

Patrons with food allergies please inform waiter prior to ordering.

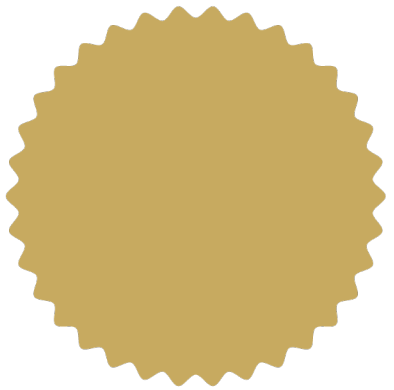
Figo will try to accommodate dietary requirements. Card transactions will incur 1.5% handling fee. Amex 2% handling fee.

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 DEL GIORNO Artisan Pugliese style burrata cheese served with daily condiments	29
PORCHETTA ROMANA GF Slow roasted Roman style aromatic pork belly thinly sliced, served with fresh fennel salad, granny smith apple jam & fennel seed powder	29
PEPATA DI COZZE Tasmanian spring bay mussels in a white wine herb broth, finished with cracked black pepper and served with toasted house made focaccia	28
TARTARE DI TONNO Yellow fin tuna tartare, taralli biscuit crumb, local ricotta mousse, capers, lemon zest, chives & pickled cucumber	32
CARPACCIO DI GAMBERI GF Nouvelle Caledonie sashimi grade blue prawn carpaccio, burnt orange, lemon dressing, pink pepper & finger lime caviar	30
CALAMARI FRITTI Deep fried hawkesbury river calamari, sundried tomatoes, lime & smoked paprika mayonnaise	29
BATTUTA DI MANZO GF Hand cut grass fed riverina beef eye fillet, served with horseradish mayo, grilled grapes, walnuts & smoked maldron salt	30

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 DEL PESCATORE Carnaroli risotto <u>w</u> mixed seafood, white wine & seaweed dust	42
TROFIE ALLA PUTTANESCA Artisan bronze cut trofie pasta, yellow fin tuna, spicy tomato sauce, baby capers, anchovies & black olive crumb	39
SPAGHETTI ALL'ARAGOSTA Homemade spaghetti chitarra, southern NSW Rock Lobster, cherry tomatoes, lobster bisque & white wine sauce	79
RAVIOLI DI ZUCCA Homemade ravioli stuffed <u>w</u> local organic pumpkin, brown butter sage sauce, pepita seeds & amaretti biscuit crumb	38
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
ZUPPA DI PESCE Traditional mixed seafood in a spicy tomato sauce served with grilled house made sourdough bread	72
FISH OF THE DAY GF Catch of the Day <u>w</u> daily condiments	MP
Contorni	
INSALATA DI LATTUGHINO Baby coz lettuce, shaved parmesan & fresh pear	16
PATATE ALLA CONTADINA Rustic potatoes	16
VERDURE DEL GIORNO Seasonal vegetables	16

