

ANTIPASTI

FIGO Bruschetta

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

FIGO Fries

Choose from Cheese Sauce, Cacio & Pepe or Spicy Tomato Sauce. 3.75 / 6.95

Calamari Fritti

Crispy calamari with fiery jalapeños and tart slices of fried lemon. 7.85

Mozzarella in Carrozza

Fresh mozzarella in a pan-fried "bread carriage." 5.75

Arancini Siciliani

Fried rice balls filled with mozzarella cheese. 6.95

Meatballs Florentina

(Beef or Chicken)

FIGO balls with spicy tomato sauce and ciabatta bread. 7.95

Caprino

Home made goat cheese and apricot spread on lightly toasted ciabatta bread. 3.95

Tartufo

Home made wild mushroom and truffle oil spread on lightly toasted ciabatta bread. 3.95

SOUP

Tomato and Basil Soup

Cup 3.35 Bowl 5.35

FIGO Favorite Soup

Coconut and carrot with ginger. Cup 3.45 Bowl 5.65

SALADS

Insalata di Giulio

FIGO's classic Caesar salad. 3.95 / 6.25

Organic Insalata di Arugula

Organic arugula salad with shaved Parmigiano, cherry tomatoes and Kalamata olives drizzled with lemon vinaigrette. 4.50 / 7.75

Insalata di Spinaci e Caprino

Baby spinach with goat cheese and raisins with a honey-balsamic walnut vinaigrette. 4.25 / 7.50

Mista di Campo

Mixed greens, cherry tomatoes, carrots and olives with a balsamic vinaigrette and shredded ricotta cheese. 3.95 / 6.75

Tuscan Chicken Salad

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

Caprese Salad

Fresh buffalo mozzarella with vine-ripened tomatoes, basil, Kalamata olives and Tuscan extra virgin olive oil. 7.95

ADD PROTEIN

Grilled Chicken

Marinated and grilled sliced chicken breast. 3.85

Salmon al Cartoccio

4 oz. of fresh wild-caught salmon cooked in parchment paper. 6.95

Sea Bass

Lightly fried fresh sea bass fillets. 4.75

PANINI

(on artisanal ciabatta bread with a side of Taro chips)

Grilled Cheese Feast

Homemade cream of cheddar, pimento, parmesan, gouda, provolone and mozzarella. 7.65

Chicken

Chicken breast and baby arugula with bell peppers, thyme, Sicilian capers and rosemary mayonnaise. 7.75

Caprese

Fresh buffalo mozzarella with vine-ripened tomatoes and basil. 7.95

Toscana

Prosciutto, fresh mozzarella, tomatoes, arugula, tomatoes and rosemary mayonnaise. 9.35

Meatball

FIGO balls (chicken or beef) with tomato sauce, arugula, and ricotta cheese. 8.45

FIGO meatBALLS

(served with pomodoro sauce)

Nonna Maria

FIGO's twist on the classic beef. 2.35 each

Chicken Parmigiana

Chicken with grilled eggplant, mozzarella and basil. 2.25 each

Gluten-friendly Nonna Maria

FIGO's gluten-free with beef, Parmesan cheese and a savory blend of herbs and spices. 2.75 each

WINE LIST

HOUSE Glass / Carafe

White 6.95 / 23.00

Red 6.95 / 23.00

Rose 6.95 / 23.00

Sangria 7.25 / 25.00

WHITES

Xanadu Chardonnay 8.75 / 30.00

Mulderbosch Chenin Blanc 30.00 bottle

REDS

J Lohr Cabernet 8.75 / 30.00

La Sagrestana Sangiovese 30.00 bottle

Bonanza Cabernet Sauvignon 30.00 bottle

(Served Decanted)

BUBBLES

La Marca Prosecco 7.95

Mimosa 7.95

Bellini 7.95

BEER

Peroni 4.65

Miller 4.65

Sweetwater 420 4.65

Local Craft (seasonal) 5.45

Treehorn Dry Cider 5.65

SIGNATURE COCKTAILS

San Pellegrino Bar 7.50

Create Your Own Cocktail.

Choose Your Liquor:

- Gin
- Vodka
- Tequila
- Rum

Choose Your Flavor:

- Blood Orange
- Limonata
- Lime & Mint
- Pomegranate
- Pirkly Pear
- Grapefruit
- Clementine
- Aranciata
- Ginger Beer
- Acqua Tonica

Our Favorites:

- Gin + Acqua Tonica = Gin & Tonic
- Vodka + Ginger Beer = Moscow Mule
- Tequila + Limonata = Margarita
- Rum + Ginger Beer = Dark & Stormy
- Vodka + Aranciata = Screwdriver

COLD DRINKS

Sweet Iced Tea 2.00

Unsweet Iced Tea 2.00

Soft Drinks 2.00

Spring Water 2.10

Panna Flat Water 3.10

San Pellegrino Water 4.95

San Pellegrino Flavored 3.10

gf Gluten-Friendly

v Vegetarian

Our regular menu is nut-free, excluding our honey-balsamic walnut vinaigrette dressing.



