

PANE

Fresh Crusty Bread (3 pieces)	\$4.90
Garlic or Herb – Oven toasted Italian bread (3 pieces)	\$5.90
Anchovy – Oven toasted Italian bread topped with anchovies, balsamic vinegar & olive oil. (3 pieces)	\$7.90
Crostini – Oven toasted bread topped with chorizo & mozzarella. (2 pieces)	\$12.90
Crostini – Oven toasted bread topped with prosciutto, bocconcini cheese, basil & olive oil. (2 pieces)	\$13.90

ENTRÉE

Trio of dips – Trio of house made dips. Served with focaccia (V)	\$17.90
Tomato Bruschetta - Toasted bread topped with diced tomatoes, oregano, garlic, fresh basil (3 pieces) (V)	\$15.90
Antipasto for 2 - Cold platter with prosciutto, salami, double smoked ham, mortadella, marinated vegetables & provolone cheese.	\$24.90
Chilli Mussels – Mussels sautéed in olive oil, fresh parsley, garlic & chilli.	\$17.90
Calamari Fritti – Pan-fried calamari served with garlic aioli & salad.	\$21.90
Prawns Napoli – Pan-seared in parsley, garlic & chilli in a tomato sauce.	\$23.90
Prawns Medici – Pan-seared in garlic, chilli & parsley in a cognac cream sauce.	\$23.90

RISOTTI

Risotto Porcini – Fresh porcini & butter mushrooms in a white wine sauce topped with parmigiano. (V)	\$23.90
Risotto Asparagi – Asparagus, chicken & ham in a cream sauce topped with parmigiano.	\$23.90

PASTA

Fettuccine Mare e Monti – Prawns, porcini mushrooms, chilli & cream topped with parmigiano.	\$24.90
Fettuccine Carbonara – Pancetta & egg in a cream sauce topped with parmigiano.	\$18.90
Fettuccine Padana – Traditional veal ragù in a tomato sauce topped with parmigiano.	\$18.90
Fettuccine Gamberi – Prawns & chilli in a cream sauce.	\$24.90
Spaghetti allo Scoglio – Seafood in garlic & chilli with your choice of tomato or olive oil sauce.	\$24.90
Spaghetti Puttanesca – Capers, anchovies, olives, parmigiano, garlic, chilli, & tomato sauce.	\$18.90
Penne Amatriciana – Pancetta, chilli & parmigiano, in a tomato sauce.	\$18.90
Penne con Pollo – Chicken sautéed in creamy pesto sauce, sundried tomatoes & parmigiano.	\$20.90
Penne Bosco – Homemade Italian sausage, mushrooms & cream topped with parmigiano.	\$23.90
Gnocchi Funghi – Pancetta, button mushrooms, peas, cream, & parmigiano.	\$24.90
Gnocchi Sorrento – Homemade gnocchi-ricotta in a garlic tomato sauce with provolone cheese. (V)	\$24.90
Gnocchi con Pollo e Pesto – Homemade gnocchi-ricotta with sautéed chicken, sundried tomatoes in a creamy pesto sauce topped with parmigiano.	\$24.90

CARNE (all meat dishes are served with fresh seasonal vegetables)

Pollo Parmigiana – Chicken breast with sautéed aubergine, tomato sauce topped with provolone.	\$27.90
Pollo alla Ligure – Chicken breast with sautéed mushrooms, ham, provolone cheese & green peppercorns in a cream sauce.	\$27.90
Veal Marsala – Veal medallions caramelised in an orange marsala demi-glace.	\$29.90
Veal Saltimbocca – Veal medallions topped with prosciutto in a white wine sauce.	\$29.90
Veal Parmigiana – Veal medallions in a tomato sauce topped with aubergine, provolone cheese & parmigiano.	\$29.90
Veal Gattopardo – Veal medallions topped with ham, green peppercorns, provolone cheese in a cream sauce.	\$29.90
Mixed Grill – Chicken breast, chorizo sausage, lamb cutlets & scotch fillet topped with blue vein butter. Served with salad & vegetables	\$36.90
Filletto Siciliano – Premium angus beef scotch fillet topped with mushrooms sautéed in a marsala demi-glace.	\$36.90
Lamb Cacciatore – Lamb cutlets sautéed with garlic, balsamic vinegar & anchovies served on a bed of fresh garden leaves.	\$36.90

