



# A CASA MENU

## ASSAGGI

<b>FOCACCIA</b> Handmade Pugliese style focaccia	6
<b>PANE ALTAMURA</b> Organic artisan sourdough Italian Bread	10
<b>OLIVES</b> South Australian assorted mixed olives	12
<b>HONEY RICOTTA</b> Local ricotta, Acacia honey, Truffle & Sardinian Carassau Bread	8

## ANTIPASTI

<b>INVOLTINI DI MELANZANE</b> (V)	15
Aromatic breadcrumb eggplant involtini stuffed <u>w</u> buffalo ricotta & corte d'assise sauce (3pz)	
<b>ANTIPASTO MISTO FOR 2</b> (GF)	32
Assorted antipasto 4 stelle selection of cured salumi, mortadella, capocollo, salame vincentia, olives, nduja & focaccia mix	
<b>ARANCINI</b> (V)	15
Handmade truffle & asiago cheese arancini (3pz)	
<b>PROSCIUTTO E BURRATA</b> (GF)	22
24mth Picaron San Daniele prosciutto & Pugliese style burrata	
<b>FRITTO MISTO CALAMARI E ZUCCHINE</b>	24
Fried Hawkesbury River Calamari & zucchini <u>w</u> homemade lemon mayonnaise	
<b>MEATBALLS</b>	18
Homemade beef meatballs, tomato sauce & homemade focaccia	

# PASTA

## LASAGNA A FORNO

Homemade classic pork & veal lasagna w tomato sauce, besciamella & fior di latte mozzarella 26  
Homemade vegetarian lasagna w tomato sauce, besciamella & fior di latte mozzarella (V) 24

## CANNELLONI (V)

Classic Italian style oven baked cannelloni pasta filled w ricotta cheese & spinach 24

## PAPPARDELLE AL RAGU DELLA NONNA

Homemade pappardelle, hand cut veneto style 12 hr slow cooked beef ragu & 24 mth parmigiano reggiano 26

## MACCHERONE ALLA NORMA (V)

Artisan hand cut maccheroni, tomato sauce, ricotta cheese, fried eggplant 25

## RAVIOLI DEL GIORNO (V)

Artisan ravioli w daily condiments, please ask wait staff 25

## GNOCCHI OF YOUR CHOICE (V)

Handmade potato gnocchi, with your choice of sauce 26

San Gimignano black truffle - Porcini mushrooms 30

Classic Sorrentina, Tomato sauce & fresh buffalo mozzarella 25

WA blue Swimmer Crab, tomato sauce & Calabrian chilli 30

## PARMIGIANA DI MELENZANE (V/GF)

Eggplant parmigiana, tomato sauce, fior di latte mozzarella & parmigiano cheese 24

# SECONDI

## COTOLETTA ALLA MILANESE

White River crumbed veal ribeye, rocket, cherry tomatoes & 24 mth parmigiano reggiano cheese 35

## SPALLA D'AGNELLO (GF)

14 hr slow cooked Murray River SA Lamb shoulder, Barolo reduction & roasted vegetables 32

## BACCALA

Deep fried Italian style salted cod, Calabrian corte d'assise sauce 28

# CONTORNI

Insalata sfiziosa ~ Rocket, pear, walnuts, parmigiano reggiano 10

Patate Fritte ~ French Fries 8

# DOLCI

## TARTUFFO DI PIZZO

Chocolate and hazelnut ice cream bombe 10

## FIGO TIRAMISU

Layers of coffee soaked savoiardi & mascarpone 10

*Patrons with food allergies please inform us 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**