Patrons with food allergies please inform waiter prior to ordering.

Figo will try to accommodate dietary requirements.

Head Chef - Mattia Porcellato

Chef - Pietro Valenti

Figo RISTORANTE BAR

Menu

Assaggi

GF BREAD 11

ORGANIC ARTISAN SOURDOUGH BREAD & FOCACCIA 13
served with Calabrese BIO extra virgin olive oil

AUSTRALIAN MARINATED MIXED OLIVES & ARTISAN GRISSINI 13

BUFFALO RICOTTA, ACACIA HONEY & CARASAU 16
Local NSW buffalo ricotta, acacia honey, San Gimignano black truffle & Sardinian carasau bread

MEDITERRANEAN SEA BLACK ANCHOVIES I 19
Served with aromatic butter & organic rye bread

Antipasti

PARMIGIANA GF 26
Eggplant, aged parmigiano cream, strianese tomato reduction, basil pesto & crisp eggplant skin

BURRATA DEL GIORNO GF 29
Pugliese style burrata cheese served w seasonal condiments

PROSCIUTTO e MELONE GF 29
24mth aged San Daniele prosciutto, rock melon & mint

TARTARE DI MANZO GF 29
Beef tartare, wholegrain mustard, gherkin, shallot, baby capers & quail egg

CRUDO DI TREVALLLY A 31
New Zealand raw silver trevally, peach, almond, lemon balm & aromatic breadcrumbs

FIORI DI ZUCCA GF A 33
Parmigiano cheese gratinated baked zucchini flowers, Queensland king prawn, potato, aromatic herbs, zucchini & lemon pesto

POLPO ESTIVO GF A 33
Slow cooked Fremantle octopus, potato, cherry tomato, celery, kalamata olive, sea blite & octopus mayo

Pasta*

*Gluten-free pasta also available upon request

GNOCCHI dell'ORTO 35
House made potato gnocchi, kale pesto, roasted almond & stracciatella

PAPPARDELLE DELLA NONNA 39
House-made pappardelle w 12 hour slow cooked Venetian style ossobuco ragù & DOP Sardinian pecorino

CAVATELLI COSTA SMERALDA A 42
Bronze cut cavatelli short pasta, shark bay crab, zucchini & lemon

FETTUCCINE AL PROFUMO DI MARE I 42
House-made fettuccine, blue New Caledonian prawn tartare, 'ndjua & mascarpone

SPAGHETTI ALL`ARAGOSTA I 85
House-made spaghetti chitarra w rock lobster, cherry tomatoes, lobster bisque & white wine sauce

Secondi

COTOLETTA ALLA MILANESE 65
300g White River veal ribeye on the bone crumbed w aromatic breadcrumbs served w rocket, cherry tomatoes & 24mth aged parmigiano reggiano

CONTROFILETTO DI WAGYU GF 85
300g Australian full blood wagyu scotch fillet marble score 5/6 served w mixed aromatic sauteed mushrooms

GAMBERONI IMPERIALI GF A 60
Grilled Queensland king prawns & salmoriglio dressing

FISH OF THE DAY GF A MP
Market fish served w daily seasonal condiments

Contorni

INSALATA DEL GIORNO GF 16
Baby coz lettuce, shaved parmesan & fresh grapes

PATATE ALLA CONTADINA GF 16
Double cooked rustic potatoes

VERDURE DEL GIORNO GF 16
Seasonal vegetables