

Antipasti

FIGO BRUSCHETTA
Toasted ciabatta with garlic, local ripened tomatoes and Tuscan extra virgin olive oil.

Regular 66.00 (serves up to 25)
Large 125.00 (serves up to 50)

CAPRESE SALAD 
Classic mozzarella ovoline and with vine-ripened tomatoes, basil, kalamata olives and tuscan extra virgin olive oil.

Regular 56.00 (serves up to 25)
Large 111.00 (serves up to 50)


ARANCINI SICILIANI
Fried risotto balls filled with mozzarella cheese and served with arrabiatta sauce.

Regular 66.00 (serves up to 25)

Insalate

GIULIO
Local Romaine tossed with housemade Caesar dressing topped with shaved grana padana and croutons.

Regular 33.95 (serves up to 10)
Large 60.00 (serves up to 25)


ORGANIC BABY ARUGULA 
Organic baby arugula tossed with local cherry tomatoes, Kalamata olives and lemon vinaigrette topped with shaved grana padana.

Regular 38.95 (serves up to 10)
Large 70.00 (serves up to 25)

Sandwiches

CHICKEN
Sliced marinated chicken breast with baby arugula, bell peppers, thyme, capers and rosemary mayonnaise.

Regular 39.00 (serves up to 10)
Large 67.00 (serves up to 20)

CAPRESE 
Classic mozzarella ovoline with local vine-ripened tomatoes and local basil.

Regular 39.00 (serves up to 10)
Large 67.00 (serves up to 20)

FIGOttini

Regular 60.00 (serves up to 25)
Large 124.00 (serves up to 50)

SPINACI
Spinach with roasted garlic and walnut on toasted ciabatta bread.


CAPRINO
Local goat cheese with caramelized onions and apricots on lightly toasted ciabatta bread.

TARTUFO
Truffle mushroom spread with asparagus and marsala on lightly toasted ciabatta bread.

SALMONE AFFUMICATO
Smoked salmon with mascarpone, capers and lemon zest on toasted ciabatta bread.

SPINACI E CAPRINO 
Local baby spinach and local goat cheese tossed in honey balsamic walnut vinaigrette topped with golden sultanas.

Regular 38.95 (serves up to 10)
Large 70.00 (serves up to 25)

MISTA DI CAMPO 
Local mixed greens tossed with local cherry tomatoes and kalamata olives and balsamic vinaigrette topped with ricotta salata.

Regular 33.95 (serves up to 10)
Large 60.00 (serves up to 25)

PROSCIUTTO AND MOZZARELLA
Prosciutto, ovoline mozzarella, baby arugula, vine-ripened tomatoes and rosemary mayonnaise.

Regular 45.00 (serves up to 10)
Large 78.00 (serves up to 20)

VEGETARIANO 
Roasted eggplant, zucchini, roasted red peppers and local goat cheese with local basil pesto.

Regular 39.00 (serves up to 10)
Large 67.00 (serves up to 20)

Protein Entrée

Regular 65.00 (serves up to 9)
Large 129.00 (serves up to 18)

POLLO PUTTANESCA
Chicken breast with tomato sauce, capers and olives.

POLLO FORMAGGI
Chicken breast with classic cheese sauce.

POLLO PICCATA
Chicken breast with light cream sauce and capers.

POLLO DI BABBO
Chicken breast with cranberry, mushroom with cream sauce.

GRILLED CHICKEN BREAST
Sliced herb marinated chicken breast.

Regular 55.00 (serves up to 15)
Large 109.00 (serves up to 30)

NONNA MARIA MEATBALLS
Beef, roasted garlic, local sage and parmesan hand rolled and lightly fried.

Regular 74.00 (serves up to 25)
Large 149.00 (serves up to 50)

CHICKEN PARMIGIANA MEATBALLS
Chicken, mozzarella, roasted garlic and pomodoro hand rolled and lightly fried.

