

FIG & OLIVE DINNER MENU

Each dish is prepared with a selected extra virgin olive oil, served with our freshly baked olive oil toasts.
Our menu is centered around local seasonal and imported Mediterranean ingredients, to create refined and genuine flavors from the South of France, Italy and Spain.

VEGETABLE

\$6 Each / 4 for \$16

Artichoke, Garlic, Parmesan, Balsamic
Bell Pepper, Pimenton, Capers, Olives
Eggplant, Tomato, Basil, Thyme
Fennel, Orange, Garlic, Cilantro

CEVICHE & TARTAR

\$6 Each / 4 for \$18

Salmon & Dill Avocado Tartar
Shallot, Lemon, Olive Oil

Branzino Cherry Tomato Ceviche
Lemon, Orange, Fennel, Dill

Sesame Tuna Tartar
Chive, Shallot, Cucumber

Shrimp Lemon Ceviche
Scallion, Red Onion, Fennel

OLIVE

\$4.50 Mixed

Nicoise Olives Herbs de Provence
Verdial Olives Thyme Laurel
Arbequina Olives
Manzanilla Lemon Olives

CROSTINI

3 for \$9.50 / 6 for \$18

Crushed Tomato, Olive Oil
Eggplant, Basil, Sundried Tomato
Bell Pepper, Goat Cheese, Caper, Olive
Manchego, Fig Spread, Almond

Prosciutto, Ricotta, Fig, Olive, Walnut
Bresaola, Goat Cheese, Black Olive
Shrimp, Avocado, Cilantro, Tomato

Salmon, Ricotta, Citrus, Cilantro
Boquerones, Tomato, Charmoula
Mushroom, Artichoke, Truffle Tapenade,
Parmesan

CHARCUTERIE

One Variety or Mixed \$17

Saucisson Sec
Prosciutto di Parma
Bresaola
Jamon Serrano
Rosemary Speck

Pate & Fig Chutney \$12

Chicken Liver Mousse
with a Fig Balsamic Chutney
Cornichon

JAMON IBERICO

Degustation Plates \$22

Traditional Jamon Iberico
Pan Con Tomato
or
Jamon Iberico, Manchego
Olives, Pan Con Tomato

CHEESE

Plate of 5 for \$16

Fromage de Chevre (Goat)
Gorgonzola Dolce (Cow)
Rocchetta (Cow, Sheep, Goat)
Manchego (Sheep)
Fontina (Cow)
Fig & Olive Walnut Tapenade
Marcona Almond



CARPACCIO

ZUCCHINI CARPACCIO - \$12

zucchini finished with olive oil, fresh lemon juice
pine nut, parmesan - Picholine Olive Oil

YELLOW FIN TUNA - \$14

tuna, 18 year balsamic vinegar, cilantro, arugula
tomato, marcona almond - Toasted Sesame Oil

BEEF CARPACCIO - \$13

marinated raw beef, 18 year balsamic vinegar
baby arugula, parmesan - Truffle Olive Oil

VEAL CARPACCIO - \$14

braised veal tenderloin, caper mayonnaise
shaved mushroom, pine nuts, micro basil

APPETIZER

FIG GORGONZOLA TARTLET - \$14

melted gorgonzola, prosciutto, fig, walnut,
arugula, tomato, on a fine puff pastry

MEDITERRANEAN CHICKEN SAMOSA - \$12

chicken, cilantro, Greek yogurt, bell pepper
scallion - Harissa Olive Oil

FIG JAMON GOAT CHEESE - \$14

jamon serrano, fig, warm goat cheese, chive
sherry vinegar - Arbequina Olive Oil

SEA SCALLOPS & TRUFFLE ARTICHOKE TAPENADE - \$15

seared sea scallops, truffle artichoke, mushroom
arugula, pine nuts - Aged Balsamic Vinegar

