Figo

Assaggi

Artisan sourdough bread, homemade focaccia, extra virgin olive oil 8
Figo marinated mixed olives & grissini 8
Torretta di ricotta del contadino, truffle honey 12
Anchovies, french aromatic butter, artisan sourdough bread 14

Antipasti

PROSCIUTTO MELONE E BUFFALA 26
Buffalo mozzarella, rockmelon, fresh basil & san daniele prosciutto

BURRATA ESTIVA 24
Burrata w beetroot, peach & pomegranate

INVOLTINI DI MELANZANE CROCCANTI 24
Crumbed eggplant, ricotta smoked provolone cream & corte d'assise salsa

CALAMARETTI DEL MARINAIO 29
Squid stuffed w aromatic breadcrumbs served w daily condiments

INSALATA DI MARE ALLA CATALANA 29
Octopus,mussels,prawns,squid,potato,celery,cherry tomato,spanish onion,lemon,fresh herbs & evo oil

FIGO TUNA TARTARE 27
Tuna, bufala ricotta and taralli crumble

FIGO TAGLIERE DI SALUMI E FORMAGGI ~ min 2 people 18pp
San Daniele prosciutto, soppressa vicentina, nduja calabrese, capocollo, mixed cheeses & jam

WAGYU BRESAOLA 26
Sliced wagyu bresaola, rocket, shaved parmigiano reggiano

Pasta

GNOCCHI DELLO CHEF 28
Home made gnocchi viola, butter, sage, smoked scamorza & pistacchio

TAGLIOLINI FRESCHI AL GRANCHIO 32
Home made tagliolini, WA blue swimmer crab, rosemary, zucchini flower & lemon zest

PACCHERI AL PROFUMO DI MARE 34
Mixed seafood & confit cherry tomatoes

PAPPARDELLE AL RAGU DELLA NONNA 30
Slow cook beef ragu & parmigiano reggiano

Secondi

FISH OF THE DAY MP

BLACK ANGUS SCOTCH FILLET 42
w daily condiments

LAMB CUTLET 45
Lamb cutlet mustard seed pistachio crust w baked capponata

VEAL RIBEYE COTOLETTA ALLA MILANESE VESTITA 41
Crumbed veal, rocket, cherry tomatoes & shaved pamigiano reggiano

Contorni

Insalata sfiziosa ~ Rucola, pear, walnuts, parmigiano reggiano 12
Patate alla contadina ~ Potatoes w aroma herbs 10
Green Beans 13

Patrons with food allergies please inform waitstaff prior to ordering.
Figo will try to accommodate dietary requirements.

Card transactions will incur 1.5% handling fee
Amex 2% handling fee

Head Chef ~ ***Mattia Porcellato***