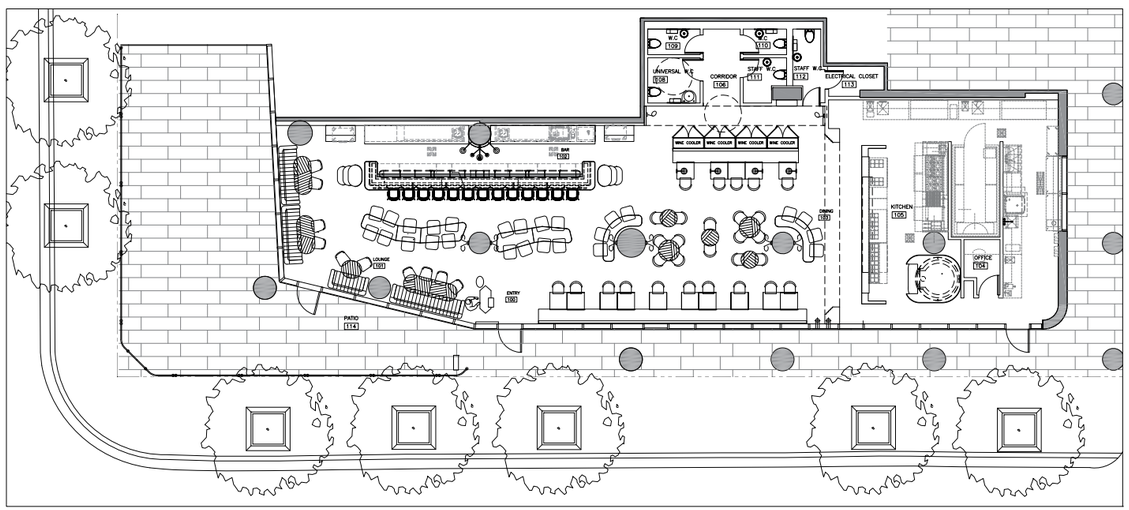
EGO

GROUP DINING & EVENTS

FIGO

FIGO is an Italian-inspired restaurant with contemporary influences set in a stylishly elegant setting. The space is bright and coloured in soft pastels, with polished concrete floors and a ceiling patterned with florals. An ICONINK dining destination in the heart of the entertainment district, the venue combines elegance with chic sophistication in both decor and cuisine.

FLOOR PLAN


W.C.
108
UNIVERSAL W.C.
109
CORRIDOR
106
STAFF W.C.
111
110
STAFF W.C.
112
ELECTRICAL CLOSET
113
WINE COOLER
WINE COOLER
WINE COOLER
WINE COOLER
BAR
102
KITCHEN
105
OFFICE
104
LOUNGE
101
ENTRY
100
PATIO
114

DINING SPACE

FIGO's dining room is unique, bright and coloured in soft pastels, with polished concrete floors and a ceiling patterned with florals.
The focal points are the striking bar with gothic arches and open kitchen featuring a wood fired oven.
The perfect setting for your next corporate function, private dining experience or reception style affair.

CAPACITY

Reception - 200

Seated - 90

PATIO

Dine al fresco and enjoy
the lively atmosphere of
the downtown core.