PROVENCE VEGETABLE & MOZZARELLA PLATTER - \$14

mozzarella di buffala, tomato, balsamic, arugula, black olives
zucchini, bell pepper, pesto ricotta dip - Basil Olive Oil

SOUP & CROSTINI

Mediterranean soup served with a paired crostini - \$9

COTE D'AZUR FISH SOUP
traditional fish soup from the
South of France served with
garlic saffron aioli
toasted olive oil bread

MUSHROOM & TRUFFLE SOUP
Northern Italian mushroom soup
with white truffle olive oil
served with a mushroom, artichoke
truffle tapenade parmesan crostini

BELL PEPPER TOMATO SOUP
Spanish winter soup
puree of tomato, bell pepper
served with a bell a pepper, caper
olive, goat cheese crostini

SALAD

FIG & OLIVE SALAD - \$15

fig, olive, tomato, manchego, gorgonzola dolce, goat cheese
walnut, chive, scallion, green apple, 18 year fig & balsamic dressing - Arbequina Olive Oil

PROVENCE VEGETABLE CHICKEN SALAD - \$16

free range rotisserie chicken marinated with herbs de provence, lemon & garlic
grilled zucchini, eggplant, tomato, asparagus, red onion, avocado, arugula
parmesan, pine nut, 18 year balsamic vinegar - Picholine Olive Oil

TUSCAN SALAD - \$17

prosciutto, parmesan, fresh ricotta basil pine nut tapenade, olive tapenade, marinated eggplant
warm olive oil toast, tomato, artichoke, olive, arugula salad, fig balsamic vinegar - Frantoio Olive Oil

SHRIMP SALAD WITH RICOTTA & MARINATED SALMON - \$17

tiger shrimp marinated with fresh cilantro, shaved fennel, avocado, tomato, scallion
toast with ricotta, marinated raw salmon, citrus & cilantro olive oil dressing - Arbequina Olive Oil

SALAD NICOISE - \$16

marinated raw tuna, haricot vert, tomato, potato, hard boiled egg, black olive, white anchovy
mesclun salad, red bell pepper, red onion, citrus & olive oil dressing - Picholine Olive Oil

CAESAR SALAD - \$12

parmesan, romaine lettuce, white anchovy, olive oil crouton, garlic dressing - Frantoio Olive Oil
add grilled chicken or shrimp for \$4

PASTA

PENNE FUNGHI TARTUFO - \$17

cremini mushroom, parmesan, black truffle paste, fresh parsley & scallion - Truffle Olive Oil

PENNE MEDITERRANEO - \$18

shrimp, tomato, garlic, cilantro, scallion - Spicy Sundried Tomato Olive Oil

PORCINI & FIG JAMON IBERICO RAVIOLI - \$23

housemade ravioli, gorgonzola, ricotta, celery root, scallion served with
porcini, shallot, garlic, walnut, shaved jamon iberico & manchego cheese
Sherry Vinegar Arberquina Olive Oil

ROTISSERIE & GRILL

FRENCH RIVIERA ROTISSERIE CHICKEN - \$22

free range chicken marinated in Herbs de Provence, lemon & garlic
served with mashed potato & haricots verts - Rosemary Olive Oil

GRILLED BRANZINO WITH FIG & BALSAMIC - \$26

grilled filet of Mediterranean branzino, glazed with fig & 18 year balsamic vinegar
snow pea & fig - Picholine Olive Oil

GRILLED LAMB SKEWERS & COUSCOUS - \$24

grilled lamb on rosemary skewers, bell pepper, Greek yogurt, honey
couscous with fig, red onion, scallion, tomato - Koroneiki Olive Oil

MAIN COURSE

THYME CHICKEN PAILLARD - \$23

free range chicken breast marinated with oregano, thyme, garlic
served with porcini & broccoli puree, caramelized onion & fig chutney - Porcini Olive Oil

SHRIMP & SCALLOP PAELLA - \$26

grilled shrimp and scallops marinated with pimenton served on saffron rice
eggplant tapenade, bell pepper, tomato, garlic - Oregano Olive Oil

