

## FIG & OLIVE MENU

Each dish is prepared with a selected extra virgin olive oil, served with our freshly baked olive oil fougasse 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  
Thyme, Garlic, Parmesan,  
Balsamic Vinegar

Bell Pepper  
Herbs de Provence Oil

Eggplant & Sundried Tomato  
Basil Olive Oil

Grilled Fennel & Lemon  
Rosemary, Garlic

### OLIVES

\$4.50 Mixed

Nicoise Olive Herbs Provence  
Verdial Olive Thyme Laurel  
Arbequina Olives  
Hojiblanca Olives Oregano  
Cornizuelo Olive Thyme

### CROSTINI

3 for \$9.50 / 6 for \$18

Radish, Fresh Green Garlic Tapenade

Cucumber, Greek Yogurt, Lemon

Grilled Vegetables, Olive Tapenade

Bell Pepper, Goat Cheese

Manchego, Fig Spread, Almond

Prosciutto, Ricotta, Fig, Olive, Walnut

Bresaola, Ricotta, Honey, Eggplant

Shrimp, Avocado, Cilantro, Tomato

Salmon, Ricotta, Citrus, Cilantro

Boquerones, Tomato, Charmoula

### CHEESE

Plate of 4 for \$14.50

Fromage de Chevre (Goat)  
Gorgonzola Dolce (Cow)  
Rocchetta (Cow, Sheep, Goat)  
Manchego (Sheep)

Plate of 6 for \$18

Fromage de Chevre (Goat)  
Gorgonzola Dolce (Cow)  
Rocchetta (Cow, Sheep, Goat)  
Taleggio (Cow)  
Manchego (Sheep)  
Pecorino (Sheep)

### CHARCUTERIE

One Variety or Mixed \$16

Saucisson Sec  
Prosciutto di Parma  
Bresaola  
Jamon Serrano  
Rosemary Speck



### CARPACCIO

ZUCCHINI CARPACCIO - \$10

zucchini thinly sliced, finished with lemon juice  
pine nuts, parmesan, Arbosana Olive Oil

YELLOW FIN TUNA CARPACCIO - \$14

tuna, 18 year balsamic vinegar, sesame oil  
cilantro arugula, lemon, marcona almonds

FIG JAMON GOAT CHEESE CARPACCIO - \$14

jamon serrano, figs, warm goat cheese  
sherry vinegar, Arbequina Olive Oil

BEEF CARPACCIO - \$13

raw beef thinly sliced, 18 year balsamic vinegar  
baby arugula, parmesan, Truffle Olive Oil

### APPETIZERS

MELON & PROSCIUTTO - \$12

cantaloupe melon, prosciutto, arugula, honeydew,  
Champagne vinegar, Frantoio Olive Oil

MEDITERRANEAN CHICKEN SAMOSA - \$12

organic chicken, cilantro, Greek yogurt, bell pepper  
scallion, Sundried Tomato Olive Oil

MOZZARELA DI BUFALA & HEIRLOOM TOMATO - \$13

mozzarella di bufala, three heirloom tomato varieties,  
finished with fresh basil, fleur de sel, and trio of olive oils

SEARED SEA SCALLOPS WITH SHAVED ARTICHOKE - \$15

sea scallops, balsamic vinegar, artichoke  
tapenade, roasted pine nuts, Aguibal Olive Oil

## FEATURED EXTRA VIRGIN OLIVE OILS

### FRANCE

Casteline - Provence  
green fruit, bright, vegetal

Moulin Baussy - Speracedes  
ripe fruit, honey, sweet almond

### ITALY

Villa Magra Franchi - Tuscany  
assertive, peppery, spicy grass

Frantoio - Sicily  
green fruit, apple, vibrant

### SPAIN

Oleum - Priorat  
almond, tomato leaf, apple

Marques de Grinon - Toledo  
green, herbal, aromatic, assertive

## SUMMER SOUPS & CROSTINI

chilled Mediterranean soup served with a paired crostini - \$8

**CUCUMBER & PINK PEPPERCORN**  
chilled cucumber soup, mint  
lemon, orange, pink peppercorn  
served with minced cucumber  
and Greek yogurt crostini

**PARSNIP & CELERY**  
chilled parsnip & celery soup  
lemon juice, served with fresh  
green garlic tapenade and  
radish crostini

**GAZPACHO DE ANDALUCIA**  
chilled soup of tomato, bell  
pepper, cucumber, onion, basil  
pine nuts, served with tomato  
and picual olive oil crostini

## SALAD

### FIG & OLIVE SALAD - \$13

figs, olives, tomato, shaved parmesan, manchego, gorgonzola dolce, goat cheese  
walnuts, green apple, 18 year balsamic fig vinegar dressing - Aguibal Olive Oil

