



FIG &  
TOMATO  
ITALIAN EUROPEAN EATERY

# FIG & TOMATO

ITALIAN EUROPEAN EATERY

## IL ANTIPASTO / APPETIZERS

<b>PICCOLO ANTIPASTO</b>	<b>\$13.95</b>	<b>MUSSELS CÔTÉ PARIS</b>	<b>\$19.95</b>
fresh roasted peppers, mozzarella, prosciutto di parma, sun dried tomato, red onion, evoo, arugula		champagne cream sauce, grape tomato, fries	
<b>CALAMARI SALAD</b>	<b>\$13.95</b>	<b>STEAMED MUSSELS</b>	<b>\$17.95</b>
celery, evoo, lemon garlic vinaigrette		white wine, marinara or fra diavolo	
<b>MEATBALL TRIO</b>	<b>\$13.95</b>	<b>GRILLED ARTICHOKEs</b>	<b>\$15.95</b>
homemade beef meatballs, marinara, ricotta		salt & pepper grilled, olive oil, garlic aioli -- <i>limited availability</i>	
<b>SEAFOOD SALAD</b>	<b>\$17.95</b>	<b>ROASTED BRUSSELS SPROUTS</b>	<b>\$12.95</b>
shrimp, calamari, scungilli, evoo, garlic, lemon		garlic, hot honey	
<b>SHRIMP COCKTAIL</b>	<b>\$17.95</b>	<b>FRIED CALAMARI</b>	<b>\$17.95</b>
lemon, cocktail sauce		lemon, homemade marinara	
<b>BURRATA NAPOLITANO</b>	<b>\$17.95</b>	<b>FIG &amp; TOMATO</b>	<b>\$15.95</b>
burrata, roasted peppers, prosciutto, grilled tuscan bread		fresh fig, tomato, goat cheese, lemon honey, tuscan bread	
<b>CHARCUTERIE BOARD</b>	<b>\$22.95</b>	<b>CREAMY GARLIC SHRIMP</b>	<b>\$15.95</b>
everything bagel goat cheese, vermont cheddar, jarlsberg, hot & sweet capocollo, salame toscana, prosciutto, olives, roasted peppers, hot honey, crackers		grilled garlic tuscan bread	
		<b>SHORT RIB MAC &amp; CHEESE</b>	<b>\$20.95</b>
		pulled short rib, american, burrata, cream	

## INSALATA / SALADS

<b>CLASSIC CAESAR</b>	<b>\$13.95</b>	<b>HOUSE SALAD</b>	<b>\$11.95</b>
parmigiano, croutons		mixed greens, tomato, onion, cucumber, olives	
<b>ROASTED BEET</b>	<b>\$13.95</b>	<b>THE SANTORINI</b>	<b>\$13.95</b>
arugula, goat cheese, walnuts, tomato, portobello mushroom, raspberry vinaigrette		romaine, dried cranberries, feta, chickpea, red onion, tomato, lemon red wine vinaigrette	
<b>THE WEDGE</b>	<b>\$14.95</b>	<b>SALAD ADD ONS</b>	
tomato, onion, bacon, blue cheese crumbles, blue cheese dressing		grilled or blackened chicken	<b>\$5.95</b>
		four jumbo shrimp	<b>\$9.95</b>

## BAMBINOS / KIDS

<b>MOZZARELLA STICKS</b>	<b>\$9.95</b>
<b>PASTA WITH BUTTER</b>	<b>\$7.95</b>
<b>PASTA WITH MEATBALL</b>	<b>\$11.95</b>
<b>CHICKEN FINGERS &amp; FRIES</b>	<b>\$11.95</b>
<b>MAC &amp; CHEESE</b>	<b>\$9.95</b>

## CONTORNI / SIDES

<b>BROCCOLI</b>	<b>\$7.95</b>
<b>SIDE HOUSE SALAD</b>	<b>\$7.95</b>
<b>BLISTERED SHISHITO PEPPERS</b>	<b>\$11.95</b>
<b>POTATOES &amp; CHERRY PEPPERS</b>	<b>\$11.95</b>
<b>SOUP OF THE DAY</b>	<b>MP</b>

# FIG & TOMATO

ITALIAN EUROPEAN EATERY

## PASTA CLASSICO

<b>PENNE VODKA</b> fresh mozzarella	<b>\$21.95</b>
<b>GNOCCHI PESTO</b> cubed fresh mozzarella, homemade pesto	<b>\$23.95</b>
<b>BAKED MANICOTTI</b> stuffed with ricotta, vodka meat sauce	<b>\$23.95</b>
<b>SHRIMP SCAMPI</b> jumbo shrimp, lemon, garlic, white wine	<b>\$25.95</b>
<b>WILD MUSHROOM RAVIOLI</b> marsala cream sauce, truffle oil, shaved reggiano	<b>\$23.95</b>
<b>SHORT RIB RAVIOLI</b> creamy osso bucco gravy	<b>\$23.95</b>
<b>LOBSTER RAVIOLI</b> jumbo shrimp, vodka sauce	<b>\$31.95</b>
<b>MAFALDINE BOLOGNESE</b> ribbon pasta, touch of cream, ricotta	<b>\$23.95</b>
<b>SPAGHETTI WITH MEATBALLS</b> choice of marinara or vodka sauce	<b>\$21.95</b>
<b>ZUPPE DI PESCE</b> spaghetti, mussels, shrimp, calamari, lobster tail, spicy tomato broth	<b>\$47.95</b>
<b>PENNE AGLIO E OLIO</b> sausage, broccoli rabe, garlic, olive oil, red pepper flakes	<b>\$23.95</b>

