



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>1067Kcal</i>	6.50
Bruschetta al Pomodoro (vg) Tomato & basil bruschetta <i>202Kcal</i>	7.00

ANTIPASTI

Radicchio (vg) Radicchio salad, pears, walnut, mustard dressing <i>188Kcal</i>	12.00
Burrata, Datterino e Basilico Pulian burratina, red and yellow datterino tomato, basil <i>525Kcal</i>	16.50
San Daniele e Bufala Campana Aged San Daniele ham with creamy buffalo mozzarella <i>625Kcal</i>	15.50
Capesante, N’duja and Salicornia Seared scallop, n’duja sauce & samphire <i>197Kcal</i>	17.00

SARTORIA CLASSICS

Tartare di Manzo Beef tartare, sundried tomatoes, parmesan, thyme, sourdough <i>307Kcal</i>	14.00
Calamari Fritti <i>1039Kcal</i>	9.00

SARTORIA CLASSICS

Vitello Tonnato Thinly sliced veal with a creamy tuna sauce <i>384Kcal</i>	17.50
Crudo di Tonno, con Cipolla di Tropea Tuna Tartare with pickles Tropea onions <i>332Kcal</i>	19.50

PASTA

Tortelli Ricotta e Spinaci (v) Spinach and ricotta cheese tortelli, butter & tomato <i>816Kcal</i>	23.00
Tagliolini alla Scoglio Tagliolini tossed with squid, prawns & a rich mussel sauce <i>1030Kcal</i>	29.50
Rigatoni alla Carbonara Rigatoni tossed in a silky egg yolk sauce, crispy pork cheek and aged pecorino <i>1287Kcal</i>	21.00

SECONDI

Tonno alla Puttanesca Tuna belly, tomato sauce, olives, chilli and capers <i>387Kcal</i>	29.50
Peperoni Ripieni (vg) Oven-roasted bell pepper filled with seasoned vegetables <i>295Kcal</i>	19.00
Agnello, Spinaci e Patate Lamb cutlets with garlic spinach & roast potato <i>1294Kcal</i>	34.50

SARTORIA CLASSICS

Fettuccine alla Bolognese Slow-cooked beef and pork ragù over fresh fettuccine ribbons <i>858Kcal</i>	21.00
Tagliolini Cacio & Pepe (v) Tagliolini with pecorino cheese & black pepper <i>906Kcal</i>	18.50

SARTORIA CLASSICS

Ombrina “Zafferano e Calamari” Stone bass with Saffron and Squid <i>615Kcal</i>	33.00
Tagliata di Manzo, Rucola e Grana Sliced 21-dayaged Sirloin Steak, Wild Rocket, shaved Grana Padano <i>759Kcal</i>	33.00

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, Fior di Latte & fresh basil <i>1125Kcal</i>	16.00
San Daniele e Rucola San Daniele ham and rocket over melted fior di latte <i>1326Kcal</i>	20.50

Capricciosa Tomato sauce, Fior di Latte, cooked ham, artichokes, olives <i>747Kcal</i>	18.00
Tonno e Cipolla Tomato sauce, Fior di Latte, tuna, red onion, basil <i>745Kcal</i>	19.50

Diavola Tomato sauce, Fior di Latte, spicy salami, Calabrian Nduja <i>1197Kcal</i>	19.50
Ortolana Tomato sauce, Fior di Latte, aubergines, zucchini, red peppers <i>843Kcal</i>	18.00

BY SARTORIA	
Quattro Formaggi Gorgonzola, Taleggio, Pecorino, Mozzarella & Wilderbee hot honey <i>1168Kcal</i>	20.00

CONTORNI

Spinaci (vg) Garlic & chili spinach <i>320Kcal</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 <i>126Kcal</i>	
	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.