

PRIMA

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

INSALATA

Spinach Salad with Mushrooms, Crispy Pancetta, Chopped Egg and Warm Pancetta Dressing	7	12
Figlio Italian Salad Radicchio, Baby Greens, Romaine, Sliced Leeks, Mushrooms, Goat Cheese, Roasted Red Peppers and Tomatoes with Tarragon Vinaigrette	8	14
Caesar Salad "The Classic" with House Made Dressing and Garlic Croutons	7	12
White Oak Grilled Salmon * 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

Margherita Marinated Tomatoes, Fresh Basil, Goat Cheese and Mozzarella	10
Pepperoni with Italian Sauce, Oregano, Mozzarella and Romano Cheese	10
Classic Combo with Marinated Tomatoes, Italian Sausage, Pepperoni, Roasted Red Peppers, Black Olives, Oregano, Mozzarella and Romano Cheese	10
Figlio White "Pollo" with Parmesan Cream, Roasted Chicken, Mushrooms, Spinach, Artichokes and Mozzarella Cheese	10
Chicken Pesto Creamy Basil Pesto, Roma Tomatoes, Grilled Chicken and Crispy Bacon	10

TODAY'S FIGLIO LUNCH SPECIALS

Tuscan Pork Lightly breaded, topped with Sun Dried Tomato Butter, White Wine Sauce with Lemon and Capers. Served with a side of Fettuccine Alfredo	13
Potato Crusted Tilapia Potato Encrusted, topped with Mustard Cream Sauce, served with Roasted Red Potatoes and Fresh Vegetables	13
Mac Daddy 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	11
Shrimp and Scallop Scampi Large Shrimp and Scallops Sautéed in a White Wine Butter, Garlic, Basil and Cream Sauce. Served over Fettuccine with a side of Fresh Vegetables	13

* 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.

LUNCHEON 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	12
Chicken Spiedini	Chicken Breast, Breaded and Grilled. Served with Spaghetti Tossed with Olive Tapenade and a side of Roasted Garlic Moggia.	12
Chicken Marsala	Boneless Breast of Chicken Sautéed, Topped with Proscuitto, Mozzarella Mushrooms in Marsala Wine Sauce with Fettuccine Alfredo	12
Chicken Parmigiana	Lightly Breaded and Topped with Marinara, Proscuitto & Mozzarella with Spaghetti Marinara	12
Chicken Piccata	Boneless Breast of Chicken Sauteed with White Wine Lemon Butter Sauce, Capers, Artichoke and Spaghetti	12

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	12
Eggplant Parmigiana	Lightly Breaded, Topped with Marinara and Melted Provolone, served with Spaghetti Marinara	11
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	16

IMPORTED ITALIAN PASTA

House made Three cheese Ravioli	with Choice of Marinara or Baked with Meat Sauce and Mozzarella	12
Fettuccine Alfredo	Tossed in an Enriched Grana Pardano Cream and Egg Sauce Add chicken or shrimp	12 4
Spaghetti	with Marinara or Meat Sauce Add meatballs or grilled Italian Sausage	10 4
Spaghetti Diavolo	Large Scallops and Shrimp in a Devilishly Fiery Tomato Sauce	14
Pasta con Broccoli	Shell Shaped Pasta in a Spicy Tomato Cream Sauce with Broccoli, Chicken and Mushrooms	12
Tortellini	Meat and Cheese Filled Pasta with Peas, Mushrooms and Proscuitto in a Parmesan Cream Sauce	12
Baked Ziti	Tube Shaped Pasta Baked in Meat Sauce and Mozzarella	12
Lasagna Al Forno	Fresh made Ten Layer Lasagna, with Italian Sausage, Marinara, Ricotta and Parmesan. Oven Baked and Topped with Meat Sauce	12
Tuscan Chicken and Artichoke	Grilled Chicken, Artichokes, Roasted Red Peppers, Mushrooms and Ziti tossed in a White Wine-Lemon Cream sauce	12

Split Plate Charge \$3.00

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Figlio Lunch under \$10

Pork Tenderloin Sandwich

Breaded pork tenderloin, Lettuce, Tomato with chive mayo on Foccacia

9.95

Pollo Tramezzino Sandwich

Smoked Chicken, smoked Gouda, Pepper Bacon, Lettuce, Tomato with chive mayo on Foccacia

9.95

Chicken Romano Salad

Chicken breast rolled in Romano and fried to a golden brown on a bed of romaine with strawberries and red wine vinaigrette

9.95

Grilled Chicken Caesar Salad

Our succulently marinated white oak grilled chicken breast atop a classic Caesar salad

9.95

Kids Eat Free Everyday!!

Each child age 10 and under may order from the kids menu With the Purchase of an Adult Entrée.

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

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

CAFES

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

DOLCE

Morto Nel Cioccolato	"Death By Chocolate" Seven Layers of Chocolate Cake and Chocolate Mousse with Double Fudge Frosting Served with Chocolate Amaretto Gelato and Hot Fudge	7
Crème Brulee	Light and Silky, Baked Egg Custard with a Sugar Crust Top Served with Mix Berry Sauce	6
Gelato	"Italian Ice Cream" Vanilla, Spumoni, Bardo Cherry, Cinnamon, Chocolate & Amaretto	3
		Grande 4
Cannolis	buttery crispy shells dipped in chocolate, filled with a creamy decadent ricotta Filling and sprinkled with pistachios.	7
Cheesecake	Today's Flavor	7
Tira Mi Su	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

