

CALABRIA



DON'T MISS OUT & BOOK!

CALABRIA REGIONAL DINNER @ FIGO ON TUESDAY 23^RD MARCH @7PM

ANTIPASTO MISTO (TO SHARE)

House cured Calabrian meat and cheese selection, marinated vegetables, eggplant croquettes & Calabrian zeppole with anchovies.

2018 Arumar Greco Bianco (Calabria Italy)

2018 Arumar Gallippono Rosso (Calabria Italy)

PASTA (CHOICE OF)

Fileja Calabrese anchovies, sultana, cherry tomato, aromatic bread crumbed.

2018 Arumar rosato Gallippono (Calabria Italy)

Filejai u 12 hours slow cooked pork ragù & Calabrian Nduja

2017 Ciro Gallippono Rosso

SECONDI (CHOICE OF)

Slow cooked Goat stew, organic vegetables, aromatic herbs & Red wine reduction

2017 Vurgada Rosso Cappuccio (Calabria Italy)

Baccala Fritto

Fried Salted Cod bocconcini & Corte d'Assise sauce

2018 Vurgada Bianco Guardavalle (Calabria Italy)

DOLCE

Tartuffo di Pizzo ice cream bombe made up of chocolate and hazelnut gelato, dusted in cocoa with a filling of melted chocolate

Vecchio Magazzino Doganale Liguers (Calabria Italy)

Coffee & Mineral water are included.

\$140 pp

*Patrons with food allergies please
inform figo prior to evening.
Figo will try to accommodate dietary requirements.*

Head Chef ~ Mattia Porcellato