

La Figata

wood fired italian

DINNER

4:00 - Close

 denotes gluten free available

www.lafigata.com | 860-653-0912

Starters

lemon chicken orzo soup | 5

antipasto | 15 

prosciutto, sopressata, aged Italian table cheese, burrata, roasted peppers, artichokes, olives, eggplant caponata

avocado bruschetta | 9

tomato relish & balsamic reduction

garlic bread | 5 add cheese \$2

with marinara

lemony broccoli rabe | 8 

bacon, garlic, evoo, parmesan, gremolata

prosecco steamed mussels | 11 

fennel, basil, sun-dried tomato broth with crostinis

Backeast steamed clams | 12

bacon, caramelized onions, herbs & croutons

meatballs & parmesan polenta | 10

veal, beef & pork meatballs with parmesan polenta & basil pesto

Rhode Island calamari | 11

sriracha honey, scallions, sesame seeds & cherry peppers

hummus flatbread pizza | 12 

roasted peppers, kalamata olives, artichokes, zucchini & parmesan

Salads

tuscano | 10 

polenta croutons, grape tomatoes, kalamata olives, fresh mozzarella, artichokes, house greens, white balsamic vinaigrette

caesar | 9 

romaine, croutons, parmesan, white anchovies, caesar dressing

hummus bowl | 12 

arugula, red onion, grape tomato, kalamata olives, goat cheese, lemon & olive oil

burrata & spinach | 12 

strawberry, frisee, red onion, sliced almonds & citrus vinaigrette

cobb salad | 12 

romaine, bacon, hard boiled egg, blue cheese dressing, grape tomatoes & red onion

roasted beet & arugula salad | 10 

shaved fennel, roasted garlic tzatziki, pickled onions, chili oil, & sesame seeds

Additions


chicken | 5 

*salmon | 6 


shrimp | 6 

calamari | 5

sausage | 4 

6 oz sirloin | 10 

Entrees

pan roasted sirloin | 27 

12 oz with shallot fig jam, blue cheese mashed potatoes and crispy brussels

seared salmon | 25

couscous salad, artichokes, sun-dried tomatoes, red onions, topped with kalamata olive relish

chicken parmesan | 19

over linguine, marinara

veal milanese | 26

arugula salad, fennel, red onion, eggplant caponata, lemon evoo & parmesan

free range half chicken | 22 

red wine vinegar and oregano pan sauce over roasted vegetables and polenta

mediterranean sea bass | 26 

lemon herb risotto and garlic basil blistered grape tomatoes

Pizza 14" | 18" | GF 14"

cheese pizza 14 | 17 | 18

plum tomato sauce and mozzarella

classic pepperoni pie 16 | 19 | 20

three cheeses, plum tomato sauce, pepperoni, fresh basil

the figata 17 | 20 | 21

gorgonzola, caramelized onions, pancetta, fig jam, fresh arugula, balsamic drizzle

margherita 14 | 17 | 18

plum tomato sauce, basil, fresh mozzarella

teriyaki chicken 16 | 19 | 20

teriyaki, mozzarella, pineapple, roasted chicken, bacon

quattro formaggi 17 | 20 | 21

bechamel sauce, mozzarella, parmesan, prosciutto, blue cheese, red onion agrodolce

ricotta & spinach 17 | 20 | 21

plum tomato sauce, parmesan, ricotta, spinach, prosciutto, kalamata olives

sausage & broccoli rabe 16 | 19 | 20

white pie, mashed potatoes, parmesan, raw red onion, goat cheese, mozzarella

mushroom & pancetta 17 | 20 | 21

white pie, parmesan, mozzarella, mushrooms, pancetta, caramelized onions, truffle oil, basil

Additions

\$1

spinach, tomato, onions, mushroom, kalamata olives, garlic, roasted red peppers, mozzarella, mashed potatoes

\$2


white anchovies, prosciutto, sausage, meatballs, chicken, pepperoni, pancetta, truffle oil, goat cheese

Sides - 6


broccoli rabe 

creamy polenta

sautéed mushrooms 

roasted veggies 

side salad 

penne marinara 

crispy brussels

2 meatballs

mashed potatoes 

Menu items originally crafted by
La Figata kitchen staff.