CAPACITY

Reception - 150

Seated - 75

BRUNCH PRIX FIXE 29.95

STARTERS

TRUFFLE HONEY RICOTTA black pepper

YOGURT & GRANOLA seasonal preserve

MAINS

POACHED EGGS
peperonata, tomato focaccia, pepperoncini hollandaise, arugula

CACIO E PEPE SCRAMBLED EGGS
black pepper, pecorino, grilled bread, arugula

SOPPRESSATA
preserved tomato, mozzarella, black olive, honey

ADD ROSEMARY POTATO +6

ADD BLACK PEPPER BACON +6

ADD ARUGULA, BALSAMIC VINAIGRETTE +6

DESSERT

PANNA COTTA
amarena cherries, aged balsamic, sea salt

AFFOGATO
hot espresso & vanilla gelato

LUNCH PRIX FIXE 35.95

STARTERS

TRUFFLE HONEY RICOTTA
black pepper

ARUGULA SALAD
warm mushrooms, parmesan

ZUCCHINI FRITTI
lemon crema fresca, honey

MAINS

MARGHERITA
tomato, mozzarella, basil

PIPE
amatriciana, guanciale

CHICKEN SCALOPPINE
wood oven roasted tomatoes, mushroom conserva, crispy skin

BROCCOLINI
chili, crispy garlic

DESSERT

PANNA COTTA
amarena cherries, aged balsamic, sea salt

AFFOGATO
hot espresso & vanilla gelato

DINNER PRIX FIXE 55

STARTERS

HOUSE RICOTTA truffle honey, black pepper

CAESAR SALAD focaccia croutons, black pepper, pecorino

ZUCCHINI FRITTI lemon crema fresca, honey

ARANCINI mozzarella, wood roasted tomato sauce

MAINS

CHICKEN SCALOPPINE wood oven roasted tomatoes, mushroom conserva, crispy skin

BRANZINO fennel, salsa verde, lemon, olive oil

SPAGHETTI A LIMONE spinach, capers, parmesan

SIDES

BROCCOLINI chili, crispy garlic

FINGERLING POTATO pepperoncini salsa verde

DESSERT

LEMON OLIVE OIL CAKE pistachio, cointreau crème anglaise

TIRAMISU chocolate, coffee, mascarpone

DINNER PRIX FIXE 65

STARTERS

HOUSE RICOTTA truffle honey, black pepper

HEIRLOOM TOMATO CAPRESE buffalo mozzarella, aged balsamic, basil

ZUCCHINI FRITTI lemon crema fresca, honey

ARANCINI mozzarella, wood roasted tomato sauce

MAINS

CHICKEN SCALOPPINE wood oven roasted tomatoes, mushroom conserva, crispy skin

