

Sandwiches

Regular tray serves up to 10
Large tray serves up to 20

CHICKEN

Sliced marinated chicken breast with baby arugula, bell peppers, thyme, capers and rosemary mayonnaise.

CAPRESE

Classic mozzarella ovoline with local vine-ripened tomatoes and local basil.

PROSCIUTTO AND MOZZARELLA

Prosciutto, ovoline mozzarella, baby arugula, vine-ripened tomatoes and rosemary mayonnaise.

VEGETARIANO

Roasted eggplant, zucchini, roasted red peppers and local goat cheese with local basil pesto.

FIGO Preferiti

LASAGNA

Layered egg pasta sheets, meat ragu, béchamel, mozzarella and parmigiano cheeses.

Regular tray serves up to 15

Large tray serves up to 25

48-hour notice required

ZUCCA

Butternut squash and amaretto ravioli with a mascarpone and Italian red chicory radicchio sauce.

Tray serves up to 12

EDIA'S EGGPLANT

Sliced roasted eggplant baked with classic tomato sauce and parmigiano reggiano.

Tray serves up to 25

Choose Your Fresh Pasta & Ravioli

Tray serves up to 12

RAVIOLI

Artichoke, Wild Mushroom, Ricotta Spinach, Six Cheese, Tuscan Sausage and Apple, Whole Wheat Ricotta Spinach, Chicken Marsala and Mushroom, Braised Short Rib, Crab Meat, Rock Shrimp Ravioli

REGULAR SHORT PASTA

Penne, Fusilli, Rigatoni, Gemelli

WHOLE WHEAT SHORT PASTA

Penne, Fusilli

GLUTEN-FREE SHORT PASTA

Fusilli

Choose Your Sauce

POMODORO

Tuscan tomato sauce with vine-ripened tomatoes, garlic, onions, local basil and extra virgin olive oil.

ARRABBIATA

Classic spicy tomato sauce with garlic and chili peppers.

CHECCA FIORENTINA

Chunky vine-ripened local tomatoes, mozzarella ovoline, garlic and local basil in extra virgin olive oil.

SICILIANA

Roasted eggplant, mozzarella ovoline and local basil in our pomodoro topped with ricotta salata.

PESTO ALLA GENOVESE

Classic local basil pesto with extra virgin olive oil.

PRIMAVERA

Local tomatoes, broccoli, green peas, baby spinach and garlic with extra virgin olive oil, local basil and white wine.

BROCCOLI E GAMBERI

Broccoli, sun-dried tomatoes and sautéed shrimp with garlic, red pepper flakes and white wine.

RAGU ALLA BOLOGNESE

Classic beef Bolognese sauce with onions, celery, tomatoes and red wine.

ITALIAN SAUSAGE AND PEPPERS

Spicy Tuscan sausage with bell peppers, onions, garlic and vine-ripened tomato sauce.

POLLO

Shredded chicken with red and green peppers in a spicy tomato sauce.

AMATRICIANA

Pancetta (Italian bacon) with vine-ripened tomatoes, red chili flakes and extra virgin olive oil.

4 FORMAGGI

Four Italian cheeses and four herbs in a creamy sauce.

PECORINO LEMON

Pecorino Romano cream sauce with local lemon.

SALMONE CON PISELLI

Wood-smoked salmon and English peas in a pink vodka sauce.

FUNGHI

Our classic porcini wild mushroom sauce with a hint of garlic.

Ask about our
Boxed Lunches

Penne



Rigatoni



Fusilli



Gemelli



Dolci

Serves approximately 15-20

HOUSEMADE TIRAMISU

Mascarpone cream layered between amaretto and coffee-infused lady fingers. 48-hour notice required

TORTA DELLA NONNA

Torte of lemon pastry cream with pignoli and almonds.

KEY LIME PIE

Kenny's famous key lime pie.

PEANUT BUTTER PIE

Kenny's oreo-crust thick layer peanut butter pie topped with chocolate ganache.

Drinks

FIGO WATER 16.5 oz

SWEET TEA

128 fl. oz. Container (serves up to 15)

UNSWEET TEA

128 fl. oz. Container (serves up to 15)

LEMONADE

128 fl. oz. Container (serves up to 15)

Insalate

Serves up to 15

GIULIO

Local Romaine tossed with housemade Caesar dressing topped with shaved grana padana and croutons

ORGANIC BABY ARUGULA

Organic baby arugula tossed with local cherry tomatoes, Kalamata olives and lemon vinaigrette topped with shaved grana padana.

SPINACI E CAPRINO

Local baby spinach and local goat cheese tossed in honey balsamic walnut vinaigrette topped with golden sultanas.

MISTA DI CAMPO

Local mixed greens tossed with local cherry tomatoes and kalamata olives and balsamic vinaigrette topped with ricotta salata.

Add-Ons

CHICKEN

Sliced herb marinated chicken breast.

Regular tray serves up to 30

Large tray serves up to 60

NONNA MARIA MEATBALLS

Beef, roasted garlic, local sage and parmesan hand rolled and lightly fried.

Regular tray serves up to 25

Large tray serves up to 50

CHICKEN PARMIGIANA MEATBALLS

Chicken, mozzarella, roasted garlic and pomodoro hand rolled and lightly fried.

Regular tray serves up to 25

Large tray serves up to 50

be yourself. be FIGO.

Thank you for choosing to break bread with us. Whether you are planning an office meeting, a home party, a school event or any other special occasion, our catering menu has been created so that you can experience the passion, aromas and flavors of Italy in the comfort of your own environment.

Easy and Simple

Your order comes complete with disposable plates, napkins and utensils. We also include instructions on how to handle and present your dishes to ensure the best quality and appearance at your table.

Ordering Information

Our dishes are made from scratch daily, and we appreciate advance notice. We understand that unexpected circumstances will arise, so if you have a last-minute need please call us. We will do our absolute best to make it happen.

How to Order

You can reach us by the method that is most convenient for you! We promptly answer phone calls, emails and faxes.

Delivery

We are Italian, and we drive fast! We will be at your door at the time that you need us.

CALL 404.877.8152

www.FIGOpasta.com



Catering Menu



made fresh daily

Antipasti

Regular tray serves up to 25

Large tray serves up to 50

FIGO BRUSCHETTA

Toasted ciabatta with garlic, local ripened tomatoes and Tuscan extra virgin olive oil.

CAPRESE SALAD

Classic mozzarella ovoline and with vine-ripened tomatoes, basil, kalamata olives and tuscan extra virgin olive oil.

ARANCINI SICILIANI

Fried risotto balls filled with mozzarella cheese and served with arrabiatta sauce.

FIGOTTini

Regular tray serves up to 25

Large tray serves up to 50

SPINACI

Spinach with roasted garlic and walnut on toasted ciabatta bread.

CAPRINO

Local goat cheese with caramelized onions and apricots on lightly toasted ciabatta bread.

TARTUFO

Truffle mushroom spread with asparagus and marsala on lightly toasted ciabatta bread.

SALMONE AFFUMICATO

Smoked salmon with mascarpone, capers and lemon zest on toasted ciabatta bread.