

APPETISER

OLIVES V 4.5 Sicilian green olives	BASKET OF BREAD V 5 Fresh home made focaccia with carasau & olive oil	PADRÓN PEPPERS V 7.5 Roasted and salted	BRUSCHETTA V 9.9 Toasted bread with creamy cheese & chopped tomato	ZUCCHINI FRITTI V 8.9 Deep fried courgette with semolina flour & tartare sauce
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STARTERS

ARANCINI 11.9 Classic Italian homemade rice ball, deep fried with truffle and taleggio on pecorino fondues	COZZE 14.9 Mussels, cherry tomato, garlic, chilli, parsley, white wine with pizza dough crust	ANTIPASTO ITALIANO to share 21.9 Premium Italian cheese with cured meat and bread
CALAMARI 12.9 Deep fried squid, tartare sauce and lemon	GAMBERONI ALLA DIAVOLA 13.9 King prawns in a spicy tomato sauce, served with a slice of homemade bread	CAPRESE V 10.9 Buffalo mozzarella with heritage tomato and fresh basil
MELANZANE ALLA PARMIGIANA 12.9 Baked aubergine, mozzarella, tomatoes, Parmesan	BURRATA CON ZUCCA VN 13.9 Burrata, roasted pumpkin, caramelised hazelnuts, balsamic glaze	CARCIOFI V 12.9 Courgette puree, black olive crumble, grilled artichokes and bread crumble
POLPO 16.9 Grilled octopus with burrata cream, steamed potatoes, celery, taggiasca olives and lemon and herbs oil	POLPETTE 13.9 Veal meatballs in a rich tomato sauce, grated and shaved Parmesan, basil oil	MARINARA V 9.9 Pizza bread with garlic & tomato sauce
BRESAOLA 13.9 Sliced dry beef fillet, rocket, Parmesan, lemon		AL FORMAGGIO V 10.9 Pizza bread with mozzarella & garlic
		AL TARTUFO V 14.9 Pizza bread with buffalo mozzarella and black truffle

Pasta & Risotto

RAVIOLI 17.9 Fresh ravioli filled with spinach and ricotta cheese, cherry tomatoes, wild rocket and shaved Parmesan	LA GRAN 'ROMANA' 21.9 Spaghetti with Parmigiano Reggiano and Pecorino cheese, black pepper, butter, bay leaf served on a Pecorino cheese wheel	LOBSTER TORTELLONI 24.9 Lobster-filled tortelli with lobster bisque sauce, Taggiasche olives, cherry tomatoes, fresh herbs and chilli
PACCHERI 20.9 King prawns, cherry tomatoes, garlic & courgettes in a creamy sauce	ORECCHIETTE BROCCOLI 19.9 Fresh orecchiette pasta with fresh sausages, broccoli and garlic topped with pecorino cheese with aromatic bread crust	RIGATONI FUNGHI 17.9 Rigatoni with mushrooms, garlic, touch of tomato, creamy sauce and Parmesan
RISOTTO AI FRUTTI MARE 20.9 Carnaroli rice with fresh mixed seafood, garlic, Amalfi gremolata	PENNE POLLO PESTO 18.9 Penne pasta, chicken, basil pesto, cherry tomatoes and olives crumble	PASTA DE LA NONNA VN 18.9 Fresh napolitan tube pasta with aubergine, tomato, ricotta cheese and pistachio
TAGLIATELLE LAMB RAGÙ 20.9 Tagliatelle pasta with slow cooked lamb Ragù, Parmesan, rosemary	RISOTTO PORCINI 18.9 Carnaroli rice with porcini mushrooms, parmesan and truffle oil	TAGLIATELLE TRUFFLE 24.9 Fresh tagliatelle pasta with truffle, stracciatella cheese and cured egg yolk
SPAGHETTI MARE 20.9 Pasta with squids, king prawns, mussels, cherry tomatoes and chilli	RIGATONI ARRABIATTA V 15.9 Rigatoni pasta in a spicy tomato sauce, finished with Parmigiano Reggiano	SPAGHETTI CARBONARA 17.9 Spaghetti with guanciale and egg yolk
LASAGNA AL FORNO 17.9 Mozzarella, bolgonese and bechamel sauce	SPAGHETTI BOLOGNESE 17.9 Spaghetti with bolognese sauce	SPAGHETTI POMODORO V 15.9 Spaghetti with cherry tomatoes and basil