### FRANCINE'S ROTISSERIE CHICKEN SALAD - \$15

free range rotisserie chicken marinated with herbs de Provence, lemon and garlic  
arugula salad, avocado, heirloom tomatoes, parmesan, 18 year balsamic vinegar - Picholine Olive Oil

### JAMON Y MANCHEGO SALAD - \$15

jamon serrano, manchego cheese, heirloom tomatoes, crushed marcona almonds, figs  
shaved fennel, scallion, warm toast with goat cheese, sherry vinegar - Arbequina Olive Oil

### SEAFOOD SALAD COTE D'AZUR - \$16

tiger shrimp, marinated raw salmon with citrus and olive oil, tomato  
cilantro, fennel, citrus & cilantro olive oil dressing, warm toast with ricotta - Arbosana Olive Oil

### PROVENÇAL VEGETABLE SALAD - \$14

grilled zucchini, eggplant, asparagus, purple onion, tomato, avocado, tossed with arugula  
parmesan, toasted pine nuts, 18 year balsamic vinegar & oregano dressing - Picholine Olive Oil

## PASTA

### PENNE FUNGHI TARTUFO - \$17

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

### PENNE MEDITERRANEO - \$18

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

### SICILIAN LINGUINI - \$18

seared scallops, green olive tapenade, capers, green peppercorn, chive  
parmesan Reggiano - Frantoio Olive Oil

## GRILL

### GRILLED BRANZINO WITH FIG & BALSAMIC - \$27

grilled filet of Mediterranean branzino, glazed with fig & 18 year balsamic vinegar  
snow peas & figs - Frantoio Olive Oil

### GRILLED LAMB SKEWERS AND COUSCOUS - \$22

grilled lamb on rosemary skewers, bell peppers, served with Greek yogurt, honey  
and couscous with figs, red onion, scallion, tomato - Koroneiki Olive Oil

### GRILLED SIRLOIN STEAK - \$34

grilled NY sirloin, topped with Maitre D' Herbs de Provence olive oil butter, roasted  
fingerling potatoes and heirloom tomatoes - Picual Olive Oil

## MAIN COURSES

### POLLO BELL PEPPER I POLENTA - \$21

paillard of organic chicken breast, goat cheese, fennel & crushed almond, topped with  
bell pepper, garlic, lemon thyme puree, creamy polenta - Frantoio Olive Oil

### SALMON A LA ANDALUCIA CON OREGANO - \$26

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

### TRIO DE LA MER - \$28

Mediterranean branzino, glazed with fig & aged balsamic vinegar, snow peas & figs  
seared sea scallop, balsamic vinegar, artichoke tapenade, roasted pine nuts  
seared salmon glazed with apricot & orange blossom water, couscous with orange & figs

### STRIPED BASS PAPILLOTE - \$28

steamed striped bass filet in papillote with zucchini, eggplant, fennel, tomato, thyme, scallion  
served with mashed potatoes with olive oil & chives - Ascalano Olive Oil

### GREEK SUMMER LAMB CHOPS - \$32

seared lamb chops marinated with mint & rosemary, served on top of roasted eggplant, cucumber,  
bell pepper, fresh mint and Greek yogurt, couscous with figs, scallion, red onion - Koroneiki Olive Oil

### FIG & OLIVE MEDITERRANEAN TASTING -\$ 28

grilled organic chicken with eggplant caviar, arugula, parmesan, Meyer Lemon Infused Olive Oil  
grilled lamb on rosemary skewers, bell peppers, Greek yogurt & honey, couscous salad with figs  
grilled shrimp skewers, heirloom cherry tomato, avocado, garlic, oregano

Executive Chef : Pascal Lorange - Chef de Cuisine : John Parlatore

20% gratuity will be added to parties of 6 or more

## FIG & OLIVE WINE SELECTION

### CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
FR-Veuve Clicquot Yellow, Pinot Noir, Chardonnay (Classic, Citrus, Caramel)	18	90
FR-Paul Louis Blanc de Blanc, Chardonnay (Crisp and Light)	12	48
FR-Paul Goerg, Rose, Grand Cru, Chardonnay, Pinot Noir (Elegant, Fine Beads, Raspberry Note)	16	80
FR-Ruinart, Blanc de Blanc, Chardonnay (Elegant, Citrus, One of the Best Champagne Houses)		92

### WHITE DRY

SP-Rueda- Castelo de Medina, Sauvignon Blanc, 06 (Floral Nose, Full Tropical Fruit)	10	40
IT-Friuli- Vigneti Pittaro, Pinot Grigio, 07 (Dry, Delicate Bouquet of Acacia Flowers, Refreshing)	9	36
IT-Friuli- Livio Felluga, Pinot Grigio, 07 (Dry, Aromatic, Elegant, Long Finish)	16	64
IT-Trentino- Albino Armani, Sauvignon Blanc, 07 (Tropical Fruit, Notes of Sage, Bright on the Nose)	13	52
FR- Loire- Chateau de Sancerre, Sauvignon Blanc, 06 (A True Sauvignon, Delicate Mineral Flavors)	14	56

