

Patrons with food allergies please inform waiter prior to ordering.

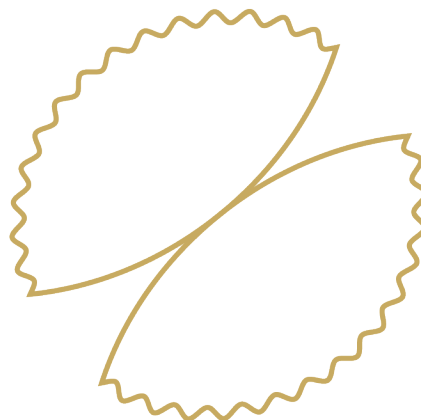
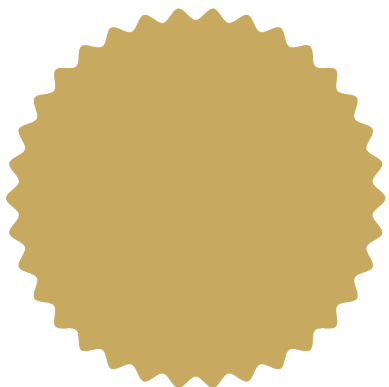
Figo will try to accommodate dietary requirements. Card transactions will incur 1.5% handling fee. Amex 2% handling fee.

Head Chef - Mattia Porcellato

Chef - Pietro Valenti



Menu



Assaggi

Organic artisan homemade sourdough bread & focaccia,
Calabrese BIO extra virgin olive oil / G.F bread available

Italian homemade marinated mixed olives & artisan homemade grissini bread

Local NSW buffalo ricotta, acacia honey,
San Gimignano black truffle & Sardinian carasau bread

Rizzoli Mediterranean Sea black anchovies, w aromatic butter & organic rye bread

Pate di Maiale-Pork liver pate with daily condiments

Antipasti

BURRATA DEL GIORNO GF

Artisan Pugliese style burrata cheese served with daily condiments

POLPO ALLA GRIGLIA GF

Grilled aromatic WA Abrolhos octopus, potatoes vellutata, black olive powder,
rosemary olive oil & purple potato chips

CROCCHETTE DI BACCALA'

Aromatic breadcrumbs salted cod croquettes, porcini mushroom puree,
porcini mushroom powder & Italian shaved truffle

FIGO TARTARE DI TROTA GF

Wild ocean trout tartare, green apple, chives, smoked eggplant puree & lemon
mascarpone, pomegranate, sesame seed

MOSCARDINI IN GUAZZETTO

Slow cooked NSW baby octopus in tomato sauce served with grilled organic
homemade sourdough bread.

PROSCIUTTO SAN DANIELE GF

24mth aged San Daniele prosciutto, gorgonzola fondue & pistachio crumble

CARPACCIO DI MANZO GF

Grass fed riverina beef eye fillet carpaccio, raboso cheese, truffle mayonnaise,
pine nuts & endive

Pasta*

*Gluten-free pasta also available upon request

13 **PAPPARDELLE DELLA NONNA** 39
Homemade Pappardelle, 12hrs slow cooked Venetian style ossobuco ragù &
DOP Sardinian pecorino cheese

12 **RISOTTO ALLA MILANESE** 44
16 Ca'vecchia vialone nano risotto, saffron, slow cooked beef cheek & gremolata sauce

19 **GNOCCHI ALLA GRANSEOLA** 46
Homemade potato gnocchi served with slow cooked handpicked blue swimmer
crab ragu in tomato sauce & chilli

18 **SPAGHETTI ALL'ARAGOSTA** 79
29 Homemade spaghetti chitarra, southern NSW Rock Lobster, cherry tomatoes,
lobster bisque & white wine sauce

32 **RAVIOLI ALLA SILANA** 42
Homemade ravioli filled with porcini mushroom, porcini mushroom broth,
raboso cheese, sautéed mix mushroom & pine nuts

Secondi

30 **CONTROFILETTO DI WAGYU** GF 79
Australian full blood wagyu scotch fillet marble score 5/6 served with daily condiments

30 **COTOLETTA ALLA MILANESE** 62
White river aromatic bread crumbed veal ribeye, rocket, cherry tomatoes
& 24mth parmigiano reggiano cheese

30 **AGNELLO BRASATO** 50
12hr Slow roasted lamb shoulder, celeriac puree, heirloom carrots, Barolo wine
reduction & kale chips

29 **FISH OF THE DAY** GF 56
Catch of the Day with daily condiments

Contorni

32 **INSALATA PRIMAVERA** 16
Rocket, organic grapes, walnuts & 24mth parmigiano reggiano cheese

PATATE ALLA CONTADINA 16

Double cooked potatoes w aromatic herbs
VERDURE DEL GIORNO 16
Sautéed seasonal green vegetables of the day