



menù

PANE

"Our sourdough bread is naturally fermented and baked fresh daily by Chef Jerry"

MERENDA

\$15

FRESHLY BAKED HOUSEMADE SOURDOUGH BREAD WITH

- MARMELLATA DI FICHI (V) organic fig jam
- MIELE E RICOTTA (V) locally sourced honey and ricotta cheese
- FUNGHI (V) sauteed mixed mushrooms and truffle oil
- CAPONATA (VE) eggplant, capsicum & zucchini
- 'NDUJA spicy pork & chili spread
- SARDINE sardines cured and pickled for 60 days, with white wine vinegar, garlic, chili, oregano

PIATTO UNICO

\$35

FRESHLY BAKED HOUSEMADE SOURDOUGH BREAD, RICOTTA CHEESE,
FRESH TOMATO, ROCKET LEAVES, LOCAL EXTRA VIRGIN OLIVE OIL (VIC), VINCOTTO WITH

- VITELLO TONNATO sliced charred veal cooked to rare with tuna mayonnaise
- CRUDO E GRANA prosciutto with Grana Padano cheese
- FORMAGGI (V) buffalo mozzarella, Grana Padano cheese

served with two choices of MERENDA condiments (see above)

EXTRA

- SCARPETTA sourdough bread

\$2.5

PASTA

"We craft the pasta we serve using locally sourced organic eggs and unrefined pink salt"

DAILY PASTA WITH

- BOLOGNESE pork and veal ragu' \$32
- FUNGHI (V) mixed mushroom with Parmigiano, ricotta and truffle oil \$35
- FRUTTI DI MARE octopus, chopped prawn, garlic, chili, olive oil \$36



Kindly let us know about any dietary requirements or allergies when placing your order.

A surcharge of 0.9% applies on card payments

DOLCI

"Our desserts & gelato are made on the premises, without preservatives and artificial flavours"

DESSERTS

TIRAMISU with mascarpone & Marsala wine cream, Savoiardi (Ladyfinger Biscuit) soaked in coffee and coffee liqueur. Dutch Cocoa powder	\$18.5
GELATO fig leaf gelato, "alla Foglia di Fico" with homemade biscotti	\$15
AFFOGATO AL CAFFE' vanilla gelato with espresso	\$15

BEVANDE

SOFT DRINKS & MOCKTAILS

SPARKLING WATER 500mL	\$6.5
ARANCIATA ROSSA 'LURISIA' sparkling blood orange	\$9.5
FICONATA sparkling fig leaf, brewed stonefruit, fresh figs, mint	\$13
SBAGLIATISSIMO Negroni wannabe	\$14

CAFFE' & HOT DRINKS (ONE SIZE)

ESPRESSO by Caffè Borbone Napoli \$3	MILK
LONG BLACK \$5	FULL CREAM
MACCHIATO \$4.5	SKIM
LONG MACCHIATO \$5	SOY \$0.5
PICCOLO \$5	OAT \$0.5
LATTE \$5.5	ALMOND \$0.5
FLAT WHITE \$5.5	
CAPPUCCINO \$5.5	DECAF \$0.5
ESPRESSO GINSENG \$4 espresso with ginseng extract (contains caffeine)	EXTRA SHOT \$0.5
CAFFE' d'ORZO \$3 caffeine free roasted barley coffee	
HOT CHOCOLATE \$5	
TEA (ask our staff) \$5	

TEMPORARY
OPENING HOURS

TUE - SUN
11:30AM - 4:00PM



seme di fico
dine@fogliadifico.com

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