

Sparkling

Bollinger Special Cuvee | *France*

Peter Lehmann Black Queen Shiraz | *Barossa Valley*

Pike & Joyce Sparkling Pinot Noir | *Adelaide Hills*

Villa Sandi Prosecco (200ml) | *Italy*

Varichon & Clerc Blanc de Blancs (200ml) | *France*

bottle

\$120.00

\$69.00

\$49.00

\$13.00

\$11.00

White

Seven Hill St Francis Xavier Riesling | *Clare Valley*

Shaw & Smith Sauvignon Blanc | *Adelaide Hills*

Peter Lehmann H&V Chardonnay | *Barossa Valley*

Gregoris Pinot Grigio | *Italy*

Lino Ramble Ludo Fiano | *McLaren Vale*

Patrizi Moscato | *Italy*

Pike & Joyce Pinot Gris | *Adelaide Hills*

Fumo White | *Adelaide Hills/Limestone Coast*

glass
\$12.00

bottle

\$52.00

\$52.00

\$49.00

\$10.00

\$48.00

\$10.00

\$48.00

\$10.00

\$46.00

\$46.00

\$7.50

\$32.00

Red

Rose/Lighter Styles

Samuels Gorge Grenache | *McLaren Vale*

Kay Bros Basket Press Grenache | *McLaren Vale*

Chapel Hill Bush Vine Grenache | *McLaren Vale*

Rockford Alicante Bouchet | *Barossa*

Simon Tolley Rose (*Gold Medal*) | *Adelaide Hills*

glass

bottle

\$65.00

\$65.00

\$59.00

\$12.00

\$52.00

\$10.00

\$48.00

Shiraz

Rockford Basket Press | *Barossa Valley*

Peter Lehmann 8 Songs | *Barossa Valley*

Laughing Jack Greenock | *Barossa Valley*

Sons of Eden Marschall | *Barossa Valley*

Fumo Red | *McLaren Vale*

\$12.00

\$120.00

\$69.00

\$59.00

\$49.00

\$7.50

\$32.00

Cabernet

Geoff Merrill Reserve Cabernet Sauvignon | *McLaren Vale*

Kilikanoon Blocks Road Cabernet Sauvignon | *Clare Valley*

\$69.00

\$65.00

Blends

Henschke Henry's Seven | *Barossa*

Rockford Moppa Springs GSM | *Barossa*

Chalk Hill Grenache Tempranillo | *McLaren Vale*

\$10.00

\$59.00

\$59.00

\$48.00

Italian Wines

Lino Ramble Nero D'Avola | *McLaren Vale*

Sangervasio Organic Chianti | *Tuscany*

Terre Dei Rumi Monte Pulciano D'Abruzzo | *Italy*

\$12.00

\$59.00

\$55.00

\$52.00

BYO 750ml wine only – corkage \$20.00

FUMO

Beer

Craft

Prancing Pony India Red Ale	\$12.00
Mismatch Brewing Co.	\$10.00
Session Ale	
Pikes Pilsner Lager	\$10.00
Prancing Pony	\$10.00
Amber Ale Achtung Helles Lager	
Indie Kid Pilsener	\$10.00
Stone & Wood Pacific Ale	\$10.00
Pikes Tonic (2.3% alc)	\$9.00

Imported

Corona (Mexico)	
Heineken (Holland)	
Peroni Red (Italy)	
Trumer Pilsner (Austria)	\$9.50

Local

Coopers Pale Ale	\$8.50
Coopers Sparkling Ale	
Hahn Super Dry	

Ciders

Rekorderlig	\$10.00
Strawberry Lime (330ml)	
Joyson Cider Co. (Organic Apple)	\$9.50
Sommersby Apple Cider	\$9.50

Liquers and Spirits

From \$10.00	from \$9.50
Baileys	Bourbon
Cointreau	Brandy
Drambuie	Gin
Frangelico	Rum
Grappa	Scotch Whiskey
Kahlua	Tequila
Limoncino	Vodka
Sambuca	

Non-alcoholic

Mineral Water

Acqua Filette Sparkling 750ml Italy	\$10.00
Acqua Filette Still 750ml Italy	\$10.00

Organic Sparkling

Apple Juice Pink Grapefruit Ginger Beer	\$6.00
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Juices

Orange Apple, Mango & Banana Apple	\$5.50
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San Pellegrino	\$5.50
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Limonata Chinotto Aranciata Rossa	
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Coffee

Espresso, Macchiato	\$3.50
Latte Flat White Cappuccino	
Long Black Hot Chocolate	\$4.00
Tea (assorted flavours)	\$4.00
Chai Latte	\$4.50
Iced Coffee/chocolate	\$6.50
Affogato	\$6.50
Affogato with liqueur	\$16.00

Extras

Mug	\$1.00
Decaf Organic	\$0.50

FUMO

Starters

Antipasto	\$29.0
selection of cold meats, fior di latte, Kalamata olives, semidried tomato & garlic pizza (2 to 4 ppl)	
Schiacciata 10"	\$16.9
garlic pizza base with marinated tomatoes, basil and fior di latte	
Bruschetta 10"	\$15.0
garlic pizza base with marinated tomatoes & basil	
Garlic pizza 10"	\$12.0
fresh garlic & extra virgin olive oil (with cheese, extra \$3)	
Garlic bread (3 per serve)	\$6.5
housemade bread with garlic butter	