BRANZINO fennel, salsa verde, lemon, olive oil

VEAL MILANESE preserved tomato, arugula, ricotta salata, brown butter, balsamic

SPAGHETTI A LIMONE spinach, capers, parmesan

SIDES

BROCCOLINI chili, crispy garlic

FINGERLING POTATO pepperoncini salsa verde

DESSERT

LEMON OLIVE OIL CAKE pistachio, cointreau crème anglaise

TIRAMISU chocolate, coffee, mascarpone

DINNER PRIX FIXE 75

STARTERS

HOUSE RICOTTA truffle honey, black pepper

CAESAR SALAD foccacia croutons, black pepper, pecorino

ZUCCHINI FRITTI lemon crema fresca, honey

ARANCINI mozzarella, wood roasted tomato sauce

MAINS

CHICKEN SCALOPPINE wood oven roasted tomatoes, mushroom conserva, crispy skin

BRANZINO fennel, salsa verde, lemon, olive oil

VEAL MILANESE preserved tomato, arugula, ricotta salata, brown butter, balsamic

SPAGHETTI A LIMONE spinach, capers, parmesan

SIDES

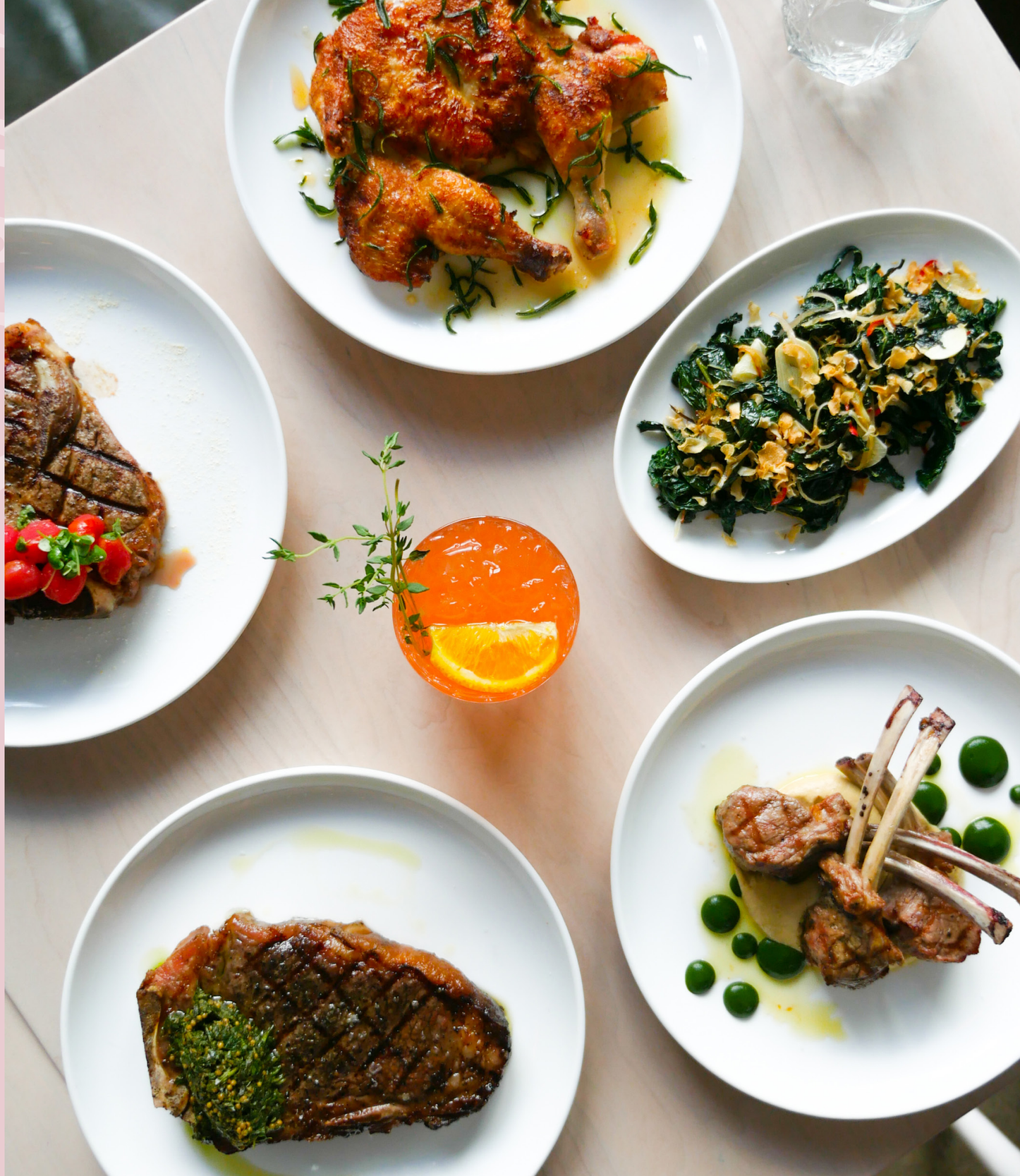
BROCCOLINI chili, crispy garlic

FINGERLING POTATO pepperoncini salsa verde

DESSERT

LEMON OLIVE OIL CAKE pistachio, cointreau crème anglaise

TIRAMISU chocolate, coffee, mascarpone



CANAPÉS

ROBIOLO BRUSCHETTA roasted grapes, toasted walnuts

PROSCIUTTO CROSTINI cured tomato, mozzarella

TALLEGIO CROSTINI pear, radicchio, tartufo

TUNA TARTARE caperberry, fennel pollen

OYSTERS cucumber mignonette

ARANCINI mozzarella, tomato sauce

FRITTATINE macaroni, provolone, bechamella

PARMESAN PUFF tartufo bechamella

MONTANARA fried pizza dough, tomato, ricotta and basil

POLPETTE ground veal, potato, rosemary

BEEF AND ROSEMARY SLIDER charred radicchio, rosemary aioli

CALAMARI FRITTI lemon, aioli, served in a cone

PRAWN taggiasche olives, preserved tomato

BURATTA BRUSCHETTE finocchiona, fig, balsamic

MUSHROOM CROSTINI hen of the woods, cremini

DESSERT CANAPÉS

CHOCOLATE ALMOND TORTA

LEMON OLIVE CAKE

TIRAMISU

PANNA COTTA

FIGO

295 Adelaide St W, Toronto, ON M5V 1P7
(647) 748-3446
@figotoronto
figotoronto.com