

## MAINS

① CHICKEN MILANESE \$26

fried or grilled, arugula, tomatoes, shaved parmigiano, lemon olive oil

CHICKEN PARM \$26

breaded or grilled, choice of pasta or field greens

CHICKEN MARSALA \$26

pan seared, wild mushrooms, sauteed spinach

① BRANZINO \$27

oven roasted, fresh herb marinade, sauteed spinach

① GRILLED SALMON \$28

garlic & oil, white wine, sauteed kale

STEAK & FRIES \$32

marinated skirt steak, seasoned fries

FUMO BURGER \$19

lettuce, tomato, cheddar, chipotle mayo

*add avocado or bacon \$2*

*choice of field greens or truffle fries*

VEGAN BURGER \$19

impossible meat, dayia cheese, vegan mayo, avocado

*choice of field greens or truffle fries*



## PANINIS

LUNCH ONLY • 11AM - 4PM

SERVED WITH FIELD GREENS

PARM HERO \$15

chicken/meatball/eggplant

PROSCIUTTO \$15

arugula, tomato, fontina, olive oil

CHICKEN \$14

grilled or fried, tomato, avocado, mayo, italian dressing

*add bacon \$2*

CAPRESE \$13

tomato, mozzarella, pesto aioli



# FUMO

PIZZA • BAR • PASTA



H A R L E M

1600 Amsterdam Ave, New York, NY 10031

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U P P E R W E S T S I D E

2791 Broadway, New York, NY 10025

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

## SNACKS

BAKED CLAMS (6) \$16 (DOZEN) \$26  
little neck clams, oreganata  
butter, breadcrumbs

EGGPLANT PARMIGIANA \$17  
wood burning, baked  
eggplant, pomodoro  
sub vegan cheese \$3

BABY ARTICHOKE \$15  
pan fried, parmigiano, chipotle mayo

FRIED CALAMARI \$17  
calamari, shrimp, marinara

MEATBALLS \$15  
100% beef, pomodoro, basil

FRIED MOZZ \$15  
breaded mozzarella, pomodoro

BURRATA \$20  
imported creamy mozzarella,  
parma prosciutto, olive oil

SPICY CALAMARI \$17  
tossed marinara, basil, cherry peppers



## GREENS

quinoa \$4 • chicken \$8 • shrimp \$8 • steak \$13 • salmon \$13

🌱🌱 BABY SPINACH \$15  
honey pecans, avocado, carrots, balsamic vinaigrette

🌱 ARUGULA \$14  
shaved parmigiano, grape tomatoes, green apple, lemon olive oil

KALE CAESAR \$15  
focaccia croutons, pine nuts, parmigiano-reggiano

🌱🌱 GARDEN \$15  
spring mix, grape tomatoes, carrots,  
quinoa, avocado, lemon olive oil

## SIDES

truffle fries • spinach • field greens • mushrooms • foccacia  
gluten free flat bread • cauliflower bread • garlic bread

\$9

🌱 gluten free 🌱🌱 vegan

## PASTAS

gluten free \$3 / sub vegan cheese \$3



PENNE VODKA \$19  
parma prosciutto, shallots, pink sauce

RIGATONI BOLOGNESE \$21  
100% beef, traditional meat sauce

RIGATONI CLASSICO \$18  
choice of: alfredo, marinara,  
pomodoro or garlic & oil

SPAGHETTI VONGOLE \$22  
manila clams, white wine garlic brodino

RIGATONI NORMA \$20  
italian eggplant, ricotta salata,  
pomodoro, basil

RIGATONI GAMBERI \$24  
shrimp, broccoli, mozzarella, pink sauce

PENNE FUNGHI \$21  
wild mushrooms, marsala cream,  
truffle oil

RIGATONI SALSICCIA \$21  
crumbled sausage, tomatoes,  
spinach, marinara

BAKED ZITI \$19  
wood burning, herbed ricotta,  
mozzarella, pomodoro

SPAGHETTI LOBSTER FRA DIAVOLO \$29  
Maine lobster, marinara,  
cherry peppers, basil

SPAGHETTI CARBONARA \$20  
wood smoked bacon, onions,  
peas, cream

🌱 SPAGHETTI VEGAN PESTO \$21  
organic cashew nuts, fresh basil,  
baby spinach

## PIZZA



• rosse •

MARGHERITA \$16  
fresh mozzarella, basil,  
tomato, olive oil

RONI \$19  
pepperoni, sausage,  
hot cherry peppers, fresh mozzarella

VODKA \$18  
creamy pink sauce,  
fresh mozzarella, scallions

🌱 VEGAN \$18

daiya cheese, cashew basil pesto, crushed plum tomato

• bianche •

BUFFALO \$19  
spicy Louisiana style chicken,  
blue cheese, mozzarella

FUNGHI \$18  
wild mushrooms, red onion,  
parmigiano, mozzarella, arugula

PARMA \$21  
prosciutto, arugula, parmigiano,  
fontina, truffle oil

• gluten free **OR** cauliflower crust \$3 / sub vegan cheese \$3 •