## PASTA SPECIALE

<b>MILANO</b> spaghetti, grilled chicken, roasted wild mushroom, crispy bacon, shaved reggiano, marsala cream sauce	<b>\$25.95</b>
<b>GIARDINO</b> penne, spinach, artichoke hearts, sun-dried tomato, broccoli, pesto cream sauce	<b>\$23.95</b>
<b>MAFALDINE DI CAMPANIA</b> ribbon pasta, braised short rib, burrata, osso buco au jus	<b>\$35.95</b>
<b>GNOCCHI DI CASA</b> italian sausage, burrata, diced onion, parmesan cream sauce	<b>\$25.95</b>
<b>LA ZANABELLA</b> penne, blackened chicken, roasted peppers, parmesan cream sauce	<b>\$23.95</b>
<b>PASTA MARSEILLE</b> spaghetti, jumbo shrimp, mushrooms, white truffle oil, shallot demi glace	<b>\$25.95</b>
<b>STUFFED RIGATONI</b> ricotta filling, shrimp, mushroom, cubed fresh mozzarella, pink pesto	<b>\$31.95</b>
<b>PAELLA FOR ONE</b> lobster tail, jumbo shrimp, mussels, calamari, bay scallops, yellow rice	<b>\$53.95</b>

## BRICK OVEN PIZZA

<b>THE MARGHERITA</b> fresh plum tomato, basil, fresh mozzarella	<b>\$14.95</b>	<b>THE SINATRA</b> cherry peppers, italian sausage, fresh mozzarella, olive oil	<b>\$15.95</b>
<b>THE FIG &amp; PROSCIUTTO</b> fig marmalade, prosciutto, arugula, fresh mozzarella, shaved parmigiano, olive oil	<b>\$17.95</b>	<b>THE VENEZIA</b> sun dried tomatoes, artichokes, mushrooms, basil pesto, fresh mozzarella	<b>\$15.95</b>
<b>THE HOT HONEY</b> soppresata, pepperoni, hot honey	<b>\$17.95</b>	<b>THE FAMOUS HOBOKEN</b> half calzone, half pizza pie, roni cups, mozzarella, garlic knot crust, homemade vodka sauce	<b>\$19.95</b>

# FIG & TOMATO

ITALIAN EUROPEAN EATERY

## POLLO / CHICKEN

<b>THE CLASSICS</b> parmigiana, francese, marsala, saltimbocca	<b>\$23.95</b>	<b>CHICKEN MILANESE</b> arugula, tomato, onion, burrata, lemon balsamic	<b>\$23.95</b>
<b>CHICKEN &amp; SHRIMP IBIZA</b> sweet vinegar peppers, mushroom, onion, basil garlic lime sauce, yellow rice	<b>\$29.95</b>	<b>CHICKEN BONAPARTE</b> mozzarella, cremini, broccoli, marsala au jus	<b>\$25.95</b>
<b>CHICKEN AMALFI</b> panko crust, artichoke hearts, sausage, cherry peppers, garlic white wine	<b>\$25.95</b>	<b>CHICKEN SAN MARINO</b> panko crust, sun dried tomato, mushroom, fresh pesto cream	<b>\$24.95</b>

## LA CARNE / MEAT

<b>THE CLASSICS</b> veal parmigiana, marsala, piccata	<b>\$25.95</b>	<b>VEAL SALTIMBOCCA</b> prosciutto, spinach, mozzarella, demi glace	<b>\$25.95</b>
<b>VEAL MILANESE</b> arugula, tomato, onion, burrata, lemon balsamic	<b>\$27.95</b>	<b>SHORT RIB BOURGUIGNON</b> slow cooked, mashed potato	<b>\$35.95</b>
<b>VEAL AMALFI</b> panko crust, artichoke hearts, sausage, cherry peppers, garlic white wine	<b>\$27.95</b>	<b>GRILLED PORK CHOP</b> 12 oz, salt & pepper, hot or sweet peppers, mashed potatoes	<b>\$31.95</b>

## PESCE / SEAFOOD

<b>SHRIMP AMALFI</b> seared shrimp, artichoke hearts, sausage, cherry peppers, garlic white wine, ribbon pasta	<b>\$29.95</b>	<b>DIJON SALMON</b> pan seared, dijon cream, mashed potato	<b>\$30.95</b>
<b>SHRIMP PARMIGIANA</b> baked mozzarella, marinara	<b>\$25.95</b>	<b>SALMON FRESCO</b> grape tomatoes, basil, light lemon butter	<b>\$30.95</b>
<b>BRONZINO ST. BARTHS</b> arugula red onion, lemon garlic vinaigrette	<b>\$37.95</b>	<b>GRILLED BRONZINO</b> crispy garlic, rosemary, olive oil	<b>\$37.95</b>

## HOUSE SPECIALTIES FOR TWO

<b>CHATEAUBRIAND (24OZ)</b> first two cuts of beef tenderloin grilled and roasted, house au jus, mashed potatoes & vegetable -- <i>limited availability</i>	<b>\$109.95</b>	<b>PAELLA DE BARCELONA</b> lobster tails, jumbo shrimp, mussels, calamari, bay scallops, yellow rice	<b>\$103.95</b>
--	-----------------	---	-----------------

*Chicken, meat and seafood entrees are served with roasted potato & string beans unless otherwise noted in the item description. Substitutions may incur an additional charge.*