

Starters

- cheddar & potato bisque | 6
- antipasto | 16
- cheeses, cured meats, butternut caponata, olives, artichokes, crostini
- cheese plate | 12
- chefs selection of various cheeses and seasonal accoutrements
- prosciutto wrapped asparagus | 10
- roasted garlic vinaigrette, hard boiled egg, crostini
- blistered olives & roasted garlic | 6
- chili oil, citrus zest, crostini
- roasted clams | 11
- pancetta, tomato, chili flakes, peas, white wine
- burrata bruschetta | 12
- butternut squash, kale, pumpkin seed, pancetta dust, crostini
- beef carpaccio | 12
- hard boiled egg, capers, preserved lemon, shaved parmesan, crostini
- crispy calamari & cherry peppers | 11
- lemon roasted garlic aioli, spicy tomato sauce
- mussels | 11
- sweet italian sausage, plum tomato, white wine, calabrian chili
- veal, beef, & pork meatball | 10
- parmesan polenta, plum tomato sauce, basil pesto

panini/wraps

served on housemade focaccia with garlic parmesan fries or house salad

- chicken | 10
- roasted peppers, mozzarella, pesto
- meatball grilled cheese | 10
- provolone, mozzarella, basil
- prosciutto, fig, & goat cheese | 10
- with arugula
- roasted vegetable wrap | 9
- balsamic, arugula, mozzarella
- buffalo chicken caesar wrap | 10
- romaine, croutons, parmesan

subs

served on hogie roll with garlic parmesan fries or house salad

- chicken parmesan | 10
- roasted peppers, mozzarella, tomato basil sauce
- meatball | 10
- mozzarella, tomato basil sauce
- sausage & pepper | 10
- mozzarella, tomato basil sauce
- eggplant | 8
- mozzarella, tomato basil sauce
- gluten free bread available +\$3

Salads

- tuscano salad | 10
- polenta croutons, grape tomatoes, kalamata olives, fresh mozzarella, artichokes, house greens, white balsamic vinaigrette
- caesar salad | 9
- romaine hearts, parmesan cheese, focaccia croutons, white anchovies
- arugula salad | 9
- shaved fennel, parmesan, grape tomato, lemon juice, evoo
- beet & kale salad | 10
- goat cheese, pumpkin seeds, fig vinaigrette
- spinach & portobello salad | 11
- gorgonzola, poached pear, pine nuts, herbed balsamic
- octopus salad | 14
- arugula, cannonlini beans, grape tomato, olives, evoo
- chicken | 4
- salmon | 6
- shrimp | 6
- scallops | 8

Pizza 10 in | 14 in | GF 14 in +\$3

- loaded baked potato | 12 | 16
- cheddar, scallions, bacon, sour cream
- sausage broccoli rabe | 12 | 16
- herb oil, parmesan, mozzarella
- classic pepperoni pie | 12 | 16
- three cheeses, plum tomato sauce, pepperoni, fresh basil
- margherita | 10 | 14
- plum tomato sauce, basil, fresh mozzarella
- ricotta & eggplant | 12 | 16
- red peppers, caramelized onions, mozzarella
- spinach & olive | 13 | 17
- white pie, roasted garlic, kalamata olives, spinach, mozzarella, prosiutto
- the figata | 13 | 17
- gorgonzola, caramelized onions, pancetta, fig jam, fresh arugula, balsamic drizzle
- prosciutto pie | 12 | 16
- plum tomato sauce, goat cheese, spinach, prosciutto, mozzarella
- bbq chicken | 12 | 16
- bbq, scallions, red onions, cheddar
- shrimp scampi pizza | 14 | 18
- broccolini, capers, chili flakes, parmesan, basil
- cheese pizza | 10 | 14
- plum tomato sauce and mozzarella

Additions

- \$1
- broccoli rabe, spinach, tomato, onions, mushroom, olives, garlic , mozzarella
- \$2
- white anchovies, prosciutto, sausage, meatballs, chicken, pepperoni, pancetta, truffle oil, goat cheese

Lunch Entrees

- chicken parmesan over spaghetti | 14
- grandma's eggplant lasagna | 12
- loaded caesar | 15
- grilled focaccia, shrimp, tomatoes, olives, hard boiled egg, anchovies, parmesan
- chicken marsala | 14
- pan roasted salmon | 16
- quinoa, herbs, arugula, broccolini, grape tomatoes, garlic

Pastas

- bucatini carbonara | 14
- pancetta, peas, caramelized onions, wild mushrooms, parmesan cream
- linguine & clams | 16
- garlic, basil, calabrian chili, plum tomato sauce
- ricotta gnocchi | 14
- roasted butternut, mushrooms, caramelized onion, spinach
- broccoli rabe & sausage | 14
- penne, evoo, garlic, calabrian chili, cannellini beans, parmesan
- wood fired 3 meat bolognese | 14
- beef, pork & veal, plum tomatoes, basil, whipped ricotta, mini rigatoni
- shrimp & penne | 15
- pesto cream, sundried tomatoes, kalamata olives

Wines on Tap

White

- Bacaro Pinot Grigio Friuli | 7
- Scarpetta Frico Bianco Venezia Giuila | 7
- Matua, Sauvignon Blanc New Zealand | 8

Red

- Meiomi, Pinot Noir California | 9
- Monvin Sangiovese IGT Marche | 7
- The Dreaming Tree Crush Red Blend California | 8



*Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy or any other dietary concern. Please drink responsibly.

