



# Mother's Day 4 Course Menu 145pp

## ON ARRIVAL

**A glass of French Rose' Champagne for mum**

Local NSW buffalo ricotta mousse, acacia honey, black truffle & crispy Sardinian carasau bread

## ENTRÉE TO SHARE

**PROSCIUTTO SAN DANIELE GF**

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

**FIGO TARTARE DI TROTA GF**

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

**CROCCHETTE DI BACCALA'**

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

**GAMBERI GRATINATI**

Australian king prawns gratin on aromatic herb crumbs & salmoriglio

## PASTA TO SHARE

**RISOTTO ALLA MILANESE**

Ca'vecchia vialone nano risotto, saffron, slow cooked beef cheek & gremolata sauce

**GNOCCHI ALLA GRANSEOLA**

Homemade potato gnocchi served with slow cooked handpicked blue swimmer crab ragu in tomato sauce & chilli

## SECONDI TO SHARE

**AGNELLO BRASATO**

12hr Slow roasted lamb shoulder, celeriac puree, heirloom carrots, Barolo wine reduction & kale chips

**FISH OF THE DAY GF**

Catch of the Day with daily condiments

**INSALATA PRIMAVERA**

Rocket, organic grapes, walnuts & 24mth parmigiano reggiano cheese

## DESSERT TO SHARE

**FIGO TIRAMISU** Layers of coffee soaked savoiardi & mascarpone

**TORTINO DI DATTERI** Sticky date pudding, whisky caramel sauce & fior di latte ice cream

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

Head Chef - Mattia Porcellato / Chef - Pietro Valenti

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