Set Menu

$75PP

ENTRÉE TO SHARE

Artisan sourdough bread, homemade focaccia, extra virgin olive oil & figo marinated olives

TAGLIERE DI SALUMI E FORMAGGI
San Daniele prosciutto, sopressa vicentina, nduja calabrese, capocollo, mixed cheeses

FRITTO DI CALAMARI E CARCIOFI ALLA CORTE D´ASSISE
Floured, lightly fried calamari & artichokes w tomato salsa

CAPESANTE GRATINATE
Baked scallops w gratin & tomato

CHOICE OF MAIN

GNOCCHI AL GRANCHIO
Home made gnocchi, WA blue swimmer crab, tomato, chilli & fresh herbs

FISH OF THE DAY

TAGLIATA DI MANZO RUCOLA E PARMIGIANO
Scotch fillet sliced w rocket & parmigiano reggiano

Add Dessert $12 p/p

$95PP

ENTRÉE TO SHARE

Artisan sourdough bread, homemade focaccia, extra virgin olive oil & figo marinated olives

Torretta di ricotta del contadino, truffle honey

FIGO TAGLIERE DI SALUMI E FORMAGGI
San Daniele prosciutto, sopressa vicentina, nduja calabrese, capocollo, mixed cheeses

CAPRESE
Bufalo Mozzarella or Burrata w garden tomatoes & fresh herbs

FRITTO DI CALAMARI E CARCIOFI ALLA CORTE D´ASSISE
Floured, lightly fried calamari & artichokes w tomato salsa

CAPESANTE GRATINATE
Baked scallops w gratin & tomato

BACCALA CROQUETTE´S
Truffle & porcini mushrooms

CARPACCIO DI MANZO
Wagyu carpaccio, truffle pecorino, pinenuts

MAIN TO SHARE

GNOCCHI AL GRANCHIO
Home made gnocchi, WA blue swimmer crab, tomato, chilli & fresh herbs

MEZZE MANICHE AL RAGU DELLA NONNA
Slow cook beef ragu & parmigiano reggiano

CHOICE OF

FISH OF THE DAY

TAGLIATA DI MANZO RUCOLA E PARMIGIANO
Scotch fillet sliced w rocket & parmesan

Roasted Potatoes w aromatic herbs
Green Beans, butter lemon and mint
Add Dessert $12 p/p

Figo will try to accommodate dietary requirements. GF options available.

Head Chef ~ ***Mattia Porcellato***