DRINKS

Cocktails

- Aperol Spritz** Aperol, Prosecco, Seltzer | 9
- Bellini** Peach Puree, Prosecco, Elderflower Liqueur | 9
- La Fig Mule** Figenza Vodka, Limoncello, Lime, Ginger Beer, Thyme | 9
- Italian Greyhound** Malfy Grapefruit Gin, Combier Pamplemousse, Grapefruit, Rosemary Syrup | 10
- Roberto Collins** Empress Gin, Italicus, Ripe Lemon Sour, Club Soda | 9
- White Negroni** Brockman's Gin, Contratto Vermouth Bianco, Suze Saveur d'Autrefois | 11
- Z Old Fashioned** Michters Bourbon, Demerara, Orange Bitters | 12
- Margarita Figata** Casamigo's Blanco Tequila, Don Ciccio & Figli Fico d'India, Ripe Fresh Lime | 10
- Cosmé Hangar One** Rosé Vodka, Don Ciccio & Figli Mandarinetto, Cranberry, Lime | 10
- Espresso Martini** Stoli Vanilla, Espresso, Varnelli Caffé Moka | 10
- Blueberry Limoncello Martini** Western Sons Blueberry Vodka, Limoncello, Blueberries, Ripe Lemon Sour | 9

Mocktails

- Italian Spritz** Peach, Ginger, Rosemary, Seltzer | 5
- Blood Orange Sparkle** Blood Orange, Tonic | 5
- Farmers Lemonade** Strawberry, Basil, Cranberry, Lemonade | 5

Wines by the Glass 6 oz | 9 oz | Bottle

Sparkling

- TORRESELLA** Prosecco, Veneto | \$8 | \$28
- LAMBERTI** Spumante Rosé, Veneto (187ml) | \$9

White

- BARONE FINI** Pinot Grigio, Valdadige | \$8 | \$11 | \$28
- VOLPE PASINI** Pinot Grigio Grivo, Friuli Venezia Giulia | \$11 | \$16 | \$40
- BASTIANICH** 'Vini Orsone' Chardonnay, Colli Orentali | \$9 | \$13 | \$32
- FERRARI-CARANO** 'Tré Terre' Chardonnay, Russian River Valley | \$12 | \$17 | \$44
- PIGHIN** Sauvignon Blanc, Friuli | \$10 | \$14 | \$36
- ROCCA DI MONTERNASSI** Vermentini, Tuscany | \$8 | \$11 | \$28
- CA MAIOL** Verdicchio, Leguna | \$8 | \$11 | \$28

Rose

- PASQUA** 11 Minutes, Veneto | \$9 | \$13 | \$32

Red

- SARTORI DI VERONA** Pinot Noir, Veneto | \$8 | \$11 | \$28
- LIOTRO** Nero d'Avola, Sicily | \$8 | \$11 | \$28
- SANTA CRISTINA** Toscano Rosso, Tuscany | \$9 | \$13 | \$32
- AMONTE** Barbera, Piedmonte | \$9 | \$13 | \$32
- CAPARZO** Sangiovese, Tuscany | \$9 | \$13 | \$32
- JOSH CELLARS** Cabernet Sauvignon, California | \$10 | \$14 | \$36
- TENUTA SANTEDAME** Chianti Classico, Tuscany | \$12 | \$17 | \$44
- LA MOZZA** Cabernet Sauvignon, Tuscany | \$12 | \$17 | \$44
- AZIENDA ARGIVERDE** Montepulciano d'Abruzzo, Abruzzo | \$8 | \$11 | \$28

La Figata

wood fired italian

Wines by the Bottle

Sparkling

- SANTA MARGARITA (375ML)**
Prosecco Superiore, Veneto NV | \$20
- TENUTA PEDERZANA**
Lambrusco, Emilia Romagna NV | \$26
- TERRABIANCO**
Moscato d'Asti DOCG, Piedmonte | \$32
- FERRARI**
Brut, Trentino NV | \$50

White

- UMANI RONCHI**
Pecorino Vellodoro, Terre di Chieti 2015 | \$28
- ST. MICHAEL-EPPAN**
Riesling Montiggl, Südtirol – Alto Adige 2017 | \$30
- FESS PARKER**
Chardonnay, Santa Barbra County 2016 | \$33
- LA MESMA**
Gavi di Gavi, Piedmonte 2018 | \$37
- LOVEBLOCK**
Sauvignon Blanc, Marlborough 2016 | \$42
- QUPE**
Marsanne, Santa Ynez Valley 2017 | \$45
- ABBAZIA DI NOVACELLA**
Gruner Veltliner, Alto Adige 2015 | \$45
- CAKEBREAD CELLERS**
Chardonnay, Napa Valley 2017 | \$62

Red

- BANFI**
Chianti Superiore, Tuscany 2016 | \$28
- SEBASTIANI**
Bourbon Barrel Red, Sonoma 2017 | \$30
- B SIDE**
Pinot Noir, Sonoma Coast 2016 | \$32
- PRODUTTORI DEL BARBARESCO**
Nebbiolo, Langhe 2016 | \$38
- TENUTA DELLE TERRE NERE**
Etna Rosso, Sicily 2016 | \$40
- ANTINORI**
Villa Rosso, Tuscany 2016 | \$42
- CASTELFEDER**
'Glener' Pinot Nero, Alto Adige 2016 | \$45
- RUFFINO**
Chianti Classico Riserva Ducale, Tuscany 2015 | \$46
- JOSEPH CARR**
Cabernet Sauvignon, Paso Robles 2015 | \$47
- BANFI**
'Aska' Bolgheri, Tuscany 2016 | \$58
- PEAKE RANCH**
Pinot Noir, Santa Rita Hills 2016 | \$60
- FONTANFREDDA**
Barolo Serralunga d'Alba, Piedmonte 2011 (1 Liter) | \$65
- FAMIGLIA PASQUA**
Amarone della Valpolicella, Veneto 2012 | \$70
- RENIERI**
Brunello di Montalcino, Tuscany 2012 | \$75