Made Fresh Daily



FIGO Caters!
404.877.8152

Lunch boxes – Corporate events –
Family Dinners – Weddings –
Sports Events – Graduations
and more!



CHOOSE YOUR FRESH PASTA



RAVIOLI 5.60

- Smoked Salmone 6.25
- Wild Mushroom ♥
- Ricotta Spinach ♥
- Six Cheese ♥
- Tuscan Sausage & Apple
- Crabmeat 7.25
- Maine Lobster 7.85
- Chicken Marsala & Mushroom
- Braised Short Rib
- Artichoke & Lemon ♥



PENNE 4.55

Classic
Spinach
Whole Wheat

RIGATONI 4.55

Classic
Black Pepper
Spicy Chilli Pepper

GEMELLI 4.55

Classic
Curry
Beet

GNOCCHI 4.55

FUSILLI 4.55

Classic
Ginger
Garlic

Gluten-Friendly 5.55

LONG PASTA 4.55

(Dine-in Only)

Choose from:
Egg • Spinach • Garlic

Linguine
Tagliatelle
Fettuccine
Pappardelle

Dry Capellini

BE THE CHEF

add to your pasta

- Roma Tomatoes .95
- English Peas .55
- Fresh Basil .55
- Fresh Spinach 1.25
- Roasted Garlic .55
- Grilled Chicken 3.85
- Kalamata Olives .75
- Diced Eggplant .95
- Broccoli 1.00
- Sicilian Capers .45
- Fresh Mozzarella 1.25
- Ricotta Salata 1.25
- Shaved Parmesan 1.25
- Sautéed Shrimp 2.95
- Pancetta 2.75

FIGO FAVORITES

Lasagna di FIGO

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

Mamma Edia's Eggplant ♥

Thin sliced eggplant baked with classic tomato sauce and Parmigiano Reggiano. 9.85

Add a bed of capellini pasta 2.95

Classic Cacio e Pepe ♥

Rigatoni tossed in Parmigiano Reggiano, butter and a generous turn of smoked black pepper. 9.95

Zucca (the original) ♥

Butternut squash and amaretto ravioli with a mascarpone and Italian red chicory radicchio sauce. 10.25

Penne Carbonara

Traditional sauce with egg yolk, pancetta, parmesan and black pepper. 11.95

Gemelli Curry Chicken

Diced local chicken breast with toasted curry in a four cheese and herb sauce with a touch of pesto. 10.95

CHOOSE YOUR FRESH SAUCE

EXTRA VIRGIN OLIVE OIL 4.85

Primavera

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

Checca Fiorentina 5.35

Vine-ripened tomatoes, fresh mozzarella, roasted garlic, basil and extra virgin olive oil.

Aglia, Olio e Peperoncino

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

Pesto alla Genovese

Classic pesto with basil and extra virgin olive oil.

CREAM 4.85

4 Formaggi

Four Italian cheeses with four seasonal herbs.

Funghi

Selection of wild mushroom with cream and a touch of garlic.

Pecorino and Lemon

Pecorino Romano cheese and cream sauce with lemon zest.

D&G

Pink sauce with melted cheese and a splash of pomodoro.

Alfredo

FIGO cream sauce with butter and parmesan cheese.

TOMATO 4.85

Pomodoro

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

Arrabbiata

Classic spicy tomato sauce with garlic and chili peppers.

Siciliana 5.35

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

MEAT 4.95

Ragu' alla Bolognese

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

Amatriciana 5.35

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

Italian Sausage and Bell Peppers

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

Agnello

Ragu of lamb with Kalamata olives and rosemary with Sardinian Pecorini cheese.

SEAFOOD 4.95

Puttanesca

Spicy tomato sauce with sautéed shrimp, Sicilian capers and Kalamata olives.

Aragosta 5.95

Maine lobster in a creamy sauce with a hint of Sambuca.

Salmone con Piselli

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

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.

DOLCI

Tiramisu

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

Chocolate Cake

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

Peanut Butter Pie

Oreo-crust thick layer peanut butter pie filling, topped with chocolate ganache. 6.35

Key Lime Pie

Sweet and tart creamy key lime pie. 6.35

* CAKEAGE FEE OF \$10 PER CAKE.