Mains

SALMONE 27.9 Pan-seared salmon fillet with carrots, tenderstem broccoli and a creamy potato sauce with rosemary	FILETTO DI SPIGOLA 26.9 Pan-seared Seabass, courgette puree, chickpeas, cherry tomatoes, pine nuts, olives, roasted potatoes	POLLO ALLA PARMIGIANA 24.9 Chicken breast layered with garlic, onion, aubergine, mozzarella, rich tomato sauce and roast potatoes
SCALOPPINE AL LIMONE 25.9 Tender veal escalopes sautéed with butter, white wine, lemon and a caper sauce.	FILETTO DI MANZO N 36 Grilled beef fillet with mashed potatoes, truffle crumble, tenderstem broccoli and peppercorn sauce	POLLO ALLA MILANESE 24.9 Breaded chicken breast served with spaghetti in a tomato sauce

SALADS

RUCOLA E PARMIGIANO 9 Rocket salad, Parmesan cheese shaving and cherry tomato	INSALATA MEDITERRANEA V 12.9 Avocado, cherry tomato, baby gem, radicchio lettuce, fennel shavings and lemon dressing
INSALATA DI CARCIOFI 12.9 Artichoke salad, baby spinach, baby gem, parmesan cheese, balsamic vinegar, hazelnut and pomegranate	INSALATA CESARE 15.9 Slow roast chicken, baby gem leaves, boiled egg, anchovies and fried capers in a Caesar dressing with croutons

SIDES

CHIPS V 5.9
TENDERSTEM BROCCOLI V 6.5
ROASTED POTATO V 5.9
TRUFFLE CHIPS V 7.9

Pizza

BUFALINA V 15.9 Buffalo mozzarella, tomato sauce, basil, extra virgin olive oil	AMERICANA 17.5 Tomato sauce, mozzarella, pepperoni & fresh chilli	CASERTA 18.9 Tomato sauce, mozzarella, ham, pepperoni and chorizo
VEGETARIANA V 16.9 Mozzarella, tomato sauce, mushroom, olives, spinach and peppers	PIZZA BURRATA 19.9 Parma ham, mozzarella, tomato, burrata and basil	CAPRINO V 17 Tomato, mozzarella, goats cheese, sundried tomatoes, pesto
QUATTRO FORMAGGI 17.5 Mozzarella, tomato sauce, goats cheese, gorgonzola, telaggio	FIGO 19.9 Tomato sauce, mozzarella, rocket, Parma ham and Parmesan shaving	CAPRICCIOSA V 17.5 Tomato sauce, mozzarella, artichokes, olives, mushroom and capers
CALZONE 19.9 Folded pizza with tomato sauce, mozzarella, ham, pepperoni, mushroom and spinach	N DUJA 18.9 Tomato sauce, mozzarella, spicy spreadable Calabrian sausage, red onions	PICCANTE 18.9 Tomato sauce, mozzarella, chorizo, pepperoni, jalapeño and egg
ORTOLANA VEGAN V 17.9 Vegan cheese, Italian plum tomato sauce, aubergines, courgettes, peppers, black olives and oregano	COTTO & FUNGHI 17.9 Tomato sauce, mozzarella, mushroom and ham	FERRARI 20.9 Tomato sauce, mozzarella, pepperoni, fresh chilli, chips and rocket
	SALSICCIA 19.5 Tomato sauce, fresh sausage, mozzarella, pecorino cheese, mushrooms	

Extra toppings will be charged.
Gluten free pizza base and vegan cheese available.

A discretionary optional service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



RISTORANTE

FIGO

ITALIANO