

Patrons with food allergies please inform waiter prior to ordering.

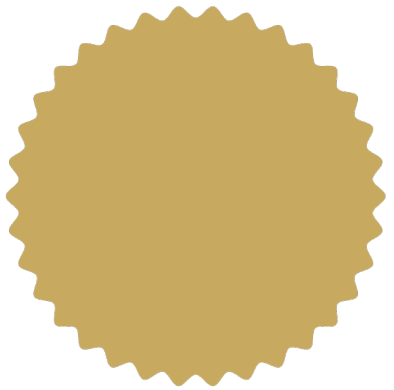
Figo will try to accommodate dietary requirements. Card transactions will incur 1.5% handling fee. Amex 2% handling fee.

Head Chef - Mattia Porcellato

Chef - Pietro Valenti



# Menu



## Assaggi

Organic artisan sourdough bread, homemade focaccia, Calabrese BIO extra virgin olive oil	12
South Australian homemade marinated mixed olives & artisan grissini bread	10
Local NSW Montefresco buffalo ricotta, acacia honey, San Gimignano black truffle & Sardinian carasau bread	16
Rizzoli Mediterranean Sea black anchovies, with marinated citrus Sicilian agrumi & organic rye bread GF	19
Pate di Maiale-Pork liver pate with daily condiments	18

## Antipasti

<b>BURRATA DEL GIORNO</b> GF	27
Vannella artisan Pugliese style burrata cheese served with seasonal condiments	
<b>BOMBOLONI SALATI</b> GF	30
Deep fried parmigiano reggiano bomboloni stuffed with asiago cheese & served with 24mth aged San Daniele prosciutto	
<b>FIGO TARTARE DI TONNO</b>	30
Tasmanian yellowfin tuna tartare, NSW Montefresco buffalo ricotta cheese, Italian taralli biscuits & lemon myrtle	
<b>CRUDO DI CAPESANTE</b> GF	30
Canadian wild caught scallop carpaccio, raspberries emulsion, toasted almonds, parsley olive oil & lime zest	
<b>CALAMARO AI CARBONI</b> GF	32
NSW grilled calamari, chickpea hummus, spicy Calabrian nduja oil & salmoriglio dressing	
<b>MILLEFOGLIE DI GRANCHIO</b> GF	29
Polenta millefoglie chips, WA handpicked blue swimmer crab, burnt butter mayonnaise, paprika & chives	
<b>CARPACCIO DI MANZO</b> GF	29
Riverina beef eye fillet carpaccio, crispy kale, walnuts & 36 mth aged parmigiano Reggiano cheese	

## Pasta\*

\*Gluten-free pasta also available upon request

<b>PAPPARDELLE DELLA NONNA</b>	39
Homemade Pappardelle, 12hrs slow cooked Venetian style ossobuco ragù & DOP Sardinian pecorino cheese	
<b>PACCHERI DELLO STRETTO</b>	40
Artisan bronze cut paccheri pasta, Tasmanian yellowfin tuna, roasted heirloom cherry tomatoes, black olive dust, fresh lemon zest & white wine sauce	
<b>TAGLIOLINI AL NERO DI SEPPIA</b>	39
Homemade squid ink tagliolini, sauteed calamari, salmon roe, seablite, spicy Calabrian nduja & white wine sauce	
<b>SPAGHETTI ALL`ARAGOSTA</b>	79
Homemade spaghetti chitarra, southern NSW Rock Lobster, cherry tomatoes, lobster bisque & white wine sauce	
<b>RAVIOLI CACIO E PEPE</b>	42
Handmade ravioli del plin filled with pecorino cheese & pepper mousse, broad beans, crispy pork guanciale & DOP pecorino roman cheese fondue	

## Secondi

<b>CONTROFILETTO DI WAGYU</b> GF	76
Australian full blood wagyu scotch fillet marble score 5/6 served with daily condiments	
<b>COTOLETTA ALLA MILANESE</b>	59
White river aromatic bread crumbed veal ribeye, rocket, cherry tomatoes & 24mth parmigiano reggiano cheese	
<b>PANCETTA DI MAIALE ARROSTO</b> GF	48
Organic slow roasted crispy pork belly, apple purée, sautéed cabbage salad & burnt baby onion	
<b>FISH OF THE DAY</b> GF	54
Catch of the Day with daily condiments	

## Contorni

<b>INSALATA PRIMAVERA</b>	16
Rocket, organic grapes, walnuts & 24mth parmigiano reggiano cheese	
<b>PATATE ALLA CONTADINA</b>	16
Double cooked potatoes w aromatic herbs	
<b>VERDURA DEL GIORNO</b>	16
Sautéed seasonal green vegetables of the day	