

## PRIMA

	Regular	Grande
<b>Toasted Ravioli</b> Cheese Filled and Fried. Served with Marinara Sauce	8	14
<b>Sonoma Cheese Torte</b> Goat, Mascarpone and Cream cheese Layered with Basil and Sun Dried Tomato Pesto Served with Flavored Melbas	8	
<b>Calamari Frita</b> Lightly Breaded, Served with choice of Balsamic Butter Sauce or lemon aioli.	11	20
<b>Sampler Trio</b> Calamari, Toasted Ravioli and Sonoma Cheese Torte		16
<b>Carpaccio</b> Raw tenderloin of beef thinly sliced topped with lemon garlic vinaigrette, shaved parmigiana, capers and field greens tossed in balsamic	11	
<b>Buffalo Mozzarella</b> Hand battered and stuffed with Basil Pesto, fried golden brown, Served with marinara	8	14
<b>Homemade Tortellini Soup</b> with Smoked Chicken & Fresh Vegetables in a Fresh Chicken Broth	6	8

## INSALATA

<b>Spinach Salad</b> with Mushrooms, Crispy Pancetta, Chopped Egg and Warm Pancetta Dressing	7	12
<b>Figlio Italian Salad</b> Radicchio, Baby Greens, Romaine, Sliced Leeks, Mushrooms, Goat Cheese, Roasted Red peppers and Tomatoes with Tarragon Vinaigrette	8	14
<b>Caesar Salad</b> "The Classic" with House Made Dressing and Garlic Croutons	7	12
<b>White Oak Grilled Salmon *</b> on a Bed of Baby Greens with Goat Cheese, Red Onions, Pecans and Roasted Red Peppers, with Raspberry Vinaigrette		16

## WOOD FIRED PIZZAS

Add choice of Salad or Cup of Zuppa \$4

<b>Margherita</b> Marinated Tomatoes, Fresh Basil, Goat cheese and Mozzarella	12
<b>Pepperoni</b> with Italian Sauce, Oregano, Mozzarella and Romano Cheese	12
<b>Classic Combo</b> with Marinated Tomatoes, Italian Sausage, Pepperoni, Roasted Red Peppers, Black Olives, Oregano, Mozzarella and Romano Cheese	12
<b>Figlio White "Pollo"</b> with Parmesan Cream, Roasted Chicken, Mushrooms, Spinach, Artichokes and Mozzarella Cheese	12
<b>Chicken Pesto</b> Creamy Basil Pesto, Roma Tomatoes, Grilled Chicken and Crispy Bacon	12

## FIGLIO SPECIALS

<b>Tuscan Pork</b> Lightly breaded, topped with Sun Dried Tomato Butter, white wine sauce with lemon and Capers. Served with a side of Fettuccine Alfredo	16
<b>Potato Crusted Tilapia</b> potato encrusted, topped with mustard cream sauce, served with roasted red potatoes and Fresh Vegetables	16
<b>Mac Daddy</b> Our Famous Gourmet Mac and Cheese. Fontina, Bel Piase and Mozzarella Baked Golden Brown and Bubbly with Bacon Bits and Green Onions. Served with choice of Soup or Salad	18
<b>Shrimp and Scallop Scampí</b> Large Shrimp and Scallops Sautéed in a White Wine Butter, Garlic, Basil and Cream Sauce. Served over Fettuccine with a side of Fresh Vegetables	22

\* Some Food Items are Raw or Partially Cooked and May Increase Your Risk of Food Borne Illness. Consumers Who are Vulnerable to Food Borne Illness Should Only Consume Food Which is Thoroughly Cooked.

## DINNER ENTREES

All Chicken, Beef, Seafood & Eggplant Entrees include Chef's daily vegetable  
Add choice of Salad or Zuppa for \$4

### CHICKEN

Chicken Milan	Parmesan Crusted and Pan Seared with Fettuccine Alfredo	18
Chicken Spiedini	Chicken Breast, Breaded and Grilled. Served with Spaghetti Tossed with Olive Tapenade and a side of roasted garlic moggia.	18
Chicken Marsala	Boneless Breast of Chicken Sautéed, Topped with Proscuitto, Mozzarella Mushrooms in Marsala Wine Sauce with Fettuccine Alfredo	18
Chicken Parmigiana	Lightly Breaded and Topped with Marinara, Proscuitto & Mozzarella with Spaghetti Marinara	18
Chicken Piccata	Boneless Breast of Chicken Sautéed with White wine lemon butter sauce, capers, artichoke and Spaghetti	18

### SEAFOOD & EGGPLANT

Stacked Eggplant	Lightly Breaded and Layered with White Bean, Sun Dried Tomatoes, Basil Pesto and Provolone, Served with Marinara Spaghetti with Basil Butter	18
Eggplant Parmigiana	Lightly Breaded, Topped with Marinara and Melted Provolone, served with Spaghetti Marinara	17
Salmon ai Ferri*	Fresh Salmon, Wood Grilled and Topped with Sun Dried Tomato Butter, Served with Choice of Roasted Red Potatoes, starch of the day or Spaghetti	22