Regular 74.00 (serves up to 25)
Large 149.00 (serves up to 50)

SALMON AL CARTOCCIO
Wild-caught fresh salmon cooked in parchment paper.

Regular 69.00 (serves up to 10)
Large 139.00 (serves up to 20)

Vegetable Side Dish

Regular 35.00 (serves up to 10)
Large 69.00 (serves up to 20)

SPINACH WITH ROASTED GARLIC 
Fresh sautéed spinach with roasted garlic.

SEASONAL GRILLED VEGETABLES 
Locally sourced grilled vegetables.

MASHED POTATOES 
Creamy Tuscan mashed potatoes.

KALE AND TOMATO 
Local green kale sautéed with tomatoes and garlic.



FIGO Classics

LASAGNA
Layered egg pasta sheets, meat & pork ragu, béchamel, mozzarella and parmigiano cheeses.

Regular 89.00 (serves up to 10)
Large 178.00 (serves up to 25)
48-hour notice required

ZUCCA
Butternut squash and amaretto ravioli with a mascarpone and Italian red chicory radicchio sauce.

Regular 92.00 (serves up to 10)

EDIA'S EGGPLANT  
Sliced roasted eggplant baked with classic tomato sauce and parmigiano reggiano.

Large 180.00 (serves up to 25)

Choose Your Fresh Pasta & Ravioli

Ravioli

Artichoke / Wild Mushroom / Ricotta Spinach / Six Cheese / Tuscan Sausage and Apple / Whole Wheat Ricotta Spinach / Chicken Marsala and Mushroom / Braised Short Rib / Crab Meat / Rock Shrimp.

Large 89.00 (serves up to 12)
Crab Meat 109.00 (serves up to 12)
Rock Shrimp Ravioli 109.00 (serves up to 12)

Short Pasta

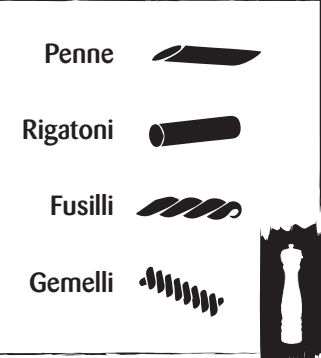
REGULAR
Penne, Fusilli, Rigatoni, Gemelli



Large 87.50 (serves up to 15)

WHOLE WHEAT
Penne, Fusilli

Large 87.50 (serves up to 15)


GLUTEN-FRIENDLY 
Fusilli
Large 97.50 (serves up to 12)



 Gluten-Friendly
 Vegetarian

NOTICE: COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Choose Your Sauce

POMODORO  
Tuscan tomato sauce with vine-ripened tomatoes, garlic, onions, local basil and extra virgin olive oil.

ARRABBIATA
Classic spicy tomato sauce with garlic and chili peppers.

CHECCA FIORENTINA
Chunky vine-ripened local tomatoes, mozzarella ovoline, garlic and local basil in extra virgin olive oil.

SICILIANA
Roasted eggplant, mozzarella ovoline and local basil in our pomodoro topped with ricotta salata.

PESTO ALLA GENOVESE
Classic local basil pesto with extra virgin olive oil.

PRIMAVERA
Local tomatoes, broccoli, green peas, baby spinach and garlic with extra virgin olive oil, local basil and white wine.

BROCCOLI E GAMBERI
Broccoli, sun-dried tomatoes and sautéed shrimp with garlic, red pepper flakes and white wine.

RAGU ALLA BOLOGNESE
Classic beef Bolognese sauce with onions, celery, tomatoes and red wine.

ITALIAN SAUSAGE AND PEPPERS
Spicy Tuscan sausage with bell peppers, onions, garlic and vine-ripened tomato sauce.

POLLO
Shredded chicken with red and green peppers in a spicy tomato sauce.

AMATRICIANA
Pancetta (Italian bacon) with vine-ripened tomatoes, red chili flakes and extra virgin olive oil.

