



ASSAGGI

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| Organic artisan sourdough bread, homemade focaccia, terrone extra virgin olive oil | 10 |
| South Australian homemade marinated mixed olives & artisan grissini bread | 9 |
| Montefresco ricotta, acacia honey, San Gimignano black truffle & Sardinian carasau bread | 13 |
| Rizzoli Mediterranean Sea anchovies, aromatic butter, organic sourdough bread | 16 |

ANTIPASTI

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| TONNO AFFUMICATO | 30 |
| House smoked herbs crusted Tasmanian yellowfin tuna, stracciatella cheese & frisée salad | |
| CARPACCIO DI MANZO AL PROFUMO DI TARTUFFO | 30 |
| Grass fed Riverina beef eye fillet carpaccio, DOP truffle pecorino, pine nuts & focaccia crostino | |
| FRISELLA CON MOSCARDINI IN GUAZZETTO | 26 |
| Pugliese frisella bread, spicy tomato sauce slow cooked baby octopus & black olive dust | |
| BURRATA DEL PUGLIESE | 26 |
| Vannella artisan burrata cheese, slow roast pumpkin, burnt butter, pepitas seeds & vincotto | |
| TOMINO ALLA PIEMONTESE | 25 |
| DOP baked aromatic tomino soft cheese, house cured spicy capocollo | |
| FRITTURA DI CALAMARI E ZUCCHINE | 29 |
| Fried Hawkesbury River calamari & zucchini, homemade aioli & lemon | |

PASTA

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| SPAGHETTONE ALL' ARAGOSTA | 55 |
| Artisan bronze cut spaghettoni, southern rock lobster, cherry tomato, white wine & herbs | |
| GNOCCHI ALLA VALTELLINA | 36 |
| Handmade potato gnocchi, house cured speck, imported Italian porcini mushrooms & smoked scamorza cheese | |
| PAPPARDELLE AL RAGÙ DELLA NONNA | 35 |
| House made pappardelle, 12 hr slow cooked ossobuco ragù & DOP Sardinian pecorino cheese | |
| TROTTOLE ALLA ROCCELLESE | 37 |
| House made trottole spiral pasta, king prawns, spicy Calabrian nduja & tomato sauce | |

SECONDI

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| COTOLETTA ALLA MILANESE | 48 |
| White River crumbed veal ribeye, rocket, cherry tomatoes & 24mth parmigiano reggiano cheese | |
| PANCETTA DI MAIALE CROCCANTE | 44 |
| Overnight slow roasted free range St Bernard pork belly, celeriac purée, dutch carrots, preserved orange & jus | |
| FISH OF THE DAY (Catch of the Day) | MP |
| BUTCHERS CUT OF THE DAY | MP |

CONTORNI

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| Insalata sfiziosa ~ Rocket, grapes, walnuts, parmigiano reggiano | 13 |
| Patate alla contadina ~ Kipfler double cooked potatoes <u>w</u> aromatic salt | 12 |
| Verdura del giorno - Green vegetables of the day burn butter & hazelnuts | 13 |

*Patrons with food allergies please inform waiter 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