

be yourself. be FIGO.

PANINI

on homemade ciabatta bread

Chicken

Chicken breast and baby arugula with bell peppers, thyme, Sicilian capers and rosemary mayonnaise. 7.55

Caprese

Buffalo mozzarella with fresh vine-ripened tomatoes and basil. 7.55

Vegetariano

Roasted eggplant, zucchini and red peppers with goat cheese and basil pesto. 7.55

Prosciutto and Mozzarella

Prosciutto, fresh mozzarella, arugula, vine-ripened tomatoes and rosemary mayonnaise. 8.85

Italian Salsiccia

Spicy Italian sausage and bell peppers. 7.55

FIGO FAVORITES

Lasagna di FIGO

Thin sheets of fresh egg pasta with meat ragu, béchamel sauce, mozzarella and Parmigiano Reggiano. 9.85

Zucca (the original)

Butternut squash and amaretto ravioli with a mascarpone and Italian red chicory radicchio sauce. 9.95

Mamma Edia's Eggplant

Sliced baked eggplant with classic tomato sauce and Parmigiano Reggiano. 9.85

Ravioli di Cipolla

Caramelized Vidalia onions and mascarpone ravioli with a balsamic glaze. 9.85

Ravioli di Aragosta

Maine lobster ravioli in a light creamy lobster sauce with a hint of Sambuca. 13.45

CHOOSE YOUR OWN FRESH PASTA

SHORT PASTA 4.55

Penne	Whole Wheat Fusilli
Fusilli	Fusilli (gf) 5.55
Rigatoni	—
Gemelli	Gnocchi di Patate
Spinach Penne	
Paprika Penne	
Whole Wheat Penne	

LONG PASTA 4.55

Choose Your Flavor:
Egg • Spinach • Whole Wheat

Linguine
Tagliatelle
Fettuccine
Pappardelle
Dry Capellini (egg only)

CHOOSE YOUR OWN FRESH SAUCE 4.85

— Pomodoro —

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

— Arrabbiata —

Classic spicy tomato sauce with garlic and chili peppers.

— Checca Fiorentina —

Chopped vine-ripened tomatoes, fresh mozzarella, minced garlic, basil and extra virgin olive oil.

— Siciliana —

Diced eggplant, fresh mozzarella and basil in tomato sauce topped with shredded ricotta cheese.

— Pesto alla Genovese —

Classic pesto with basil and extra virgin olive oil.

— Aglio, Olio e Peperoncino —

Garlic, extra virgin olive oil and red pepper flakes with Parmigiano Reggiano.

— Primavera —

Vine-ripened tomatoes, broccoli, green peas, fresh spinach and garlic with extra virgin olive oil, basil and white wine.

— Broccoli e Gamberi —

Broccoli, sundried tomatoes and sautéed shrimp with minced garlic, red pepper flakes and white wine.

— Ragu' alla Bolognese —

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

— Italian Sausage and Bell Peppers —

Spicy Tuscan sausage with bell peppers, onions, garlic and tomato sauce.

— Cinghiale —

Tuscan-style wild boar sauce. 6.20

— Pollo —

Diced tender chicken breasts with red and green bell peppers in a spicy tomato sauce.

— Amatriciana —

Pancetta (Italian bacon) with vine-ripened tomatoes, fiery peperoncino and virgin olive oil.

— Agnello, Olive e Rosmarino —

Ragu of lamb with Kalamata olives and rosemary with Sardinian pecorino cheese. 5.60

— 4 Formaggi —

Four Italian cheeses with four seasonal herbs.

— Pecorino and Lemon —

Pecorino Romano cheese and cream sauce with lemon zest.

— Salmone con Piselli —

Oak-smoked salmon and English peas in a pink vodka sauce.

— Funghi —

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

RAVIOLI 5.60

Artichoke
Wild Mushroom
Ricotta Spinach
Six Cheese



Tuscan Sausage and Apple
Crabmeat 6.85

Whole Wheat Ricotta Spinach
Chicken Marsala and Mushroom
Braised Short Rib



DOLCI

Tiramisu

Creamy mascarpone cheese layered between amaretto and coffee-infused Savoiardis. 5.85

Torta Della Nonna

Pastry crust topped with lemon pastry cream, pine nuts and almonds. 5.85

Mixed Berry Cake

Shortcrust pastry filled with Chantilly cream, topped with blackberries, raspberries, red currants and strawberries. 6.35

Torta Al Cioccolato

Moist chocolate cake filled with dark chocolate frosting and chocolate flakes. 6.35

Place An Order

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the original Italian fresh pasta place.

ANTIPASTI

— FIGO Bruschetta —

Toasted bread with garlic, vine-ripened tomatoes and Tuscan extra virgin olive oil. 5.60

— Caprese Salad —

Buffalo mozzarella with vine-ripened tomatoes, basil, black olives and Tuscan extra virgin olive oil. 7.60

— Calamari Fritti —

Crispy calamari with fiery jalapeños and tart slices of fried lemon alongside two sauces—our signature pomodoro and creamy lemon dill. 7.60

— Fritto Misto di Mare —

Lightly fried selection of shrimp, sea bass, and calamari served with our fresh lemon dill sauce. 6.40

— Mozzarella in Carrozza —

Fresh mozzarella in a lightly fried "bread carriage." 5.75

— Arancini Siciliani —

Fried rice balls filled with mozzarella cheese. 5.75

— Spinaci —

Spinach with roasted garlic and walnuts spread on toasted ciabatta bread. 3.35

— Caprino —

Goat cheese with caramelized onions and apricots spread on toasted ciabatta bread. 3.35

— Tartufo —

Mushroom, asparagus, Marsala wine and truffle oil spread on toasted ciabatta bread. 3.35

— Salmone Affumicato —

Smoked salmon with mascarpone, capers and lemon zest spread on toasted ciabatta bread. 3.35

ZUPPE

FIGO Favorite Soup

Coconut and carrot with ginger.
Cup 3.35 Bowl 5.35

Seasonal Soup of the Day

Cup 3.35 Bowl 5.35

INSALATE

Insalata di Giulio

FIGO's classic Caesar salad. Half 3.45 Full 5.70

Organic Insalata di Arugula

Organic arugula salad with shaved Parmigiano, cherry tomatoes and Kalamata olives drizzled with lemon vinaigrette.
Half 3.95 Full 6.75

Insalata di Spinaci e Caprino

Baby spinach with goat cheese and golden raisins topped with a honey-balsamic walnut vinaigrette. Half 3.95 Full 6.75

Mista di Campo

Mixed greens, cherry tomatoes, carrots and olives with a balsamic vinaigrette and shredded ricotta cheese. Half 3.45 Full 5.75

Tuscan Chicken Salad

Grilled chicken breast over mixed greens, bell peppers, capers, onions and thyme with a red wine vinaigrette. 8.95

Sides

Grilled Chicken

Marinated and grilled sliced chicken breast. 3.85

Salmon al Cartoccio

4oz. of fresh wild-caught salmon cooked in parchment paper. 5.95

Sea Bass

Lightly fried fresh sea bass fillets. 4.75

Nonna Maria Meatball

FIGO's twist on the classic beef meatball. 1.85 each

Chicken Parmigiana Meatball

Chicken with grilled eggplant, basil and mozzarella cheese. 1.85 each

Gluten-Free Maria Meatball

FIGO's gluten-free meatball with beef, Parmesan cheese and a savory blend of herbs and spices. 2.35 each

FIGO pasta **to go**



Made Fresh Daily