

# FIG & TOMATO

ITALIAN EUROPEAN EATERY

## IL ANTIPASTO / APPETIZERS

<b>PICCOLO ANTIPASTO</b>	<b>\$13.95</b>	<b>STUFFED MUSHROOMS</b>	<b>\$14.95</b>
fresh roasted peppers, mozzarella, prosciutto di parma, sun dried tomato, red onion, evoo, arugula		spinach, garlic, parmesan, breadcrumbs, brandy cream sauce	
<b>BRUSCHETTA</b>	<b>\$12.95</b>	<b>STEAMED MUSSELS</b>	<b>\$18.95</b>
toasted crostini, diced tomato, onion, scallion, shaved parmesan, olive oil		white wine, marinara or fra diavolo	
<b>MEATBALL TRIO</b>	<b>\$13.95</b>	<b>CALAMARI ROSARIO</b>	<b>\$20.95</b>
homemade beef meatballs, marinara, ricotta		fried calamari, bruschetta, scallion, cajun spice, balsamic glaze	
<b>SEAFOOD SALAD</b>	<b>\$17.95</b>	<b>FRIED CALAMARI</b>	<b>\$18.95</b>
shrimp, calamari, scungilli, evoo, garlic, lemon		lemon, homemade marinara	
<b>SHRIMP COCKTAIL</b>	<b>\$17.95</b>	<b>FIG &amp; TOMATO</b>	<b>\$15.95</b>
lemon, cocktail sauce		fresh fig, tomato, goat cheese, lemon honey, tuscan bread	
<b>BURRATA NAPOLITANO</b>	<b>\$17.95</b>	<b>EGGPLANT ROLLATINI</b>	<b>\$13.95</b>
burrata, roasted peppers, prosciutto, grilled tuscan bread		ricotta, housemade sauce, baked mozzarella	
<b>CHARCUTERIE BOARD</b>	<b>\$23.95</b>	<b>TRUFFLE MAC &amp; CHEESE</b>	<b>\$16.95</b>
everything bagel goat cheese, vermont cheddar, provolone, hot & sweet capicola, salami toscana, prosciutto, olives, roasted peppers, hot honey, crackers		truffle oil, american, burrata, cream	
<b>MUSHROOM ARANCINI</b>	<b>\$14.95</b>	<b>EGGPLANT TOWER</b>	<b>\$14.95</b>
mushroom, spinach, mozzarella		fried eggplant, melted mozzarella, tomato, pesto, balsamic glaze	

## INSALATA / SALADS

<b>CLASSIC CAESAR</b>	<b>\$13.95</b>	<b>THE FIG &amp; BURRATA</b>	<b>\$17.95</b>
parmigiano, croutons		baby arugula, beets, walnuts & balsamic honey dressing	
<b>ROASTED BEET</b>	<b>\$14.95</b>	<b>THE SANTORINI</b>	<b>\$14.95</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>\$6.95</b>
<b>HOUSE SALAD</b>	<b>\$12.95</b>	four jumbo shrimp	<b>\$9.95</b>
mixed greens, tomato, onion, cucumber, olives			

## BAMBINOS / KIDS

<b>MOZZARELLA STICKS</b>	<b>\$10.95</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>\$9.95</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>

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## PASTA CLASSICO

<b>PENNE VODKA</b> fresh mozzarella	<b>\$23.95</b>
<b>GNOCCHI PESTO</b> cubed fresh mozzarella, homemade pesto	<b>\$25.95</b>
<b>BAKED MANICOTTI</b> stuffed with ricotta, vodka meat sauce	<b>\$24.95</b>
<b>SHRIMP SCAMPI</b> jumbo shrimp, lemon, garlic, white wine	<b>\$27.95</b>
<b>WILD MUSHROOM RAVIOLI</b> marsala cream sauce, truffle oil, shaved reggiano	<b>\$24.95</b>
<b>SHORT RIB RAVIOLI</b> creamy osso bucco gravy	<b>\$25.95</b>
<b>LOBSTER RAVIOLI</b> jumbo shrimp, vodka sauce	<b>\$33.95</b>
<b>MAFALDINE BOLOGNESE</b> ribbon pasta, touch of cream, ricotta	<b>\$25.95</b>
<b>LINGUINI WITH MEATBALLS</b> choice of marinara or vodka sauce	<b>\$23.95</b>
<b>LINGUINI MARECHIARA</b> mussels, calamari, jumbo shrimp, spicy marinara	<b>\$37.95</b>
<b>PENNE AGLIO E OLIO</b> sausage, broccoli rabe, garlic, olive oil, red pepper flakes	<b>\$25.95</b>

## PASTA SPECIALE

<b>MILANO</b> linguini, grilled chicken, roasted wild mushroom, crispy bacon, shaved reggiano, marsala cream sauce	<b>\$27.95</b>
<b>GIARDINO</b> penne, spinach, artichoke hearts, sun-dried tomato, broccoli, pesto cream sauce	<b>\$24.95</b>
<b>CAPPELLINI TRE FESTE</b> chicken, shrimp, veal, sun-dried tomatoes, artichokes, parmesan cream sauce	<b>\$35.95</b>
<b>GNOCCHI DI CASA</b> italian sausage, burrata, diced onion, parmesan cream sauce	<b>\$27.95</b>
<b>LA ZANABELLA</b> penne, blackened chicken, roasted peppers, parmesan cream sauce	<b>\$25.95</b>
<b>CAPPELLINI TRUFFLE</b> jumbo shrimp, mushrooms, white truffle oil, shallot demi glace	<b>\$27.95</b>
<b>STUFFED RIGATONI</b> ricotta filling, shrimp, mushroom, cubed fresh mozzarella, pink pesto	<b>\$31.95</b>
<b>BARI</b> jumbo shrimp, spinach, mushrooms, pink vodka sauce, rigatoni	<b>\$28.95</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> soppressata, 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>

