

FIG & OLIVE  
WINTER RESTAURANT WEEK  
LUNCH MENU \$24.07

Monday to Friday

CROSTINI TASTING

chefs selection of 3 or 6 (add \$7/\$13)

Choice of:

Mushroom, Truffle Artichoke, Parmesan

Roasted Bell Pepper, Ricotta, Caper

Crushed Tomato, Olive Oil

Manchego, Fig, Marcona Almond

Gorgonzola, Onion, Cremini

Copa, Goat Cheese, Honey, Almond

Prosciutto, Ricotta, Fig, Olive, Walnut

Salmon, Ricotta, Citrus, Cilantro

Shrimp, Avocado, Cilantro, Tomato

Boquerones, Tomato, Charmoula

PROVENÇAL CARROT & THYME SOUP

Carrot, celery, onion, garlic, thyme, olive oil crouton

Cilantro Olive Oil

NORTHERN ITALIAN MUSHROOM & TRUFFLE SOUP

Cremini mushroom, garlic, onion, thyme - White Truffle Olive Oil

BEEF CARPACCIO

Beef, 18 year old balsamic vinegar

baby arugula, tomato, parmesan – Truffle Olive Oil

ZUCCHINI CARPACCIO

Zucchini finished with olive oil, lemon pine nut, parmesan

Picholine Olive Oil



GRILLED THYME CHICKEN PAILLARD

Free range marinated chicken breast with lemon thyme, arugula, spinach  
brussel sprout, pickled red onion, tomato, haricot vert, almond, bell pepper  
caper, lemon - Picholine Olive Oil

PENNE FUNGHI TARTUFO

Cremini mushroom, black trumpet, parmesan, parsley, scallion

White Truffle Olive Oil

TRIO DE LA MER BOUILLABaisse

Grilled scallop, lemon sole, striped bass, côte d' azur fish soup, shaved fennel  
saffron garlic aioli and olive oil cracker - Saffron infused Olive Oil

PUMPKIN SAGE RAVIOLI

House made sage ravioli with free range chicken, ricotta and charmoula  
pumpkin olive oil emulsion, roasted pumpkin seeds, parmsan cheese aged balsamic  
Frantoio Olive Oil



CHOCOLATE POT DE CRÈME

Crunchy Praline Financiers & Vanilla Cream

DESSERT "CROSTINI"

Amarena Cherry, Mascarpone, Pistachio Shortbread with Micro-Basil

FIG & OLIVE  
WINTER RESTAURANT WEEK  
DINNER MENU \$35

Monday to Friday

CROSTINI TASTING

chefs selection of 3 or 6 (add \$7/\$13)

Choice of:

Mushroom, Truffle Artichoke, Parmesan  
Roasted Bell Pepper, Ricotta, Caper  
Crushed Tomato, Olive Oil  
Manchego, Fig, Marcona Almond  
Gorgonzola, Onion, Cremini

Copa, Goat Cheese, Honey, Almond  
Prosciutto, Ricotta, Fig, Olive, Walnut  
Salmon, Ricotta, Citrus, Cilantro  
Shrimp, Avocado, Cilantro, Tomato  
Boquerones, Tomato, Charmoula

PROVENÇAL CARROT & THYME SOUP

Carrot, celery, onion, garlic, thyme, olive oil crouton - Cilantro Olive Oil

NORTHERN ITALIAN MUSHROOM & TRUFFLE SOUP

Cremini mushroom, garlic, onion, thyme - White Truffle Olive Oil

BEEF CARPACCIO

Beef, 18 year old balsamic vinegar  
baby arugula, tomato, parmesan - Truffle Olive Oil

ZUCCHINI CARPACCIO

Zucchini finished with olive oil, lemon pine nut, parmesan - Picholine Olive Oil



FIG & OLIVE TAJINE

Free range chicken marinated with Moroccan spices, served with fig, olive, apricot, carrot  
zucchini, cippolini onion, toasted almond, couscous with cilantro and harissa  
Hojiblanca Olive Oil

PENNE FUNGHI TARTUFO

Cremini mushroom, black trumpet, parmesan, parsley, scallion - White Truffle Olive Oil

TRIO DE LA MER BOUILLABAISSE

Grilled scallops, lemon sole, striped bass, côte d' azur fish soup, shaved fennel  
saffron garlic aioli and olive oil cracker - Saffron infused Olive Oil

PUMPKIN SAGE RAVIOLI

House made sage ravioli with free range chicken, ricotta and charmoula  
pumpkin olive oil emulsion, roasted pumpkin seeds, parmesan cheese aged balsamic  
Frantoio Olive Oil

ROSEMARY LAMB CHOPS (add \$7)

Grilled lamb chops smoked a la minute with a bouquet of Herbs de Provence  
goat cheese & chive gnocchi, roasted honey eggplant - Rosemary Garlic Olive Oil



CHOCOLATE POT DE CRÈME

Crunchy praline financiers & vanilla cream

DESSERT "CROSTINI"

Amarena cherry, mascarpone, pistachio on shortbread with micro-basil