TUSCAN CAMELIZED COD & GARDEN VEGETABLES - \$28

marinated cod filet with raspberry balsamic vinegar, sesame seed, lemon thyme
served with baby carrot, artichoke, green olive, seabean, turnip, red pearl onion - Tuscan Olive Oil

SALMON A LA ANDALUCIA - \$26

seared salmon, zucchini, fennel, tomato, chickpea, verdial olive
fresh oregano, garlic, lemon - Picual Olive Oil

ROASTED VEAL TENDERLOIN WITH PORCINI - \$29

Upstate New York natural veal tenderloin, roasted with rosemary, thyme, garlic, mushroom
served with braised endive, porcini purée, fig chutney - Porcini Olive Oil

TRIO DE LA MER - \$28

Mediterranean branzino, glazed with fig & aged balsamic vinegar, snow peas & figs
seared sea scallop, artichoke truffle tapenade, mushroom - Truffle Oil
seared salmon marinated with pimenton & thyme on broccoli purée

FIG & OLIVE MEDITERRANEAN TASTING -\$ 28

grilled free range chicken with rosemary & garlic, porcini puree - Porcini Olive Oil
grilled lamb on rosemary skewers, bell peppers, Greek yogurt & honey, couscous salad with figs
grilled shrimp & tomato skewer on a saffron rice - Oregano Olive Oil

SIDES

\$6 Any Side

Sautéed Spinach with Fig, Marcona Almond & Garlic

Sautéed Cremini Mushrooms with Thyme & Shallots

Sautéed String Beans & Caramelized Shallots

Mixed Green Salad, Tomato, Scallion, Balsamic Olive Oil Dressing

Roasted Fingerling Potatoes & Shallots

Olive Oil Mashed Potatoes & Chives

Broccoli or Porcini Purée

Executive Chef : Pascal Lorange

FIG & OLIVE WINE SELECTION

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
FR-Veuve Clicquot Yellow, Pinot Noir, Chardonnay (Classic, Citrus, Caramel)	18	98
IT-Ferrari Trentino Blanc de Blanc, Chardonnay (Champagne Method, Floral, Apple Note)	12	60
FR-Veuve Clicquot Rosé, Chardonnay, Pinot Noir, Pinot Meunier (Elegant Red Fruit, Apricot Note)	20	
FR-Moët Rosé Imperial NV, Chardonnay, Pinot Noir, Pinot Meunier (Bright, Summer Berries)		110

SAUVIGNON BLANC & PINOT GRIGIO & DRY WHITE

FR- Loire- Chateau de Sancerre, Sauvignon Blanc, 08 (Delicate Mineral Flavors)	15	60
FR-Languedoc- Domaine Reine Juliette, Picpoul, 07 (Dry, Muscadet Style, Mineral)	10	40
IT-Friuli- Livio Felluga, Pinot Grigio, 08 (Dry, Aromatic, Elegant, Long Finish)	16	64
SP-Rueda- Castelo de Medina, Sauvignon Blanc, 08 (Floral Nose, Full Tropical Fruit)	12	48

CHARDONNAY & WHITE MEDIUM BODY

FR-Languedoc- Domaine de L'Olivier, Chardonnay, 08 (Soft Fruit, Honey, Floral Note)	10	40
FR-Burgundy- Prosper Maufoux, Chardonnay, 07 (Elegant, Apple, Light Oak)	14	56
FR-Burgundy- Cave Petit Chablis, Chardonnay, 07 (Crisp, Mineral, No Wood)		60
FR-Burgundy- Puligny Montrachet, Chardonnay, 07 (Intense, Notes of Nuts and Honey)		76
SP-Rias Baixas- Robalino, Albarino, 08 (Classic Galicia White, Peach Nose, Crisp, Lush Finish)	12	48
SP-Rioja- Valserrano Blanco, Viura, 07 (Great Balance, Notes of Melon, Grapefruit, Hint of Vanilla)	12	48

