



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	13
Italian homemade marinated mixed olives & artisan homemade grissini bread	12
Local NSW buffalo ricotta, acacia honey, San Gimignano black truffle & Sardinian carasau bread	16
Rizzoli Mediterranean Sea black anchovies, w aromatic butter & organic rye bread	19

Antipasti

BURRATA ESTIVA GF Artisan Pugliese style burrata cheese served with daily condiments	29
PROSCIUTTO E MELONE GF 24mth aged San Daniele prosciutto <u>w</u> organic rockmelon, mint & extra virgin olive oil	29
MILLEFOGLIE DI GRANCHIO GF WA handpicked blue swimmer crab, burnt butter mayonnaise, watermelon radish, chives & polenta chips,	29
CARPACCIO DI TONNO GF Tasmanian yellowfin tuna carpaccio, capers, pickled onion, lime & extra virgin olive oil	31
TARTARE DI RICCIOLA Hiramasa kingfish tartare, cucumber, onion, tomatoes, croutons & essence of gin gil	30
CALAMARO MEDITERRANEO GF Aromatic southern calamari, confit cherry tomatoes, burnt lemon powder, sea blite, finger lime & cucumber water	30
SPIEDINO DI WAGYU EA GF Dijon & thyme-marinated Wagyu & pancetta skewer, honey-vinegar glaze & herb sauce	18

Pasta*

*Gluten-free pasta also available upon request

PAPPARDELLE DELLA NONNA Homemade Pappardelle, 12hrs slow cooked Venetian style ossobuco ragù & DOP Sardinian pecorino cheese	39
RISOTTO AL GRANCHIO Vialone nano risotto <u>w</u> WA blue swimmer crab, lemon, fresh rosemary & burnt lemon zest	42
PACCHERO AL PESCE SPADA Artisan bronze-cut pacchero <u>w</u> swordfish, eggplant cream, mint, crispy eggplant skin & aromatic breadcrumbs	42
SPAGHETTI ALL'ARAGOSTA Homemade spaghetti chitarra, southern NSW Rock Lobster, cherry tomatoes, lobster bisque & white wine sauce	79
RAVIOLI DI MARE Homemade ravioli stuffed <u>w</u> aromatic wild mullaway, zucchini puree` & zucchini flower	42

Secondi

CONTROFILETTO DI WAGYU GF Australian full blood wagyu scotch fillet marble score 5/6 served <u>w</u> artichoke	79
COTOLETTA ALLA MILANESE White river aromatic bread crumbed veal ribeye, rocket, cherry tomatoes & 24mth parmigiano reggiano cheese	62
GALLETTO ALLA GRIGLIA GF Aromatic organic farm-raised spatchcock served with lemon butter & capers sauce	50
FISH OF THE DAY GF Catch of the Day <u>w</u> daily condiments	56

Contorni

INSALATA DI LATTUGHINO Baby coz lettuce, shaved parmesan & fresh pear	16
PATATE ALLA CONTADINA Rustic potatoes	16
VERDURE DEL GIORNO Seasonal vegetables	16