

ASSAGGINI

OLIVE

Mixed marinated olives.
3,95

PANE E OLIO

Homemade artisan bread, balsamic vinegar,
extra virgin olive oil, red onion chutney.
4,95

HOMEMADE ROSEMARY & GARLIC FOCACCIA

Add mozzarella for 1,50.
3,95

ANTIPASTI

PERE AL FORNO

Oven-baked poached pear, taleggio, honey, walnut.
8,95

INSALATA DI GAMBERI

Spicy fresh salsa, king prawns, orange vinaigrette.
9,95

CROCCHETTE DI BACALÀ

Hand-made cod and potato croquettes,
pea and mint pesto.
8,95

SALSICCIA

Local, butcher-made Sicilian recipe sausage, creamy
friarielli, buffalo mozzarella, crispy polenta.
9,95

AFFETTATO ALL'ITALIANA

Chef's selection of Italian cured meats,
buffalo mozzarella.
12,95

ANTIPASTO VEGETARIANO

Grilled Mediterranean vegetables, sun-dried tomatoes,
marinated mixed olives, borettane balsamic onions,
jerusalem artichoke, wild rocket.
9,25

BRUSCHETTA ALLA CAPRESE

Home-made toasted bread, buffalo mozzarella, marinated
cherry tomatoes, wild rocket, pesto, extra virgin olive oil.
8,95

CALAMARI FRITTI

Deep-fried squid, roasted chilli, garlic, rock salt, aioli.
8,50

TERRA E MARE

Semolina pasta boats stuffed with mussels, wild
mushroom, prawn, garlic and parsley, tomato broth.
9,25

RISOTTO E PASTA

RISOTTO MARE E MONTI

Arborio rice, courgette pesto, tiger prawns,
white wine, pan-fried fillet of seabass.
17,95

RISOTTO CON PORCINI

Arborio rice, porcini mushroom, taleggio,
white truffle oil.
15,95

RISOTTO ALLO SCOGLIO

Arborio rice, mussels, whole shell clams,
squid, prawns, white wine, garlic, parsley,
salmon caviar.
17,95

MARE NOSTRO

Tagliolini; clam meat, garlic, cherry
tomatoes, whole seabass fillet, parsley,
courgette flowers.
16,95

DON FRANCO

Pappardelle; porcini mushroom, garlic,
pistachio cream, almond flakes.
15,95

ALLA ZOZZONA

Paccheri; Italian smoked guanciale, sicilian
sausage, onion, wild mushroom, cherry
tomato, white wine, cream, tomato sauce.
14,25

DON GIGI

Black ink spaghetti; prawns, squid, clam
meat, mussels, cherry tomatoes, chilli,
white wine, parsley, bottarga.
18,95

ALLA VODKA

Tagliolini; fresh salmon, prawns, shallots,
parsley, vodka, cream, red salmon caviar.
15,95

AL RAGÙ

Pappardelle; slow-cooked hand-cut
lean beef ragù.
12,95

CONTADINA

Tagliolini; rocket pesto, ricotta, walnut.
11,95

ALLE VERDURE

Oven-baked paccheri; courgette, red
pepper, shallots, spinach, mushroom,
ricotta, cream.
11,95

CARNE E PESCE

ALLA GRIGLIA

- CUT -

Ribeye / Sirloin / Fillet / Rump
(Please ask for today's availability)

- SAUCE -

**Green Peppercorn / Piccante
Mushroom & Truffle**

• MARKET PRICE •

POLLO ALLA MILANESE

Breaded suprême of corn-fed chicken,
garlic butter, friarielli pesto tagliolini.
15,95

POLLO RIPIENO

Suprême of corn-fed chicken stuffed with
taleggio and speck, creamed potatoes, wild
mushroom sauce.
15,95

POLLO E GAMBERONI

Chicken, tiger prawns and mixed peppers
in a rich curry sauce with a touch of cream
on a bed of rice.
16,95

SCAMONE DI AGNELLO

Grilled marinated lamb rump, parsley
creamed potato, fine beans, berry sauce.
17,95

SCALOPPINE IN AGRODOLCE

Sautéed pork escalope, borettane balsamic
onion, white grape, crispy jerusalem
artichoke, fine beans.
15,95

ORATA AL CARTOCCIO

Sea Bream fillets oven-baked in parchment
with black olives, capers, tomatoes, peppers,
potato, garlic, lemon, white wine and parsley.
19,95

SOGLIOLETTA

Plaice fillet stuffed with fresh salmon and
spinach, potato veloutée and shrimp.
18,95

CONTORNI

PATATE CIPOLLINE

Sautéed new potatoes, butter,
garlic, chives.
3,95

SPINACI SALTATI

Wilted spinach, garlic, butter.
3,95

ZUCCHINI

Deep-fried courgette flowers
in a light, crispy batter.
4,25

FAGIOLINI

Sautéed fine beans, extra
virgin olive oil, garlic,
sun-dried tomato.
3,95

VEGETALI ARROSTITI

Roasted carrot, parsnip, leek,
red onion, garlic, thyme, sage.
3,95

RUCOLA E GRANA PADANO

Wild rocket, grana
padano shavings.
4,95

FRIGGITELI

Roasted sweet Italian
chilli peppers.
4,25

CARCIOFINI

Gratin artichokes, crispy
breadcrumbs, garlic, parsley.
3,95

INSALATA

VERDURE GRIGLIATE

Mixed leaves, roasted peppers, grilled aubergine,
courgette, artichoke, Italian dressing.
Add buffalo mozzarella for 2,50.
11,95

PIZZE

MARINARA

Tomato, garlic, oregano.
8,95

CAPRESE

Tomato, garlic, fresh buffalo mozzarella, cherry tomato,
pesto, extra virgin olive oil, fresh basil.
11,95

GIGI'S SPECIAL

Tomato, mozzarella, bresaola, grana padano,
wild rocket, cherry tomato, truffle oil.
13,95

VEGETARIANA

Tomato, mozzarella, artichoke, black olive, peppers,
courgette, oregano, extra virgin olive oil.
11,95

MONTANARA

Tomato, mozzarella, wild mushroom,
bresaola, ricotta, truffle oil.
13,95

CAPRICCIOSA

Tomato, mozzarella, peppers, mushroom,
artichoke, roasted ham.
12,95

BELLA NAPOLI

Mozzarella, friarielli, fennel sausage, truffle oil.
12,95

PARMIGIANA

Tomato, mozzarella, grana padano,
grilled aubergine, pesto.
11,95

HEAD CHEF: Gian Franco Baldan

We appreciate your patience as, whilst we
endeavour to serve you as swiftly as possible, all
of our dishes are carefully prepared and cooked
fresh to order.

We cannot guarantee an allergen-free
environment. If you do have any food allergies,
please inform a member of staff.



Figis
CUCINA

All dishes are prepared in an environment that is not free from gluten, milk, egg, fish, crustaceans, molluscs, tree nuts, peanuts, sesame, celery, mustard, lupin, soya and sulphur dioxide therefore all dishes may contain traces of these and other allergens. If you suffer from sensitive trace reactions for stated allergens please be aware that we are unable to guarantee suitability for you.