

DRINKS

Cocktails

- Aperol Spritz** Aperol, Prosecco, Seltzer | 9
- Bellini** Peach Puree, Prosecco | 9
- La Fig Mule** Figenza Vodka, Limoncello, Lime, Ginger Beer, Thyme | 9
- Italian Greyhound** Malfy Grapefruit Gin, Combier Pamplemousse, Grapefruit, Rosemary Syrup | 10
- Margarita Figata** Casamigo's Blanco Tequila, Triple Sec, Ripe Fresh Lime | 10
- Espresso Martini** Stoli Vanilla, Espresso, Kahlua | 10
- Blueberry Limoncello Martini** Western Sons Blueberry Vodka, Limoncello, Blueberries, Ripe Lemon Sour | 9
- Woodford Reserve Maple Manhattan** Woodford Reserve Bourbon, Sweet Vermouth, Maple Syrup, Walnut Bitters, Luxardo Cherry | 12
- Pomegranate Cosmo** Tito's Vodka, Triple Sec, Pomegranate Juice, Lime | 10
- Citrus Mojito** Bacardi Rum, Fresh Oranges, Lemons, & Limes, Mint, Agave Mojito Mix, Soda Water | 10
- Malibu Punch** Malibu Rum, Pineapple, Orange, & Cranberry Juice | 10
- Chocolate Martini** Choose Dark or White Godiva Liqueur, Stoli Vanilla, Creme de Cacao | 10

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
- LA MESMA** Gavi di Gavi, Piedmonte | \$10 | \$14 | \$37
- LOVEBLOCK** Sauvignon Blanc, Marlborough | \$11 | \$16 | \$42
- PRIMO AMORE** Moscato, Italy | \$8 | \$12 | \$30
- CHATEAU ST. MICHELLE** Riesling, Washington | \$8 | \$12 | \$30

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
- RED DIAMOND** Merlot, Washington | \$7 | \$11 | \$24
- 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
- PRODUTTORI DEL BARBARESCO** Nebbiolo, Langhe | \$10 | \$14 | \$38
- AMALAYA ESTATE** Malbec, Argentina | \$10 | \$15 | \$40
- PENFOLDS** Shiraz/Cabernet, Australia | \$12 | \$17 | \$48

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
- FERRARI**
Brut, Trentino NV | \$50

White

- FESS PARKER**
Chardonnay, Santa Barbra County 2016 | \$33
- 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
- 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

Mocktails

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