



## For all of us

### **Bruschetta 9**

burrata / baby tomato / roasted garlic  
chicken liver / balsamic / bacon  
chickpea / paprika / speck

### **Frito Misto 14**

local squid / pig ears / sweet onion / asparagus /  
smoked tomato marmalade

### **Mussels al Forno 14**

fennel / tomato / pine nut gremolata / bone  
marrow

### **Warm Buffalo Mozzarella 11**

macerated strawberries / black pepper / mâche

### **Pork Belly 16**

leek risotto / pickled mushrooms / red peppers /  
radish

### **The Meatballs 13**

veal / pork / san marzano tomato / pine nuts /  
pecorino

### **Gnudi 12**

lemon ricotta / veal sausage / sweet 100 tomato

### **Yellowtail 16**

quail egg / roasted garlic / cherry tomato / truffle

### **Oysters 11**

basil granita / mignonette sabayon

### **Yellowfin Tuna 14**

aji pepper / yuzu / apple / sesame seeds /  
avocado

### **Shrimp & More Shrimp 16**

lemon / horseradish ketchup

### **Antipasto 12 / 21 / 29**

selection of house-made charcuterie / artisan  
cheese / honeycomb / pickles / jams / nuts /  
etc.....

## Maybe a soup or a salad

### **Tortellini en Brodo 9**

jidori chicken / tuscan kale / orzo / aleppo

### **Smoked Tomato Minestra 11**

lump crab / corn blossom / crème fraîche

### **Crottin 12**

baby beets / cipollini / brioche / asparagus /  
radicchio

### **Insalata 12**

arugula / brescola / frisée / radicchio / gorgonzola  
/ black figs

### **Grilled Quail 15**

octopus / currants / salsa verde / fennel /  
hazelnut

## Noodles

### **Agnolotti al Plin 14**

summer corn / brown butter / pea tendrils / parmesan

### **Tagliatelle 18**

wild boar / lamb / san marzano tomato / picholine/ mustard seeds

### **Tagarin 16**

porcini / hen of the woods / ricotta salata / cherry tomato / marsala

### **Fedelini 13**

san marzano tomato / basil / garlic confit / pecorino

### **Gnocchi 19**

lobster / black garlic / lemon / sauce américaine

### **Lasagna al Forno 17**

short rib / chuck / ricotta / mozzarella / taleggio

## I'm not sharing

### **Lamb Shank 23**

peewee potato / gremolata / cherries / veal jus / watercress

### **Prawns Fra Diavolo 29**

fregola / grilled cauliflower / currants /

### **Scallops 22**

fava beans / pork lardons / salsa salmoriglio

### **Veal Chop 28**

chanterelle mushroom / green tomato / parmesan

### **Blue Foot Chicken 20**

brussels sprouts / orange / heirloom tomato

### **Brasato al Barolo 27**

cheek / oxtail / gorgonzola / polenta / shallots / sotto aceti

### **Arctic Char 25**

himalayan red rice / kumquat gastrique / long beans / capers

## Give me a steak knife and fries

12 oz Bone-in Filet 34

32 oz 21-day, Dry-aged, Prime Bistecca alla Fiorentina \$73

## A little for all

### **Broccolini al Forno 7**

romesco / parmesan

### **Peewee Potato 8**

speck / provencal aioli

### **Brussels Sprouts 7**

lardons / balsamic

### **Cauliflower 6**

bagna càuda

# FigOly Al Fresco

## DINNER MENU

### Cold

**Bruschetta 9**

burrata / baby tomato / roasted garlic / chicken liver / balsamic / bacon / chick pea / paprika / speck

**Sotto Aceti 6**

carrot / cauliflower / green beans / red onion / peppers

**Conserva 11**

smoked trout / caviar / duck confit / kumquat gelée / pork rillettes / bacon marmalade

**Antipasto 12 / 21 / 29**

selection of house-made charcuterie / artisan cheese / honeycomb / pickles / jams / nuts / etc.....

**Insalata 12**

arugula / brescola / frisée / radicchio / gorgonzola / black figs

**Hearts of Romaine 11**

pumpnickel croutons / romano / white anchovies / caesar vinaigrette / hen egg

**Oysters 9**

Leek mignonette / grilled lemon

**Yellowfin Tuna 14**

aji pepper / yuzu / apple / sesame seeds / avocado

**Shrimp & More Shrimp 16**

lemon / horseradish ketchup

### Hot out of the wood oven

**Classico 11**

marinara / mozzarella / oregano

**Blanco 13**

fontina / taleggio / burrata / garlic

**Picante 14**

pork shoulder sausage / pickled red pepper / onion

**Vegetariano 12**

wild mushrooms / leeks / rapini

**Carne 15**

prosciutto / salami / guanciale / meatball

**Prima 13**

chicken egg / bacon / peewee potato

**Meatball Sliders. 12**

veal / pork / san marzano tomato / pine nuts / pecorino

**Lasagna al Forno 17**

short rib / chuck / ricotta / mozzarella / taleggio

**Broccolini al Forno 7**

romesco / parmesan

**Brussels Sprouts 7**

pork lardons / balsamic

**Just hot**

**Smoked Tomato Minestra 11**

lump crab / corn blossom / crème fraîche

**Cauliflower 6**

bagna càuda

**Warm Buffalo Mozzarella 11**

macerated strawberries / black pepper / mache

**Fried Gnudi 11**

Ricotta / rosemary / garlic aioli

**Green Tomato 7**

parmesan

**Frito Misto 14**

local squid / pig ears / sweet onion / asparagus / smoked tomato marmalade

**Supplì 12**

Mozzarella / oxtail / marinara

**Kennebec Fries 7**

roasted garlic ketchup

**Fedelini 13**

san marzano tomato / basil / garlic confit / pecorino

**14 oz Skirt 29**

kennebec fries / salsa salmoriglio

**Pee-wee Potato 8**

speck / provencal aioli



## **Cocktail Menu**

**Created by Matthew Biancaniello**

### **Pimms #10**

housemade Pimms cup infused with rhubarb, shiso, radishes, lime juice, agave

### **Nusco**

zebra heirloom tomatoes, mint, lime, agave, cachaça

### **Easter Island**

Tito's vodka, cucumber, lime juice, agave, huacatay, champagne

### **The Other Side**

Buffalo Trace, lemon, agave, anise hyssop, raspberries, ginger

### **Mamma Mia**

Milagro tequila, lime juice, agave, red bell pepper, scallion, cilantro, ghost pepper salt

**Roquette**

Hendrick's Gin, wild arugula, lime juice, agave

**The Last Tango in Modena**

Hendrick's Gin, 25 year old balsamic, strawberries, St. Germain foam

**Dealer's Choice**