### IMPORTED ITALIAN PASTA

House made Three cheese Ravioli	with Choice of Marinara or Baked with Meat Sauce and Mozzarella	16
Fettuccine Alfredo	Tossed in an Enriched Grana Padano cream and egg sauce Add chicken or shrimp	16 4
Spaghetti	with Marinara or Meat Sauce Add meatballs or grilled Italian Sausage	12 4
Spaghetti Diavolo	Large Scallops and Shrimp in a Devilishly Fiery Tomato Sauce	18
Pasta con Broccoli	Shell Shaped Pasta in a Spicy Tomato Cream Sauce with Broccoli, Chicken and Mushrooms	16
Tortellini	Meat and Cheese Filled Pasta with Peas, Mushrooms and Proscuitto in a Parmesan Cream Sauce	16
Baked Ziti	Tube Shaped Pasta Baked in Meat Sauce and Mozzarella	16
Lasagna Al Forno	Fresh made Ten Layer Lasagna, with Italian Sausage, Marinara, Ricotta and Parmesan. Oven Baked and Topped with Meat Sauce	16
Tuscan Chicken and Artichoke	Grilled Chicken, Artichokes, Roasted Red Peppers, Mushrooms and Ziti tossed in a White Wine-Lemon Cream sauce	16

Split Plate Charge \$3.00

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## NIGHTLY SPECIALS

Includes choice of salad or soup & gelato

### Sunday

Half order of any pasta

3:00-9:00 pm

\$12

### Monday

Shrimp Scampi

With garlic butter reduction

\$14

### Tuesday

Potato Encrusted Tilapia

With Mustard Cream sauce

\$16

### Wednesday

Lasagna

\$14

### Thursday

Tuscan Pork

\$14

### Early Bird Special

House Salad

Half order of any pasta

And a scoop of gelato.

Sun-Thur 3:00-6:00 pm

\$12.95

### Wine Specials

Monday~ Bottle House Wine \$10

Tuesday~ 50% off wine \$50 or less

### Kids Eat Free Everyday!

With the Purchase of an Adult Entrée

(off the kids menu 10 and under only)

## Figlio Facts

### Award Winning Sunday Brunch

10:30 - 2:30 PM

- Frittatas & Pastas made to order
  - Belgium Waffles & Pizza Station
  - Fresh Fruits & Domestic Cheeses
    - Salads & Smoked Salmon
- \$19.95 Adults  
\$6.95 Children 5-10

### All Day Happy Hour (at bar only)

\$5.00 Appetizers

Mini Pizzas

Italian Chicken Tenders with Fries

Toasted Ravioli

Calamari

Buffalo Mozzarella

1/2 dozen Meatballs

All Day Drink Specials too!

Gift Certificates Available

Carry Out Available

Pans of your favorite entrée feed 9-12

Private Parties Welcome

8-500 Guests

The Tower at Figlio  
is the Perfect Setting  
for your Special Occasion.

Whether it is a Romantic Wedding,  
Wedding Reception, Business  
Meeting or Informal Party

We Offer a Wide Variety  
of Menus, Signature Service  
and Ambiance.

Off-Site Catering is Also Available.

## CAPPUCCINO, LATTE, ESPRESSO

<b>Cappuccino</b>	Equal Parts of Espresso, Steamed Milk and Frothed Milk	4
<b>Latte</b>	Espresso with Steamed Milk (Hot or Iced)	4
<b>Flavored Latte</b>	Choice of Almond, Hazelnut, Chocolate, Vanilla or Raspberry	4
<b>Espresso</b>		3
<b>Figlio Cappuccino</b>	Cappuccino, Frangelico and Amaretto	6
<b>Supremo Cappuccino</b>	Cappuccino Blended with Five Liqueurs	6

## CAFES

<b>Little Italy</b>	Hot Coffee, Sambucca, Tuaca and Amaretto Topped with Cream	6
<b>Café Toledo</b>	Hot Coffee, Bailey's, Kahlua, and Chocolate Topped with Cream	6
<b>Dark Chocolate</b>	Hot Coffee, Crème de Cocoa, Godiva Dark and Tia Maria Topped with Cream	6

## DOLCE

<b>Morto Nel Cioccolato</b>	"Death By Chocolate" Seven Layers of Chocolate Cake and Chocolate Mousse with Double Fudge Frosting Served with Chocolate Amaretto Gelato and Hot Fudge	7
<b>Crème Brulee</b>	Light and Silky, Baked Egg Custard with a Sugar Crust Top Served with Mix Berry Sauce	6
<b>Gelato</b>	"Italian Ice Cream" Vanilla, Spumoni, Bardo Cherry, Cinnamon, Chocolate & Amaretto	3
	Grande	4
<b>Cannolis</b>	buttery crispy shells dipped in chocolate, filled with a creamy decadent ricotta Filling and sprinkled with pistachios.	7
<b>Cheesecake</b>	Today's Flavor	7
<b>Tira Mi Su</b>	House Made, Layered Dessert with Espresso & Kahlua Soaked Pound Cake Sandwiched Between Sweetened Mascarpone Cheese and Topped with Sweetened Whipped Cream on Crème Anglaise	8