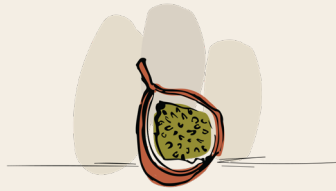


figo

food.



We keep it fresh, we keep it fired, and above all...
we keep it Figo.

for the table

pasta scraps

herb sea salt

from us to you

our bread

wood-fired

ciabatta

cultured butter, smoked sea salt

75

focaccia

sea salt, banga rossa

85

to begin

oysters, shucked & served <i>citrus & blood orange dressing, fennel oil</i>	SQ
yellowfin tuna crudo <i>burnt orange, lemon, verjus, fermented chilli, cape gooseberries, eschallots, chives</i>	195
octopus carpaccio <i>roast tomato & pickled eggplant, lemon vinaigrette, evoo, pasta fritti</i>	245
blistered baby squid <i>spicy salami, parsley, lemon pangrattato</i>	165
charcoal-roast garlic prawns <i>chilli, garlic, parsley, salsa verde, lemon</i>	175
fritto misto <i>prawn, baby squid, preserved lemon, fennel, basil emulsion</i>	185
crab risotto fritter <i>yesterday's breadcrumbs, black truffle butter, lemon cream, herb oil</i>	195
aged beef carpaccio <i>tonnato, cured egg yolk, crispy artichoke, celeriac, eschallots, lemon, arugula, reggiano</i>	195
courgetti <i>whipped phantom ash goat's cheese, truffle-marigold citrus dressing</i>	235

market greens & vegetables

house greens	185
<i>gem lettuce, pistachio, pecorino dressing, marinated feta, toasted seeds & nuts</i>	
heirloom tomato	285
<i>burrata, xo, soft herbs</i>	
sugarloaf caesar	155
<i>anchovy dressing, guanciale, yesterday's breadcrumbs, reggiano, cured egg yolk</i>	
charred asparagus	175
<i>lemon ricotta, basil pesto, crispy eschallots, soft herbs</i>	

wood-fired pizze

sea

seafood 275

prawns, baby squid, mussels, tomato, mozzarella

prawn 275

garlic, chilli, tomato, mozzarella, salsa verde

land

pepperoni 265

'nduja, tomato, pickled chilli peppers, mozzarella, wild honey

smoked pancetta 275

marinated feta, avocado, tomato, roast garlic, chilli, mozzarella

spicy salami 265

pineapple, chilli, mozzarella

quattro stagioni 295

ham, artichoke, mushrooms, olives, tomato, mozzarella

chicken cacciatore 215

peperonata, tomato, olives, mozzarella

...

garden

margherita pizza	145
<i>tomato, basil, fior di latte mozzarella, reggiano</i>	
spinach & roast artichoke	265
<i>white sauce, mozzarella, lemon</i>	
exotic mushroom	295
<i>phantom ash goat's cheese, reggiano, mozzarella, black truffle oil</i>	

toppings

prawns/prociutto	165
pepperoni / pancetta / salami / 'nduja / chicken	65
feta / goat's cheese / ricotta	55
exotic mushrooms / tomato / arugula / avocado	45
olives / capers / pickled chilli peppers	35

fresh semolina pasta

veg

peperonata pappardelle 225
garlic, chilli, tomato, reggiano, basil

basil pesto tagliatelle 225
cream, parmigiano reggiano, lemon

add chicken 55

meat

ragù pappardelle 265
beef shin, rosemary pangrattato, reggiano

spicy carbonara bucatini 225
guanciale, smoked bacon, chilli, cured egg yolk, reggiano

seafood

seafood tagliatelle 345
prawns, baby squid, mussels, tomato, basil

white tiger prawn tagliatelle 295
garlic, chilli, white wine, prawn bisque

...

filled pasta

potato agnolotti <i>lamb ragù, reggiano, basil</i>	295
prosciutto tortellini <i>petits pois, mint, reggiano</i>	245
prawn girasole <i>sea herbs, lemon cream</i>	395

wood-fire oven

rigatoni el forno <i>beef ragù, tomato, basil, burrata, reggiano</i>	285
spinach & ricotta conchiglioni <i>tomato, basil, fior di latte, parmigiano reggiano</i>	295

mains

shellfish

white tiger prawns SQ

chilli butter, salted zest

crayfish SQ

bay leaf butter, sea herbs

pot-steamed mussels 225

shallots, garlic, thyme, oregano, white wine, cream, salsa verde, toasted ciabatta

fish

dry-aged grilled salmon SQ

seaweed-roasted fennel, fennel oil

chargrilled tuna SQ

tomato, capers, olives, salsa verde

blistered baby squid 285

spicy salami, parsley, lemon pangrattato

roast side of seabass 395

clams, tomato, olives, white wine, thyme

grilled local catch SQ

evoo, lemon, parsley

whole grilled sole 395

caper & green olive, salsa verde

...

meat

fillet 445

300g, cacio e pepe reggiano cream

ribeye 395

300g, black truffle jus

sirloin 295

300g, salsa verde, banga rossa, tomato chilli pangratatto

aged bistecca 495

600g, garlic rosemary butter

lamb shank 445

potato purée, basil, reggiano

lamb cutlets 465

grilled green spring vegetables, ricotta, lamb jus

confit chicken leg 295

salted lemon, burnt honey, wilted greens, chicken jus

sides

asparagus <i>evoo, modena balsamic, ricotta</i>	115
broccolini <i>lemon evoo, yesterday's breadcrumbs</i>	95
crispy potatoes <i>cacio e pepe, reggiano</i>	55
baby potatoes <i>roast garlic, lemon, oregano</i>	55
san marzano tomato rice <i>parsley, lemon</i>	55
salad <i>house greens, gem lettuce, pistachio-pecorino dressing, marinated feta, toasted seeds & nuts</i>	75



desserts

wild honey panna cotta 165

olive oil, strawberry compote

burnt custard 145

vanilla bean

vanilla & cherry 165

white chocolate shortbread, vanilla ice cream, sour cherry

lemon tart 155

vanilla crème fraîche

baked cheesecake 145

roast grapes, honey brown butter, brioche, walnuts

chocolate mousse 175

fig, hazelnut praline, basil oil

coconut pavlova 145

pineapple, coconut ice cream

house gelato 65

leave it to us

KEEP IT FIGO

