



From bold antipasti to fresh, homemade pasta that defines Italian dining,
Fiume’s menu features cherished recipes from our sister restaurant, Sartoria, on Savile Row.

CICCHETTI

Olive di Nocellara (vg) Sicilian green olives <i>245Kcal</i>	4.50
Pane della Casa Freshly baked Italian bread <i>317Kcal</i>	5.00
Arancini all’ Arrabbiata (v) Spicy tomato arancini <i>1067 Kcal</i>	6.50
Bruschetta al Pomodoro (vg) Tomato & basil bruschetta <i>202 Kcal</i>	7.00

ANTIPASTI

Indivia, Pere e Pecorino White chicory, pear and pecorino di Pienza cheese salad <i>396 Kcal</i>	12.50
Burrata, Datterino e Basilico Puglian burratina, red and yellow datterino tomato, basil <i>525 Kcal</i>	16.50
San Daniele e Bufala Campana Aged San Daniele ham with creamy buffalo mozzarella <i>625 Kcal</i>	15.50
Capesante, ‘Nduja and Salicornia Seared scallop, ‘nduja sauce & samphire <i>197 Kcal</i>	17.00

SARTORIA CLASSICS

Deep Fried Tortelli Crispy tortelli, filled with ‘nduja and potato <i>657 Kcal</i>	11.50
Calamari Fritti Deep fried squid <i>851 Kcal</i>	9.00

SARTORIA CLASSICS

Vitello Tonnato Thinly sliced veal with a creamy tuna sauce <i>384 Kcal</i>	17.50
Crudo di Tonno Tuna Tartare <i>173 Kcal</i>	19.50

PASTA

Tortelli Ricotta e Spinaci (v) Spinach and ricotta cheese tortelli, butter & tomato <i>816 Kcal</i>	23.00
Tagliolini alla Scoglio Tagliolini tossed with squid, prawns & a rich mussel sauce <i>1030 Kcal</i>	29.50
Fettuccine alla Bolognese Slow-cooked beef and pork ragù over fresh fettuccine ribbons <i>858 Kcal</i>	21.00

SECONDI

Spada alla Griglia Grilled swordfish served with samphire, purple potato & beetroot mayo <i>723Kcal</i>	29.50
Peperoni Ripieni (vg) Oven-roasted bell pepper filled with seasonal vegetables <i>295 Kcal</i>	19.00
Agnello, Spinaci e Patate Lamb cutlets with garlic spinach & roast potato <i>1294 Kcal</i>	34.50

SARTORIA CLASSICS

Rigatoni Carbonara Rigatoni tossed in a silky egg yolk sauce, crispy pork cheek and aged pecorino <i>1287 Kcal</i>	18.50
Tagliolini Cacio & Pepe (v) Tagliolini with pecorino cheese & black pepper <i>906 Kcal</i>	18.50

SARTORIA CLASSICS

Ombrina Fagioli e Cozze Stone bass and mussels served on a bed of creamy cannellini beans <i>411Kcal</i>	33.00
Tagliata di Manzo Chargrilled dry-aged 11oz rib-eye steak finished with a fresh herb oil <i>759 Kcal</i>	38.50

PINSA

Hand-stretched and made fresh daily, our Roman-style pinza is a light, crisp base, stone-baked to golden perfection in our *forno di pietra*

Margherita (v)(vg-r)
Tomato, creamy mozzarella
& fresh basil *1125 Kcal*
16.00

Marinara (vg)
Rustic tomato base with
garlic oil & dried oregano *829 Kcal*
14.00

San Daniele e Rucola
San Daniele ham and rocket
over melted mozzarella *1326 Kcal*
20.50

Calabrese
Spianata, ‘nduja, mozzarella
& peppery rocket *1412 Kcal*
20.50

Acciughe & Olive
Anchovies and olives on a rich,
rustic tomato base *880 Kcal*
20.50

Funghi Misti (v)(vg-r)
Creamy fior di latte with
wild mushrooms *1284 Kcal*
21.00

BY SARTORIA
**Burrata, Mortadella
& Pistacchio**
Creamy burrata with sliced
mortadella & toasted pistachios
1136 Kcal
24.00

CONTORNI

Spinaci (vg) Garlic & chili spinach <i>320 Kcal</i> 7.00	Patate (vg) Triple cooked potatoes, rosemary & garlic <i>810Kcal</i> 7.00	Rucola e Parmigiano (vg) Rocket & parmesan salad <i>306Kcal</i> 7.00	Insalata mista con pomodoro (vg) Mixed leaf salad, tomato <i>128Kcal</i> 6.50
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SARTORIA CLASSIC

Zucchine Fritte
Crispy courgette fries
1126 Kcal
9.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes ‘may contain’ an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies (H) made with Halal meat / (VG) suitable for vegan requirements / (V) suitablefor vegetarian requirements, (U) unpasteurised cheese. Fiume is a cashless venue - we accept card payments only. A 13.5% service charge will be added to your bill. All prices include VAT.