

## ANTIPASTI

**FIGO Bruschetta** \$4.95

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

**Caprino** \$3.35

Goat cheese with caramelized onions, apricots on toasted ciabatta bread.

## INSALATE

**Insalata di Giulio** \$3.55 \$5.90

FIGO's classic Caesar salad.

**Insalata di Spinaci e Caprino** \$4.05 \$6.95

Baby spinach, goat cheese golden raisins with a honey balsamic walnut vinaigrette.

**Organic Insalata di Arugula** \$4.05 \$6.95

Organic arugula shaved parmigiano, cherry tomatoes olives with lemon vinaigrette.

**Caprese Salad** \$6.95

Buffalo mozzarella vine-ripened tomatoes, basil, olives, Tuscan extra virgin olive oil.

Choose any of the following side:

**Grilled Chicken Breast** \$3.75

**Tuscan Chicken Salad** \$3.95

## ZUPPE

Cup \$3.75 Bowl \$5.50

**Seasonal Soup of the Day**

**Coconut Ginger & Carrot**

**Tomato & Basil**

## PANINI

on homemade ciabatta bread, served with Taro chips.

**Chicken** \$3.95 \$7.55

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

**Caprese** \$3.95 \$7.55

Buffalo mozzarella with fresh vine-ripened tomatoes and basil.

**Grilled Cheese Feast** \$3.50 \$6.50

Homemade cream of white cheddar, pimento, parmesan, gouda, provolone and mozzarella cheese.

**Prosciutto & Mozzarella** \$5.45 \$9.85

Prosciutto, fresh mozzarella, arugula, tomato and rosemary mayonnaise.

**Vegetariano** \$3.95 \$7.55

Roasted eggplant, zucchini, peppers, goat cheese basil pesto.

## FIGO FAVORITES

**Lasagna di FIGO** \$9.85

Thin fresh egg pasta sheets with meat ragu and béchamel sauce, mozzarella, parmigiano cheese.

**Zucca (the original)** \$9.75

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

## DOLCI

**Tiramisu** \$5.85

Creamy mascarpone cheese layered between amaretto and coffee infused Savoirdi



## RAVIOLI \$4.85

Wild Mushroom \$4.85

Ricotta Spinach \$4.85

Six Cheese \$4.85

Tuscan Sausage and Apple \$4.85

Butternut Squash \$4.85

Chicken Marsala & Mushroom \$4.85

## SHORT PASTA

Penne \$3.95

Fusilli \$3.95

Rigatoni \$3.95

Gourmet Pepper Penne \$4.25

Gourmet Spinach Penne \$4.25

Gourmet Garlic Penne \$4.25

Gluten-Free Fusilli \$4.55

## LONG PASTA

Fettuccine (egg) \$4.35

## DRINKS

Sweet or Unsweet Tea \$1.95

FIGO Water \$2.00

Soft Drinks \$1.95

Flavored San Pellegrino \$2.95

San Pellegrino Water \$2.00

## Pick-&-Choose Your Pasta, Sauce and Add-on!

### SAUCES \$4.50

#### 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.

#### Checça Fiorentina

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

#### Primavera

Tomatoes, broccoli, green peas, fresh spinach and garlic with extra virgin olive oil, basil and white wine.

#### Pesto alla Genovese

Classic pesto with basil and extra virgin olive oil.

#### Funghi

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

#### Melted Cheese

Creamy blend of international cheese.

#### D&G's Pink Sauce

Delightful cheese and tomato sauce.

#### Pecorino and Lemon

Pecorino romano cheese and cream sauce with lemon zest.

#### 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 vine-ripened tomato sauce.

#### Pollo

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

## SIDES

Roasted Bell Peppers .30

Green Peas .30

Fresh Basil .30

Fresh Spinach .35

Garbanzo Chickpeas .35

Roasted Minced Garlic .35

Black Olives .40

Dried Cranberries .40

Broccoli .40

Sicilian Capers .45

Chicken Breast 1.10

