

# La Figata

wood fired italian

Take Out Menu

DINNER

## Starters

- cheesy garlic bread** | 7  
with marinara, mozzarella, parmesan
- garlic bread** | 5  
with marinara
- cheese plate** | 12 🌿  
chefs selection of various cheeses and seasonal accoutrements
- sausage & figs** | 10 🌿  
sweet italian sausage, black mission figs, red wine honey gastrique, crostini
- beet & goat cheese** \$10  
truffle balsamic, pistachios, arugula
- roasted clams** | 11 🌿  
bacon, tomato, chili flakes, peas, white wine, crostini
- burrata** | 12  
strawberries, fennel, red onion, arugula, lemon oil, crostini
- pan seared crab cakes** | 12  
sweet corn relish, arugula, sriracha lime aioli
- crispy calamari & cherry peppers** | 11  
lemon caper aioli, marinara sauce
- mussels** | 11 🌿  
italian sausage, garlic, white wine, plum tomato sauce, crostini
- meatballs & ricotta** | 10  
veal, beef & pork meatballs, ricotta & pesto

## 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
- watermelon & feta** | 10 🌿  
red onion, arugula, avocado, olive oil, white balsamic honey reduction
- spinach & strawberry** | 10 🌿  
strawberries, pine nuts, red onion, white balsamic vinaigrette

## Additions

- |               |                |               |
|---------------|----------------|---------------|
| chicken   4 🌿 | salmon   6 🌿   | crab cake   8 |
| shrimp   6 🌿  | scallops   8 🌿 | steak   8     |

## Pastas

gluten free pasta available +\$2 🌿

- linguine carbonara** | 18 🌿  
bacon, peas, caramelized onions, wild mushrooms, parmesan cream
- wild mushroom & farfalle** | 17 🌿  
spinach, herbed truffle butter
- linguine & clams** | 21 🌿  
sopressata, garlic, calabrian chili, white wine, evoo
- sausage & peppers** | 18 🌿  
herbed plum tomato, onions, garlic, basil, penne
- wood fired 3 meat bolognese** | 18 🌿  
beef, pork & veal, plum tomatoes, basil, whipped ricotta, penne
- shrimp pesto** | 20 🌿  
sundried tomato, olive oil, garlic, linguine
- pasta primavera** | 17 🌿  
roasted seasonal veg, farfalle, garlic olive oil, fresh herbs

## Entrees

- pan roasted salmon** | 25 🌿  
cannellini bean salad, salsa verde & arugula
- seared scallops** | 27 🌿  
toasted orzo salad, peas, sundried tomatoes, herb vinaigrette
- chicken parmesan** | 19  
over linguine, marinara
- chicken piccata** | 20  
artichokes, sundried tomato, capers, spinach, white wine, roasted potatoes
- 12oz pan roasted sirloin** | 28  
bacon & bleu cheese red potatoes, asparagus, shallot jam

## Sandwiches

- gluten free bread available +\$2
- side choice:** side salad or fries
- meatball** | 10  
mozzarella, tomato basil sauce
- chicken parm** | 10  
mozzarella, parmesan, tomato basil sauce
- sausage & peppers** | 10 🌿  
mozzarella, tomato basil sauce, herb tomato butter
- figata burger** | 10 🌿  
pancetta, gorgonzola, arugula
- eggplant pesto sub** | 10  
eggplant, pesto, mozzarella, tomato

## Pizza

10" | 14" | 18" | GF 14" 🌿

- potato & mushroom** | 10 | 18 | 21 | 21  
white pie, herbs, truffle oil, fontina, artichokes
- classic pepperoni pie** | 10 | 16 | 19 | 19  
three cheeses, plum tomato sauce, pepperoni, fresh basil
- margherita** | 10 | 14 | 17 | 17  
plum tomato sauce, basil, fresh mozzarella
- quattro formaggi** | 10 | 17 | 20 | 20  
white pie, fontina, mozzarella, parmesan, gorgonzola, olives, honey
- the figata** | 10 | 17 | 20 | 20  
gorgonzola, caramelized onions, pancetta, fig jam, fresh arugula, balsamic drizzle
- prosciutto pie** | 10 | 16 | 19 | 19  
plum tomato sauce, goat cheese, spinach, prosciutto, mozzarella
- bbq chicken** | 10 | 16 | 19 | 19  
bbq, scallions, red onions, cheddar
- cheese pizza** | 10 | 14 | 17 | 17  
plum tomato sauce and mozzarella

## Additions

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

## Sides - 6

- |                            |                      |
|----------------------------|----------------------|
| garlic wilted spinach 🌿    | roasted potatoes     |
| pasta                      | roasted vegetables 🌿 |
| gluten free pasta (+\$2) 🌿 | side salad 🌿         |
| asparagus 🌿                | mushrooms 🌿          |

🌿 denotes gluten free available

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## Additions

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- seared scallops** | 15 🌿  
toasted orzo salad, peas, sundried tomatoes, herb vinaigrette
- chicken parmesan** | 14  
over linguine with marinara
- chicken piccata** | 14  
artichokes, sundried tomato, capers, spinach, white wine, roasted potatoes
- steak frites** | 14  
6 oz sirloin, parmesan fries, arugula, shallot jam

## Sandwiches

gluten free bread available +\$2

- side choice:** side salad or fries
- meatball** | 10  
mozzarella, tomato basil sauce
- chicken parm** | 10  
mozzarella, tomato basil sauce, parmesan
- sausage & peppers** | 10 🌿  
mozzarella, tomato basil sauce, herb tomato butter
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bbq, scallions, red onions, cheddar
- cheese pizza** | 10 | 14 | 17  
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## Additions

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- \$2  
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## Sides - 6

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| pasta                      | roasted vegetables 🌿 |
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| asparagus 🌿                | mushrooms 🌿          |
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## Take Out Menu

## LUNCH

## HOURS

- |                                 |                     |
|---------------------------------|---------------------|
| TUESDAY-THURSDAY: 11:30AM-9PM   | LUNCH: 11:30AM-3PM  |
| FRIDAY & SATURDAY: 11:30AM-10PM | HAPPY HOUR: 3PM-7PM |
| SUNDAY: 11:30AM-9PM             |                     |