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## POLLO / CHICKEN

<b>THE CLASSICS</b> parmigiana, francese, marsala	<b>\$24.95</b>	<b>CHICKEN MILANESE</b> arugula, tomato, onion, burrata, lemon balsamic	<b>\$27.95</b>
<b>CHICKEN SALTIMBOCCA</b> prosciutto & mozzarella over spinach in a sherry gravy	<b>\$24.95</b>	<b>CHICKEN MURPHY</b> potato, vinegar peppers, mushrooms, sausage, garlic butter white wine sauce	<b>\$25.95</b>
<b>CHICKEN AMALFI</b> panko crust, artichoke hearts, sausage, cherry peppers, garlic white wine	<b>\$27.95</b>	<b>CHICKEN SAN MARINO</b> panko crust, sun dried tomato, mushroom, fresh pesto cream	<b>\$25.95</b>

## LA CARNE / MEAT

<b>THE CLASSICS</b> veal parmigiana, marsala, piccata	<b>\$27.95</b>	<b>VEAL AMALFI</b> panko crust, artichoke hearts, sausage, cherry peppers, garlic white wine	<b>\$29.95</b>
<b>VEAL MILANESE</b> arugula, tomato, onion, burrata, lemon balsamic	<b>\$29.95</b>	<b>GRILLED PORK CHOP</b> 14 oz, salt & pepper, hot or sweet peppers, mashed potatoes	<b>\$33.95</b>
<b>VEAL SALTIMBOCCA</b> prosciutto, spinach, mozzarella, demi glace	<b>\$27.95</b>		

## PESCE / SEAFOOD

<b>SHRIMP AMALFI</b> seared shrimp, artichoke hearts, sausage, cherry peppers, garlic white wine, ribbon pasta	<b>\$31.95</b>	<b>BLACKENED SALMON</b> honey mustard cream sauce, spinach, mashed potato	<b>\$31.95</b>
<b>SHRIMP PARMIGIANA</b> baked mozzarella, marinara	<b>\$27.95</b>	<b>SALMON FAGIOLI</b> grape tomatoes, white beans, broccoli, white wine sauce, served with mashed potato	<b>\$31.95</b>
<b>FLOUNDER FRANCESE</b> egg battered, lemon butter white wine	<b>\$37.95</b>		

## MELANZANA / EGGPLANT

<b>EGGPLANT PARMIGIANA</b> egg battered, grated romano, homemade sauce, baked mozzarella & pasta	<b>\$23.95</b>	<b>EGGPLANT ROLLATINI</b> ricotta cheese, homemade sauce, baked mozzarella & pasta	<b>\$23.95</b>
<b>DRUNKEN EGGPLANT PARMIGIANA</b> egg battered, grated romano, homemade vodka sauce, baked mozzarella & pasta	<b>\$25.95</b>	<b>DRUNKEN EGGPLANT ROLLATINI</b> ricotta cheese, homemade vodka sauce, baked mozzarella & pasta	<b>\$25.95</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.*

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## PRIVATE DINING MENU APPETIZERS

ADVANCE SELECTION OF TWO | SERVED FAMILY STYLE

EGGPLANT ROLLATINI  
SPECIALTY PIZZA

FRIED CALAMARI  
MEATBALLS

BRUSSELS SPROUTS  
STEAMED MUSSELS

## PASTA COURSE ADVANCE SELECTION OF ONE

RIGATONI VODKA  
creamy parmesan vodka sauce

ZITI TOMATO & BASIL  
grape tomatoes, garlic, basil

## SALAD COURSE ADVANCE SELECTION OF ONE

MIXED GREENS  
balsamic & olive oil

CLASSIC CAESAR  
parmigiano, croutons

MOZZARELLA & TOMATO  
basil, balsamic glaze  
add \$1.95 per person

## ENTREE ADVANCE SELECTION OF THREE ONE CHICKEN, ONE VEAL, ONE SEAFOOD

### CHICKEN & VEAL

PARMIGIANA  
breaded, tomato sauce, mozzarella

FRANCESE  
egg battered, lemon white wine

MARSALA  
seared, shallot & capers,  
lemon white wine

SALTIMBOCCA  
pan seared, baked with prosciutto,  
mozzarella, pan sherry gravy

AMALFI  
pan crust, sausage, cherry peppers,  
artichoke, lemon garlic white wine

### SEAFOOD

SALMON FRESCO  
grape tomatoes, basil, light lemon butter

DIJON SALMON  
pan seared, dijon cream

SHRIMP PARMIGIANA  
marinara, baked mozzarella

SHRIMP FRANCESE  
egg battered, lemon white wine

VEGETARIAN  
AVAILABLE UPON REQUEST

**\$49.95 PER PERSON**

\$49.95 per person | \$59.95 Filet Mignon option. 6.625% New Jersey Sales Tax & Gratuity Not Included  
Per Person includes One Pasta, One Salad & One Entree. Soda, Coffee & Tea Included | BYOB