4 FORMAGGI
Four Italian cheeses and four herbs in a creamy sauce.

PECORINO LEMON
Pecorino Romano cream sauce with local lemon.

SALMONE CON PISELLI
Wood-smoked salmon and English peas in a pink vodka sauce.

FUNGHI
Our classic porcini wild mushroom sauce with a hint of garlic.

Dolci

HOUSEMADE TIRAMISU

Mascarpone cream layered between amaretto and coffee-infused lady fingers.

Regular 69.00 (serves up to 15-20)
*48-hour notice required

TORTA DELLA NONNA

Torte of lemon pastry cream with pignoli and almonds.

Regular 59.00 (serves up to 15-20)

KEY LIME PIE

Sweet-and-tart creamy key lime pie.

Regular 45.00 (serves up to 15)

PEANUT BUTTER PIE

Oreo-crusted thick layer peanut butter pie filling, topped with chocolate ganache.

Regular 45.00 (serves up to 15)

Drinks

FIGO WATER

16.5 oz bottle 2.00

SWEET TEA

128 fl. oz. Container 10.00 (serves up to 15)

UNSWEET TEA

128 fl. oz. Container 10.00 (serves up to 15)

LEMONADE

128 fl. oz. Container 10.00 (serves up to 15)



ASK ABOUT PRIVATE & CORPORATE EVENTS



Boxed Lunch Menu

Pasta Box 9.95

Choose a Fresh Pasta

Penne, Gemelli, Gluten-Friendly.

Choose a Sauce

Bolognese – Classic bolognese sauce with beef, onions, celery, tomatoes and red wine.

Pomodoro – Tuscan tomato sauce with vine-ripened tomatoes, garlic, onions, basil and extra virgin olive oil.

Italian Sausage – Spicy Tuscan sausage with bell peppers, onions, garlic and vine-ripened tomato sauce.

4 Cheese – Four Italian cheeses with four seasonal herbs.

Funghi – A selection of wild mushrooms with cream and a touch of garlic.

Pasta & Salad Combo Box 10.25

Choose a Fresh Pasta

Penne, Gemelli, Gluten-Free.

Choose a Sauce

Bolognese, Pomodoro, Italian Sausage, 4 Cheese, Funghi.

Choose a Salad

Caesar Salad – Classic FIGO Caesar salad.

Mista Salad – Mixed greens, cherry tomatoes, carrots, olives, balsamic vinaigrette and shredded ricotta cheese.

Salad Protein Box 10.75

Caesar Salad

Classic FIGO Caesar salad with sliced grilled marinated chicken breast.

Sandwich Box 10.50

Served with apple, chips and pepperoncino.

Chicken Sandwich

Chicken breast and baby arugula with bell peppers, thyme, Sicilian capers and rosemary mayonnaise.

Ham & Cheese

Lightly smoked ham, cheese, rosemary mayo, lettuce.

Box Add-Ons

FIGO Spring Water 2.00

Soft Drink (Coke, Diet Coke, Sprite) 1.75

Cookie (Chocolate Chip, Macademian

White Chocolate, Peanut Butter) 1.50

be yourself. be FIGO.

Thank you for choosing to break bread with us. Whether you are planning an office meeting, a home party, a school event or any other special occasion, our catering menu has been created so that you can experience the passion, aromas and flavors of Italy in the comfort of your own environment.

Easy and Simple

Your order comes complete with disposable plates, napkins and utensils. We also set-up your dishes to ensure the best quality and appearance at your table.

Ordering Information

Our dishes are made from scratch daily, and we appreciate advance notice. We understand that unexpected circumstances will arise, so if you have a last-minute need please call us. We will do our absolute best to make it happen.

Delivery

We are Italian, and we drive fast!
We will be at your door at the time that you need us.

To Order

Call: 404.877.8152

E-mail: FIGOcatering@figopasta.com



FIGOpasta.com



Catering & Events
Menu