### WHITE MEDIUM BODY

SP-Navarra- Castillo di Monjardin, Chardonnay, 07 (Full, Lush, Apple & Vanilla Flavors)	10	40
SP-Rioja- Marques de Irun, Verdejo, 07 (Floral Aromas, Vibrant & Fresh Fruit)	10	40
SP-Rioja- Valserrano Blanco, Viura, 06 (Great Balance, Notes of Melon, Grapefruit, Hint of Vanilla)	12	48
FR- Provence- Domaine La Courtade L'Alycastre, Vermentino, 07 (Fresh Citrus, Almond Notes)	12	48
IT-Sardinia-Don Giovanni, Vermentino, 07 (Pear Nose, Medium Body, Almond Finish)	12	48
IT-Alto Adige- Abbazia di Novacella, Kerner, 07 (Velvety, Nuts, Honey)		60
FR-Burgundy- Prosper Maufoux Puligny Montrachet, Chardonnay, 04 (Rich, Notes of Nuts and Honey)		90

### ROSE

FR-Provence- La Courtade Domaine L'Alycastre, 07 (A Classic Dry Provencal Rose)	10	40
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### RED LIGHT BODY

FR-Cotes du Rhone- Xavier, Grenache, Syrah, Mourvedre, 06 (Dark Fruit, Blackberries, Dried Nuts)	10	40
FR-Burgundy- Chateau Maufoux, Pinot Noir, 04 (Fresh, Balanced, Red Berries)	10	40
IT-Sicily- Feudo Arancio, Pinot Noir, 05 (Blackberries, Hints of Wood and Spice)	10	40
SP-Rioja- La Rioja Alta Reserva, Tempranillo, 01 (Supple, Elegant, Hints of Cedar, Cocoa, Leather)		68

### RED MEDIUM BODY WITH FINE TANNIN

SP-Rioja- Valserrano Crianza, Tempranillo, 05 (Perfect Balance of Red Fruit & Fine Tannin)	12	48
SP-Rioja- Valserrano Reserva, 03 (Balanced, Jammy Blackberries, Perfect Vintage)	16	64
IT- Tuscany- Capezzana Barco Reale, Sangiovese, Cab. Sauvignon, 05 (Balanced Fruit & Tannin)	12	48
IT-Tuscany- Castello Monsanto Chianti Riserva, Sangiovese, Canaiolo, 04 (Ripe Red Fruit, Balanced)	12	48
IT-Tuscany- Montegiachi Chianti Classico, Sangiovese, 04 (Ripe Fruit, Mouthfilling)		68
IT-Piedmont- Revello Barbera d'Alba, Barbera, 06 (Black Cherry, Plum, Raspberry, Long Finish)	14	56

### RED MEDIUM WITH FORWARD RED FRUIT

FR-Cahors-Coutale, Malbec, 06 (Structured, Full Fruit)	10	40
FR-Provence- Lascaux Rouge, Syrah, Grenache, 06 (Deep Red Fruit, Provence Herbs, Complex)	12	48
FR-Provence- Chateau Miraval, Syrah, Grenache, Cab Sauv., 05 (Cherries, Cassis, Thyme)	14	56
IT-Lombardy-Corvino, Cabernet Sauvignon, 03 (Full Mouth, Smooth Tannin, Berries, Leather)	16	64

### RED FULL BODY

SP-Valdepeusa- Caliza, Syrah, Graciano, 04 (Enticingly Fruity, Lush Raspberry, Subtle Minerality)	15	60
SP-Valdepeusa- Summa Varietalis, Syrah, Cab Sauv, Petit Verdot, 02 (Rich Dark Berries, Balanced, Spices)		76
SP-Valdepeusa- Marques de Grinon, Syrah, 04 (Powerful Intense, Jammy Black Berries, French Oak)		92
FR-Provence- Domaine Milan, Cab Sauv, Syrah, Grenache, 03 (Earthy, Blackberries, Fine Tannin, Elegant)		90

### DESSERT WINES

FR-Beaumes de Venise- Domaine de Coyeux, Muscat (Sweet Pear, Honey, Smooth)	8	
FR-Banyuls- La Tour Vieille, Grenache, Carigna (Sweet Like Port, Ripe and Harmonious)	8	
IT-Sicilia- Colosi DOC, Moscato Passito, Pantelleria (Sweet Peach, Honey, Floral)	8	