*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

La Figata

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LUNCH

11:00 - 4:00

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Starters

lemon chicken orzo soup | 5

antipasto | 15

prosciutto, sopressata, aged Italian table cheese, burrata, roasted peppers, artichokes, olives, eggplant caponata

avocado bruschetta | 9

tomato relish & balsamic reduction

garlic bread | 5 add cheese \$2

with marinara

lemony broccoli rabe | 8

bacon, garlic, evoo, parmesan, gremolata

prosecco steamed mussels | 11

fennel, basil, sun-dried tomato broth with crostinis

Backeast steamed clams | 12

bacon, caramelized onions, herbs & croutons

meatballs & parmesan polenta | 10

veal, beef & pork meatballs with parmesan polenta & basil pesto

Rhode Island calamari | 11

sriracha honey, scallions, sesame seeds & cherry peppers

hummus flatbread pizza | 12

roasted peppers, kalamata olives, artichokes, zucchini & parmesan

Salads

tuscano | 10

polenta croutons, grape tomatoes, kalamata olives, fresh mozzarella, artichokes, house greens, white balsamic vinaigrette

caesar | 9

romaine, croutons, parmesan, white anchovies, caesar dressing

hummus bowl | 12

arugula, red onion, grape tomato, kalamata olives, goat cheese, lemon & olive oil

burrata & spinach | 12

strawberry, frisee, red onion, sliced almonds & citrus vinaigrette

cobb salad | 12

romaine, bacon, hard boiled egg, blue cheese dressing, grape tomatoes & red onion

roasted beet & arugula salad | 10

shaved fennel, roasted garlic tzatziki, pickled onions, chili oil, & sesame seeds

Additions

chicken | 5

*salmon | 6

shrimp | 6

calamari | 5

sausage | 4

6 oz sirloin | 10

Pastas

gluten free pasta available +\$2

wood fired 3 meat bolognese | 13

beef, pork & veal, plum tomatoes, basil, whipped ricotta, orecchiette

roasted vegetable tortellini | 13

with roasted vegetables, evoo, garlic, kalamata olives topped with burrata cheese

linguine & meatballs | 12

marinara, garlic & basil

house made ricotta gnocchi | 19

artichokes, roasted garlic, caramelized onions, blue cheese crema

linguine carbonara | 13

bacon, peas, caramelized onions, wild mushrooms, parmesan cream sauce

shrimp & scallions | 14

sun-dried tomatoes, lemon, basil, mascarpone tossed with orecchiette

linguine & clams | 15

basil pesto, calabrian chiles, evoo & garlic

chicken & mushrooms | 13

spinach, herbs, truffle butter tossed with penne

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Entrees

pan roasted sirloin | 16

6 oz served blue cheese french fries and broccoli rabe

seared salmon | 15

couscous salad, artichokes, sun-dried tomatoes, red onions, topped with kalamata olive relish

chicken parmesan | 14

over linguine, marinara

shrimp panzanella | 15

romaine, white balsamic vinaigrette, croutons, grape tomatoes, kalamata olives & fresh mozzarella, red onion

mediterranean sea bass | 15

over arugula salad with fennel, red onion, lemon olive oil & blistered grape tomato

Sandwiches

side choice: side salad or fries

prosciutto caprese panini | 10

mozzarella, pesto, tomato, arugula

chicken parm sub | 10

breaded chicken, marinara, parmesan and mozzarella

crispy chicken panini | 10

roasted red peppers, balsamic reduction, spinach

broccoli rabe & sausage | 10

parmesan & roasted garlic

meatball sub | 10

marinara & mozzarella

steak & cheese sub | 10

caramelized onions, roasted red peppers & mozzarella

Pizza

10" | 14" | 18" | GF 14"

cheese pizza 10 | 14 | 17 | 18

plum tomato sauce and mozzarella

classic pepperoni pie 10 | 16 | 19 | 20

three cheeses, plum tomato sauce, pepperoni, fresh basil

the figata 10 | 17 | 20 | 21

gorgonzola, caramelized onions, pancetta, fig jam, fresh arugula, balsamic drizzle

margherita 10 | 14 | 17 | 18

plum tomato sauce, basil, fresh mozzarella

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teriyaki, mozzarella, pineapple, roasted chicken, bacon

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ricotta & spinach 10 | 17 | 20 | 21

plum tomato sauce, parmesan, ricotta, spinach, prosciutto, kalamata olives

sausage & broccoli rabe 10 | 16 | 19 | 20

white pie, mashed potatoes, parmesan, raw red onion, goat cheese, mozzarella

mushroom & pancetta 10 | 17 | 20 | 21

white pie, parmesan, mozzarella, mushrooms, pancetta, caramelized onions, truffle oil, basil

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sautéed mushrooms

side salad

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