi \$17

wild mushrooms, marsala cream, truffle oil

spaghetti vongole \$18

Manila clams, E.V.O.O brodino

spaghetti carbonara \$17

wood smoked bacon, onions, egg, peas, cream

spaghetti vegan pesto \$19

organic cashew nuts, fresh basil

PIZZA

gluten free & whole wheat **\$3**

• rosso •

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

roni \$15 pepperoni, sausage, hot cherry peppers, fresh mozzarella

vodka \$14 creamy pink sauce, fresh mozzarella, scallions

veggie \$14 roasted vegetables, tomato, fresh mozzarella, E.V.O.O

vegan \$16 daiya cheese, cashew basil pesto, crushed plum tomato

• bianco •

buffalo \$15 spicy louisiana style chicken, blue cheese, mozzarella

funghi \$14 wild mushrooms, red onion, parmigiano, mozzarella, arugula

parma \$17 prosciutto, arugula, parmigiano, fontina, truffle oil

bianca \$15 roasted kale, cacioavallo, herbed ricotta, mozzarella