Wood Fired Focaccia

housemade wood oven bread	\$13.9
Verdura	
roasted capsicum, mushrooms, kamalata olives, artichokes, feta & garlic oil	
Fumo	
chicken breast, pancetta, fresh tomatoes, cheese, wild rocket & whole egg mayonnaise	
Greco	
wood fired lamb, Spanish onion, fresh tomatoes, wild rocket & garlic yoghurt	
Siciliana	
soppressa salami, Kalamata olives, fresh tomatoes & anchovies	

FUMO

12" pizza

ALL PIZZAS ARE WITH SAN MARZANO TOMATO & FIOR DI LATTE CHEESE

Marinara	\$25.0
tiger prawns, calamari, anchovies & garlic	
Mediterranean	\$25.0
fresh tomatoes, kalamata olives & spanish onions with wild rocket, prosciutto di Parma & shaved Parmigiano Grana Padano	
Capricciosa	\$25.0
ham, soppressa salami, kalamata olives, mushrooms & artichokes	
Ortolana	\$24.0
kalamata olives, artichokes, roasted capsicum, semi dried tomatoes & Parmigiano Grana Padano	
Gorgonzola	\$24.0
gorgonzola cheese, mushrooms & pancetta with wild rocket & shaved parmigiano grana padano	
Diavola	\$24.0
hot soppressa salami, kalamata olives	
Pollo BBQ	\$24.0
wood fired chicken breast, pancetta & pineapple with BBQ sauce	
Carne	\$24.0
pancetta, ham & soppressa salami	
Middle East	\$24.0
wood fired lamb, semi dried tomatoes & spanish onions with wild rocket and garlic yoghurt	
Tandoori	\$24.0
marinated chicken breast with Indian spices, spanish onions & garlic yoghurt	
Calzone (folded pizza)	\$22.0
baby spinach, soppressa salami & kalamata olives	
Bella Napoli	\$21.0
fresh tomatoes, anchovies & basilico	
Margherita	\$20.0
san marzano tomato, fior di latte cheese, basilico & extra virgin olive oil	

No half half | Gluten free, add \$5

Try with -

Chalk Hill Grenache Tempranillo | Vibrant red cherry and crunchy red currant fruits woven together with layers of spice and floral notes. Its medium bodied with full flavour jumping out of the glass.

gl \$10.00 / btl \$48.00

FUMO

Pasta

Gnocchi con granchio	\$35.0
housemade gnocchi with blue swimmer crab meat, garlic, olive oil, chilli, parsley, capers, fresh tomatoes & sugo napoletano	
Gnocchi al gorgonzola	\$29.9
housemade gnocchi with baby spinach, gorgonzola cheese, white wine & cream	
Gnocchi pancetta	\$29.9
housemade gnocchi with pancetta, capers, garlic, chilli, fresh tomatoes & sugo napoletano	
Linguine al granchio	\$31.0
blue swimmer crab meat with garlic, olive oil, chilli, parsley, capers, fresh tomatoes & sugo napoletano	
Spaghetti marinara	\$28.9
tiger prawns with calamari & tomatoes sautéed in garlic and sugo napoletano	
Penne modo mio	\$27.9
tiger prawns, chicken breast & semi dried tomatoes in a rose' sauce	
Linguine ai funghi	\$23.9
mushrooms, spanish onion & shaved Parmigiano Grana Padano in a garlic & cream sauce	
Penne carbonara	\$23.9
pancetta, egg & cracked pepper in a garlic & cream sauce	
Penne verdura	\$23.9
roasted capsicum, mushrooms, Kalamata olives, feta, baby spinach & sugo napoletano	
Spaghetti con pollo	\$23.9
wood fired chicken breast, semi dried tomatoes & Spanish onion in a rose' sauce	
Penne al forno	\$22.9
wood oven baked with sugo napoletano, feta, mozzarella, fior di latte & basilico	

Gluten free add \$3.0

Try with -

Sons of Eden Marschall Shiraz | The palate is fresh, juicy and alive with

dark berried fruits, finishing with a textured savoury edge.

gl\$12.00 / btl \$49.00

FUMO

Risotto

ARBORIO RICE

Salmone **\$29.9**

atlantic salmon fillet with capers & Spanish onion in a garlic & cream sauce

Garlic prawns **\$27.9**

tiger prawns with peas in a garlic & cream sauce

Modo mio **\$27.9**

wood fired chicken breast, tiger prawns & semi dried tomatoes in a rose' sauce

Try with -

Gregoris Pinot Grigio | Lifted notes of pear, tropical fruits and confectionary.

Clean dry finish with long aftertaste of pear and spice.

gl\$10.00 / btl \$48.00

Salads / Sides

Mediterranean **\$26.9**

chargrilled chicken breast, pancetta, Kalamata olives, tomatoes, feta & wild rocket in a balsamic vinaigrette

Lamb **\$26.9**

chargrilled lamb, semi dried tomatoes, feta & wild rocket in a balsamic vinaigrette

Salt & pepper calamari **\$23.9**

lightly dusted on a bed of wild rocket with lemon aioli

Greek salad **\$17.0**

tomatoes, cucumber, Kalamata olives, Spanish onion & feta in a housemade vinaigrette

Garden **\$15.0**

wild rocket, tomatoes, cucumber & Spanish onion in a housemade vinaigrette

Fries **\$9.5**

with housemade seasoning & tomato sauce

Kids

8" Leg ham & pineapple **\$11.9**

8" cheese & sauce **\$10.9**

Chicken nuggets & chips **\$9.9**

Penne pasta with butter & cheese **\$9.9**

FUMO