

PICCOLO

98++
PER GUEST

A CURATION OF OUR SIGNATURES FOR A FULL FICO EXPERIENCE FOR THE GROUP.
PERFECT FOR GROUPS OF 5 PEOPLE OR MORE.

PLEASE FEEL FREE TO APPROACH US FOR ANY DIETARY REQUIREMENTS.
MENU MAY CHANGE BASED ON AVAILABILITY AND SEASONALITY.

FOCACCINA

 **SAN MARZANO TOMATOES**
bufala mozzarella, basil, EVOO

SMALL PLATES

 **MORTADELLA BOLOGNA**
pistachio

 **FRIED SAGE**
aged ricotta, chestnut honey

 **FRITTO MISTO**
calamari, prawns, white bait, yogurt dip

 **CARDONCELLI MUSHROOMS**
pecorino, garlic, parsley

FRESH PASTA

CHOICE OF THREE TYPES TO SHARE

- ☐  **SPAGHETTI**
cacio e pepe
- ☐  **PACCHERI**
stracciatella, tomato sauce, EVOO
- ☐ **LINGUINE** +18
Boston lobster
- ☐  **LINGUINE**
vongole, parsley, Vermentino IGP
- ☐  **MAFALDINE**
ossobuco, almonds, Primitivo di Puglia

MAINS

PORK COLLAR
grilled asparagus, potato mash, chives salmoriglio

 **EGGPLANT PARMIGIANA**

SIDES

 **TOMATO SALAD, OREGANO, BASIL**

 **FRIGGITELLI**
maldon salt

DESSERT

 **BURRATA GELATO** INDIVIDUAL
strawberry & tomato jam, EVOO

FICO'S TIRAMISU TO SHARE
ladyfinger, mascarpone, espresso



GRANDE

128⁺⁺
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FOCACCINA

CHOICE OF TWO TYPES

- ☐  RED ONIONS OF ACQUAVIVA
goat milk blue cheese, fior di latte, fried sage, acacia honey
- ☐   SAN MARZANO TOMATOES
bufala mozzarella, basil, EVOO
- ☐   CARBONARA
leeks, guanciale, pecorino coratino, eggs

SMALL PLATES

-  PROSCIUTTO
24 months
-  MORTADELLA BOLOGNA
pistachio
-  BURRATA DI PUGLIA SALAD
San Marzano tomatoes, oregano, basil
-   FRIED SAGE
aged ricotta, chestnut honey
-  FRITTO MISTO
calamari, prawns, white bait, yogurt dip
-   CARDONCELLI MUSHROOMS
pecorino, garlic, parsley
-   BAKED TOMINO
pancetta, rosemary

FRESH PASTA

CHOICE OF THREE TYPES TO SHARE

- ☐   SPAGHETTI
cacio e pepe
- ☐  PACCHERI
stracciatella, tomato sauce, EVOO
- ☐ LINGUINE
Boston lobster +18
- ☐  LINGUINE
vongole, parsley, Vermentino IGP
- ☐  MAFALDINE
ossobuco, almonds, Primitivo di Puglia

MAINS

- WHOLE SEABASS
olives, Amalfi lemons, capers, San Marzano
-  EGGPLANT PARMIGIANA
BEEF COSTATA
grass-fed bone-in ribeye

SIDES

-  FRIGGITELLI
maldon salt

DESSERT

-  BURRATA GELATO INDIVIDUAL
strawberry & tomato jam, EVOO
- FICO'S TIRAMISU TO SHARE
ladyfinger, mascarpone, espresso