ROSE

FR-Provence- Domaine L'Alycastre, Mourvedre, Grenache, 08 (A Classic Dry Provencal Rose)	12	48
FR-Provence- Les Domaniers, OTT selection, Cinsault, 08 (Aromas of Peach and Apricot, Spices)		56
FR-Provence- Domaines OTT, Chateau de Selle, Cab. Sauvig., 08 (Perfect Balance, Fruity and Spicy)		82

PINOT NOIR & RED LIGHT BODY

FR-Burgundy- Chateau Maufoux, Pinot Noir, 06 (Fresh, Balanced, Red Berries)	12	48
FR-Cotes du Rhone- Xavier, Grenache, Syrah, Mourvedre, 07 (Dark Fruit, Blackberries, Dried Nuts)	12	48
FR-Cotes du Rhone- Saint Cosme, Syrah, 08 (Balanced, Plum, Hint of Olive, Spice)		52
IT-Friuli- Vigne di Zamo Rosso, Cabernet Sauvignon, Merlot, Refoso, 08 (Fruity, Cherries, Violet)		60

RED WINES FORWARD FRUIT

FR-Provence- Petit Rimauresq, Grenache, Carignan, 07 (Black Cherries, Provence Spices)	10	40
FR-Provence- Chateau Miraval, Syrah, Grenache, Cabernet Sauvignon, 05 (Cherries, Cassis, Thyme)	15	60
FR-Cotes du Rhone, Crozes Hermitage 'Les Launes', Syrah, 06 (Blackberry, Spices, Mineral)	15	60
IT-Veneto- I Progni Valpolicella, Corvina, Rindinella, Cab. Sauv., 06 (Strawberry, Balanced, Long)	14	56
IT-Piedmont- Terre del Barolo Barbaresco, Nebbiolo, 04 (Vibrant, Wild Red Fruit, Raspberry, Soft Tannin)		66
SP-Valdepeusa- Caliza, Syrah, Graciano, 04 (Deep Red Berries, Mineral, Tannin)		60

SANGIOVESE & TEMPRANILLO MEDIUM BODY

SP-Rioja- Valserrano Crianza, Tempranillo, 06 (Perfect Balance of Red Fruit & Fine Tannin)	12	48
SP-Rioja- Valserrano Reserva, 04 (Balanced, Jammy Blackberries, Perfect Vintage)	16	64
IT-Tuscany- Capezzana Barco Reale, Sangiovese, Cab. Sauvignon, 06 (Balanced Fruit & Tannin)	12	48
IT-Tuscany- Castello Monsanto Chianti Riserva, Sangiovese, Canaiolo, 06 (Ripe Red Fruit, Balanced)	15	60

MEDIUM TO FULL BODY

FR-Cahors-Coutale, Malbec, 07 (Structured, Full Fruit)	12	48
FR-Bordeaux-Chateau Haut Beausejour, Merlot, Cab Sauv. 06 (Blackberry, Elegant, Wood)	17	68
FR-Bordeaux-Lalande Borie, Cabernet Sauvignon, Merlot, 06 (Refined, Soft Cassis, Fine Tannin)		82
FR-Bordeaux-Chateau de Pez, Cabernet Sauvignon, Merlot 06 (Powerful, Intense, Spice)		92
SP-Castilla Leon- Tierras de Luna, Cab. Sauvignon, Merlot, 04 (Rich, Dark Berries, French Oak)		66
IT-Lombardy-Corvino, Cabernet Sauvignon, 05 (Full Mouth, Smooth Tannin, Berries, Leather)	17	68
IT-Piedmont- Revello Barbera d'Alba, Barbera, 07 (Black Cherry, Plum, Raspberry, Long Finish)		72
IT-Tuscany- La Fiorita Brunello di Montalcino, Sangiovese Grosso, 03 (Full, Violet, Long, Refined Tannin)		88