



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 sourdough bread & focaccia served with Calabrese BIO extra virgin olive oil	13
G.F bread	10
Australian marinated mixed olives & artisan grissini	12
Local NSW buffalo ricotta, acacia honey, San Gimignano black truffle & Sardinian carasau bread	16
Mediterranean Sea black anchovies, served with aromatic butter & organic rye bread	19

Antipasti

BURRATA DEL GIORNO Artisan Pugliese style burrata served <u>w</u> daily seasonal condiments	29
PORCHETTA ROMANA GF Slow roasted Roman style pork belly, shaved fennel salad, granny smith apple jam & fennel seed powder	29
PEPATA DI COZZE A Local mussels cooked in a white wine herb broth, finished <u>w</u> cracked black pepper and served with toasted house made focaccia	28
TARTARE DI TONNO A Local yellow fin tuna tartare, taralli crumb, ricotta mousse, capers, lemon zest, chives & pickled cucumber	32
BACCALA' CROQUETTES I Traditional Italian salted cod croquettes served <u>w</u> porcini mushroom sauce & truffle	30
CALAMARI FRITTI I Lightly fried calamari, sundried tomatoes, lime & smoked paprika mayonnaise	29
CARPACCIO DI MANZO GF Hand cut riverina grass-fed beef eye fillet carpaccio, horseradish mayonnaise, grilled grapes, walnuts & smoked maldron salt	30

Pasta*

*Gluten-free pasta also available upon request

PAPPARDELLE DELLA NONNA House-made pappardelle <u>w</u> 12 hour slow cooked Venetian style ossobuco ragù & DOP Sardinian pecorino	39
RISOTTO DEL PESCATORE GF M Carnaroli risotto <u>w</u> mixed seafood, white wine & seaweed dust (mussels, prawns, calamari & crab)	42
TROFIE ALLA PUTTANESCA A Bronze-cut trofie pasta <u>w</u> local yellow fin tuna, spicy tomato sauce, baby capers, anchovies & black olive crumb	39
SPAGHETTI ALL'ARAGOSTA I House-made spaghetti chitarra w rock lobster, cherry tomatoes, lobster bisque & white wine sauce	79
RAVIOLI DI ZUCCA House-made ravioli filled <u>w</u> organic local 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	79
COTOLETTA ALLA MILANESE White river veal ribeye crumbed <u>w</u> aromatic breadcrumbs served <u>w</u> rocket, cherry tomatoes & 24mth parmigiano reggiano	62
ZUPPA DI PESCE M Traditional mixed seafood in a spicy tomato broth served <u>w</u> grilled house made sourdough	72
FISH OF THE DAY GF A Market fish served <u>w</u> daily seasonal condiments	MP

Contorni

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