

La Figata

wood fired italian

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

Gluten Free 14 in +\$3 🌿

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

LUNCH

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

shrimp | 6

salmon | 6

scallops | 8

crab cake | 8

steak | 8

Pastas

gluten free pasta available +\$2

linguine carbonara | 12

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

wild mushroom & farfalle | 12

spinach, herbed truffle butter

linguine & clams | 14

sopressata, garlic, calabrian chili, white wine, evoo

sausage & peppers | 12

herbed plum tomato, onions, garlic, basil, penne

wood fired 3 meat bolognese | 12

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

shrimp pesto | 14

sundried tomato, olive oil, garlic, linguine

pasta primavera | 12

roasted seasonal veg, farfalle, garlic olive oil, fresh herbs

Entrees

pan roasted salmon | 14

cannellini bean salad, salsa verde & arugula

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

figata burger | 10

pancetta, gorgonzola, arugula

eggplant pesto sub | 10

eggplant, pesto, mozzarella, tomato

Pizza

10" | 14" | GF 14"

potato & mushroom | 10 | 18 | 21

white pie, herbs, truffle oil, fontina, artichokes

classic pepperoni pie | 10 | 16 | 19

three cheeses, plum tomato sauce, pepperoni, fresh basil

margherita | 10 | 14 | 17

plum tomato sauce, basil, fresh mozzarella

quattro formaggi | 10 | 17 | 20

white pie, fontina, mozzarella, parmesan, gorgonzola, olives, honey

the figata | 10 | 17 | 20

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

prosciutto pie | 10 | 16 | 19

plum tomato sauce, goat cheese, spinach, prosciutto, mozzarella

bbq chicken | 10 | 16 | 19

bbq, scallions, red onions, cheddar

cheese pizza | 10 | 14 | 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

pasta

gluten free pasta (+\$2)

asparagus

roasted potatoes

roasted vegetables

side salad

mushrooms

denotes gluten free available

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DRINKS

Wines by the Glass 6 oz | 9 oz | Bottle

Sparkling

MASCHIO Prosecco Brut (187 ML split) | \$8

White

HESS Chardonnay, | \$8 | \$12 | \$28

LA MESMA Gavi di Gavi, Piedmonte | \$10 | \$14 | \$37

LOVEBLOCK Sauvignon Blanc, Marlborough | \$11 | \$16 | \$42

PRIMO AMORE Moscato, Italy | \$8 | \$12 | \$30

CARSON SCOTT Chardonnay | \$9 | \$13 | \$32

FINI Pinot Grigio | \$8 | \$11 | \$28

Rose

CAPOSALDA Italy | \$8 | \$12 | \$30

Red

AMALAYA ESTATE Malbec, Argentina | \$10 | \$15 | \$40

AZIENDA AGRIVERDE Montepulciano d'Abruzzo, Abruzzo | \$8 | \$11 | \$28

PARETO Cabernet, Monterey | \$8 | \$12 | \$30

SARTORI DI VERONA Pinot Noir, Veneto | \$8 | \$11 | \$28

JOSH Cabernet Sauvignon, California | \$10 | \$14 | \$36

AMONTE BARBERA \$9 | \$12 | \$28

Wines on Tap

BACARO PINOT GRIGIO \$7

MATUA SAUVIGNON BLANC \$8

MEIOMI PINOT NOIR \$9

MONVIN SANGIOVESE \$7

THE DREAMING TREE CRUSH RED BLEND \$8

Cocktails

Vodka Sunrise Sparkler \$11

Greyhound Mule \$11

Blackberry Mojito \$10

Pomegranate Cosmo \$10

Root Beer Float \$10 (n/a \$5)

CURRENT HOURS

TUESDAY-THURSDAY: 11:30AM-9PM

FRIDAY & SATURDAY: 11:30AM-10PM

SUNDAY: 11:30AM-9PM

Wines by the Bottle

Sparkling

FERRARI BRUT \$50

White

QUPE MARSANNE \$45

ABBZIA DI NOVACELLA GRUNER VELTLINER \$45

Red

RUFFINO CHIANTI CLASSICO \$46

BANFI 'ASKA' BOLGHERI \$58

RENIERI BRUNELLO DI MONTALCINO \$75

PEAKE RANCH PINOT NOIR \$60

CASTELFEDER PINOT NERO \$45

Draft Beer

Bud Light \$5

Stella Artois \$6

Peroni \$5

Dos Equis \$3

Blue Moon \$6.00

Sam Adams Summer \$6

Counterweight Headway IPA \$5

Backeast Intergalactic IPA \$7

Dogfish 90min IPA \$8

Bottled Beer

Bud Light \$4.75

Bud \$4.75

Mich Ultra \$4.75

Miller Lite \$4.75

Corona Premier \$5.00

Corona \$5.00

Stella \$5.50

Heineken \$5

Hoegaarden \$5.00

Duara Gluten Free \$6.00

Harp \$5.00

Sam Adams Boston \$5.00

Radeberger Lager \$6.00

Lagunitas \$6.00

Newcastle \$6.00

Guinness \$6.50

Murphy's Stout \$6.50

Buckler NA \$5.00

Heineken Zero NA \$5

Press Blackberry Hibiscus Seltzer \$5.00

Blue Hill Cider \$6