

SINGLE BOX MENU

PASTA & SALAD COMBO BOX 11.85

CHOOSE SALAD

Caesar Salad, Mista Salad.

CHOOSE FRESH PASTA

- Penne • Gemelli
- Gluten-Friendly Fusilli (Add 1.50)

CHOOSE SAUCE

- Bolognese • Pomodoro
- Italian Sausage • 4 Cheese
- Funghi • Arrabbiata.

PASTA BOX 11.20

CHOOSE FRESH PASTA

- Penne • Gemelli,
- Gluten-Friendly Fusilli (Add 1.50)

CHOOSE SAUCE

Ragu alla 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 & Peppers

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

4 Cheese

Four Italian cheeses with four seasonal herbs.

4 Funghi

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

Arrabbiata

Classic spicy tomato sauce with garlic and chili peppers.

SALAD BOX 9.20

Caesar Salad

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

Mista Salad

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

ADD PROTEIN: Chicken Add 3.00 Or Salmon Add 7.00

PANINI BOX

Served with chips.

Caprese 11.20

Classic mozzarella ovoline, local vine-ripened tomatoes, local basil.

Chicken 11.20

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

Toscana 14.20

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

PROTEIN BOX 14.55

Served with a side of sauteed spinach and radicchio.

Pollo Puttanesca

Chicken breast with tomato sauce, capers and olives.

Pollo Piccata

Chicken breast with light cream sauce and capers.

Pollo Formaggi

Chicken breast with classic cheese sauce.

Salmon al Cartoccio

Fresh salmon steamed with lemon and basil. Add 3.00

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.



CATERING MENU

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BOX ADD-ONS

Side of Bread .35

Soft Drink Can 1.95
(Coke, Diet Coke, Sprite)

figo Spring
Water Bottle 2.20

Chocolate Chip
Cookie 1.65

DOLCI

HouseMade Tiramisu

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

Regular 75.90
(serves up to 15-20)
*48-hour notice required

Key Lime Pie

Sweet-and-tart creamy key lime pie.

Regular 49.50
(serves up to 15)

Peanut Butter Pie

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

Regular 49.50
(serves up to 15)

Chocolate Chip Cookie

Regular 38.00
(serves up to 20)

ANTIPASTI

FIGO Bruschetta V

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

Regular 72.80 (serves up to 25)
Large 137.50 (serves up to 50)

Caprese Salad V gf

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

Regular 61.60 (serves up to 25)
Large 122.10 (serves up to 50)

Caprese Skewers V gf

Fresh mozzarella, cherry tomatoes, and basil on easy-to-eat skewers.

Regular 76.60 (serves up to 25)
Large 152.10 (serves up to 50)

Arancini Siciliani V

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

Regular 77.00 (serves up to 20)

Caprino V

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

Regular 70.90 (serves up to 25)
Large 136.40 (serves up to 50)

INSALATE

Insalata di Giulio

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

Regular 37.40 (serves up to 10)
Large 66.00 (serves up to 25)

Mista di Campo V gf

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

Regular 37.34 (serves up to 10)
Large 66.00 (serves up to 25)

PANINI

(cut to bite size)

Chicken

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

Regular 45.90 (serves up to 10)
Large 78.70 (serves up to 20)

Caprese V

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

Regular 45.90 (serves up to 10)
Large 78.70 (serves up to 20)

Toscana

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

Regular 48.00 (serves up to 10)
Large 86.30 (serves up to 20)

CHOOSE YOUR FRESH PASTA & RAVIOLI

SHORT PASTA

Penne, Gemelli V

Large 96.25 (serves up to 15)

Gluten-Friendly Fusilli V gf

Large 107.50 (serves up to 12)

RAVIOLI

- Ricotta Spinach V
- Braised Short Rib
- Wild Mushroom V
- Six Cheese V
- Maine Lobster Add 5.75

Large 97.90 (serves up to 10)

CHOOSE YOUR SAUCE

Pomodoro V

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

Arrabiata V

Classic spicy tomato sauce with garlic and chili peppers.

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.

4 Formaggi V

Four Italian cheeses and four herbs in a creamy sauce.

Funghi V

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

PROTEIN

Pollo Puttanesca gf

Chicken breast, tomato sauce, capers, olives.

Pollo Formaggi gf

Chicken breast with classic cheese sauce.

Pollo Piccata gf

Chicken breast with cream sauce, capers.

Regular 71.50 (serves up to 9)
Large 141.40 (serves up to 18)

Sliced Grilled Chicken Breast gf

Sliced herb marinated chicken breast.

Regular 60.50 (serves up to 15)
Large 119.80 (serves up to 30)

Nonna Maria MeatBalls

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

Regular 82.50 (serves up to 25)
Large 163.90 (serves up to 50)

Chicken Parmigiana MeatBalls

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

Regular 82.50 (serves up to 25)
Large 163.00 (serves up to 50)

Salmon al Cartoccio gf

Fresh salmon steamed with lemon and basil.

Regular 84.00 (serves up to 9)
Large 163.90 (serves up to 18)

DRINKS

Iced Tea (S/US) 11.00

1 Gallon Jug (serves up to 15)

Lemonade 11.00

1 Gallon Jug (serves up to 15)

FIGO Water 2.20

16.5 oz bottle

FIGO CLASSICS

Lasagna

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

Regular 97.90 (serves up to 10)
Large 195.80 (serves up to 25)

Zucca V

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

Regular 101.20 (serves up to 10)

VEGGIES

Regular 42.35 (serves up to 10)
Large 83.49 (serves up to 20)

Spinach with Roasted Garlic V gf

Fresh sautéed spinach with roasted garlic.

Seasonal Grilled Vegetables V gf

Locally sourced grilled vegetables.

Mashed Potatoes V gf

Creamy Tuscan mashed potatoes.

ADD-ONS

Bread .35 per person

Sliced freshly baked ciabatta bread.

Parmesan 3.25

Bowl of grated parmesan cheese.

Figo Original Oil 10.50

Bottle of Figo House Infused Oil.

V Vegetarian

gf Gluten Friendly