

## 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 20)

## FIGOttini

**Regular 60.00** (serves up to 25)

**Large 124.00** (serves up to 50)

### 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.

## Sandwiches Platters (cut to bite size)

### 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)

## 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)

### 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)

## 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 38.50** (serves up to 10)

**Large 75.90** (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)

### 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
- Ricotta Spinach
- Tuscan Sausage and Apple
- Braised Short Rib
- Wild Mushroom
- Six Cheese
- Chicken Marsala and Mushroom
- Crab Meat

**Large 89.00** (serves up to 10)

**Crab Meat 109.00** (serves up to 10)

## Short Pasta

### REGULAR

Penne, Fusilli, Rigatoni, Gemelli

**Large 87.50** (serves up to 15)

### WHOLE WHEAT

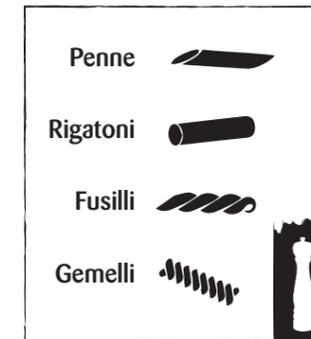
Penne, Fusilli

**Large 87.50** (serves up to 15)

### GLUTEN-FRIENDLY

Fusilli

**Large 97.50** (serves up to 12)



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.

### ARRABIATA

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.

### 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.

 Gluten-Friendly

 Vegetarian



## Boxed Lunch Menu

### Pasta & Salad Combo Box 10.50

#### 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.

#### Organic Insalata di Arugula

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

### 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.

### Salad Protein Box 10.75

#### Caesar Salad

Classic FIGO Caesar salad with sliced grilled marinated chicken breast.

#### Mista Salad

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

#### Organic Insalata di Arugula

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

### Sandwich Box

Served with chips.

#### Chicken Sandwich 11.00

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

#### Toscana Sandwich 13.00

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

#### Vegetarian Sandwich 11.00

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

### 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

## 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

#### KEY LIME PIE

Sweet-and-tart creamy key lime pie.

**Regular 45.00** (serves up to 15)

#### PEANUT BUTTER PIE

Oreo-crust 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)

## 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.

ASK ABOUT PRIVATE & CORPORATE EVENTS

## To Order

Call: Sarah 470.990.6109

E-mail: sarah@figopasta.com



FIGOpasta.com



Catering & Events Menu