CONTORNI

Patatine Fritte – Chips served with a garlic aioli. (V)	\$12.90
Italian Salad – Mixed greens, tomato, cucumber, spanish onion & olives with olive oil & balsamic vinegar dressing. (V)	\$15.90
Mediterranean Salad – Tomato, fetta, spanish onion, garlic, oregano, basil, olives & extra virgin olive oil. (V)	\$15.90
Caprese Salad – Bocconcini cheese, fresh tomato, basil & olive oil. (V)	\$16.90

PIZZE—Figaro's pizzas are made with stone ground flour, extra virgin olive oil, natural yeast & salt. Our dough is proven in a true artisan tradition & all our pizza toppings are freshly prepared. **(V) – Vegetarian**

Margherita – Tomato, mozzarella, basil & bocconcini cheese. (V)	\$19.90
Margherita con Prosciutto – Tomato, mozzarella, basil, bocconcini cheese & prosciutto.	\$25.90
Potato & Rosemary – Mozzarella, finely sliced potato, olive oil, rosemary & salt. (V)	\$19.90
Napolitana – Tomato, mozzarella, garlic, olives, anchovies & oregano. (V)	\$19.90
Blue Vein – Tomato, mozzarella, blue vein cheese & mushrooms. (V)	\$21.90
Tropicana – Tomato, mozzarella, double smoked ham & pineapple.	\$21.90
Mexicana – Tomato, mozzarella, red roasted peppers, spanish onion, chorizo & chilli.	\$23.90
Vegetarian – Tomato, mozzarella, mushrooms, artichokes, olives, spanish onion & red roasted peppers. (V)	\$20.90
Maltese – Tomato, mozzarella, spanish onion, red roasted peppers, double smoked ham & feta cheese.	\$22.90
Carnivora – Tomato, mozzarella, mushrooms, double smoked ham, homemade Italian sausage, salami & grilled chicken.	\$25.90
Boscaiola – Tomato, mozzarella, mushrooms pancetta & homemade Italian homemade sausage.	\$23.90

BLACKBOARD SPECIALS

Lasagna Napolitana – Homemade lasagna. Served with salad.	\$21.90
Risotto Lamb – Slow cooked lamb tossed through risotto with artichokes & parmigiano.	\$24.90
Spaghetti con Polpette – Homemade Italian meatballs in a tomato sauce topped with provolone cheese.	\$22.90
Fusilli Lamb Ragù – Slow cooked lamb with artichokes in a tomato sauce topped with parmigiano.	\$23.90
Gnocchi Gorgonzola – Homemade gnocchi-ricotta with gorgonzola & provolone cheese in a cream sauce. (V)	\$24.90
Gnocchi Veal Ragù – Homemade gnocchi-ricotta in a tomato sauce with slow cooked veal ragù.	\$24.90
Salmon – Grilled salmon dressed with salsa siciliana (olive oil, capers, sundried tomatoes, olives, herbs & lemon juice). Served with salad & vegetables.	\$29.90
Fish of the day – Please ask wait staff. Served with salad & vegetables.	TBA
Lamb Shanks – Lamb shanks slow cooked with vegetables in a white wine sauce. Served with rice & salsa verde.	\$33.90
Fillette Diane – Premium angus beef scotch fillet topped with a steak diane sauce—green peppercorn, anchovies & cream sauce.	\$36.90
Fillette Medici - Premium angus beef scotch fillet, topped with prawns seared in garlic, chilli & parsley in a cognac cream sauce.	\$39.90