

FIGARETTI'S LUNCHEON SPECIALS

Served from 11:00 AM – 3:00 PM only
FREE DELIVERY MONDAY-FRIDAY 11-2

PASTA All served with salad & bread

SPAGHETTI, CAPELLINI, PENNE RIGATE, FETTUCCINE,
 WHOLE WHEAT SPIRAL ROTINI \$10
 GLUTEN-FREE PASTA AVAILABLE \$11

Add meatball or sausage \$1.75

HOMEMADE GNOCCHI \$11

EGGPLANT PARMESAN WITH FETTUCCINE \$11
 CHICKEN PARMESAN WITH FETTUCCINE \$12

All served with salad & bread

3 JUMBO STUFFED SHELLS \$11

6 MEAT OR CHEESE RAVIOLI \$12

FLORENTINE RAVIOLI 14

WILD MUSHROOM RAVIOLI \$14

STEAK & PORTOBELLO MUSHROOM RAVIOLI \$14

All sandwiches are served on Italian bread or hoagie bun and served with chips

4 MEATBALLS IN A BOWL WITH SALAD \$12

Topped with mozzarella cheese, peppers, and onions

FRIED CHICKEN PARMESAN SANDWICH WITH MOZZARELLA CHEESE \$11

STEAK BURGER \$12

8 oz Black Angus – add cheese for \$1
 Add lettuce, tomato, onion, pickle, as well as condiments

FIG ITALIAN SANDWICH \$12

Capicola, Genoa salami, pepperoni, provolone cheese, lettuce, tomato, onion and Italian dressing.

SALADS

GRILLED CHICKEN SALAD \$11

Topped with provolone cheese

GRILLED STEAK SALAD \$13

GRILLED AHI TUNA STEAK

OR NORWEGIAN SALMON \$17

Grilled to your liking. Prepared lemon pepper or cajun

ITALIAN SALAD \$13

DINO'S BRUSCHETTA SALAD \$15

FRESH TOMATO AND MOZZARELLA SALAD \$10

Drizzled with Balsamic Glaze

CAESAR SALAD \$10

Finely chopped romaine with grape tomatoes, Genoa salami, capicola ham, pepperoni, provolone cheese, tossed in garlic, lemon, olive oil, basil and parsley.

Add Chicken for \$4

Add Shrimp/salmon/tuna \$6

SOUP DU JOUR

ITALIAN WEDDING

MUSHROOM BRIE BISQUE

FRESH SOUP OF THE DAY

CUP \$4 | SMALL BOWL \$6

LARGE BOWL \$8

SOUP AND SALAD \$9

ALL YOU CAN EAT SOUP AND SALAD \$12

FULL SERVICE CATERING MENU

All packages include Italian Bread, Parmesan Cheese, Plates, Cutlery, Set-up, Buffet Service and General Cleanup. Twenty percent gratuity added. Drinks are not included. Prices subject to change based on the size and scope of the event. Pricing for Pickup/Full Service Below.

OPTION #1

\$12/\$17 per person

Includes Rigatoni or Spaghetti with marinara sauce

1 Meatball or 1 Sausage

Salad

OPTION #2

\$17/\$23 per person

Includes option #1 plus choice of chicken entrée and choice of seasonal vegetables

OPTION #3

\$20/\$25 per person

Includes option #1 plus your choice of chicken, beef or pork and seasonal vegetables

OPTION #4

\$25/\$30 per person

Includes option #1 plus your choice of chicken, beef or pork, and seafood and choice of seasonal vegetables

LARGE GROUP CATERING

PENNE WITH MARINARA SAUCE

Small \$55 (Serves 10-15)
 Large \$75 (Serves 20-25)

CHEESE RAVIOLI

By the piece \$2.25

STUFFED SHELLS

By the piece \$3.75

GRILLED CHICKEN BREAST

By the piece \$7.00

CHICKEN PARMESAN

(7 oz breast of chicken) \$9.00

GRILLED SEASONAL VEGETABLES

Small \$40
 Large \$75

3 STUFFED BANANA PEPPERS

\$13

TRADITIONAL OR SPICY CHICKEN TENDERS

By the piece (3 oz) 4.00

MEATBALLS W/MARINARA

By the piece \$1.75

FRIED ZUCCHINI

By the piece \$2.25

SAUSAGE W/MARINARA

By the piece \$1.75

GARLIC BREAD

2 slices \$5.00

SALAD W/ 1 DRESSING

Small (Serves 10-15) \$35.00
 Large (Serves 20-25) \$55.00

MARINARA SAUCE & SALAD DRESSINGS

Quart \$12.00 Pint \$8.00

FIG'S FAMOUS APPETIZER

Peppers, onions, homemade sausage with Marinara
 Small \$65.00
 Large \$125.00

LASAGNA

Small \$80.00
 Large \$160.00



Figaretti's Restaurant

ARE YOU PLANNING A SPECIAL EVENT?

WHY NOT USE FIGARETTI'S RESTAURANT?

WHETHER YOU'RE PLANNING A LARGE SCALE WEDDING OR A SIMPLE OFFICE LUNCHEON, WE'VE GOT YOU COVERED.

**CALL US AT 304-243-5625
 ASK FOR ELAINE**

WWW.FIGARETTIS.NET

**ALL DAY EVERY DAY
 CARRY OUT SPECIAL**

**\$6.00 PASTA WITH MARINARA
 SERVED WITH SALAD AND BREAD**

 Find us on Facebook

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, & eggs may increase your risk of foodborne illness | 2824404

APPETIZERS & SOUPS

FRIED CALAMARI

Fresh, lightly breaded, and served with cocktail sauce. 15

CHICKEN TENDERLOINS

Lightly breaded chicken tenderloins, fried golden brown.
Kids - 6 Adults - 13

ITALIAN CHARCUTERIE BOARD

Seasonal imported Italian meats and cheeses.
Small serves two - 18
Large serves four - 25

JUMBO SHRIMP COCKTAIL

6 Jumbo shrimp served with lemon and our housemade cocktail sauce. 20

HOMEMADE FRIED PROVOLONE

Our signature handmade fresh cut provolone cheese sticks, hand breaded daily, and served with our famous marinara sauce. 9

BLACK MUSSELS

12 Succulent, tender, black mussels cooked in olive oil and garlic. 12

COMBINATION

A unique blend of two meatballs, two provolone cheese sticks, and fried zucchini. 14

SALADS

All of our salads are a mixture of only the freshest ingredients ~ from fresh chopped romaine & spring mix to our locally sourced sweet grape tomatoes, red onions, cucumbers, pepperoncini, black and green olives.

GRILLED CHICKEN SALAD

Chicken breast grilled to perfection over an open flame and topped with french fries and melted cheddar cheese. 14

GRILLED STEAK SALAD

Tender filet mignon tips grilled to your liking and topped with french fries and melted cheddar cheese. 16

* ITALIAN SALAD

Genoa salami, capicola, pepperoni, provolone cheese, olives, pepperoncini, and homemade Italian dressing. 15

* DINO'S BRUSCHETTA SALAD

Finely chopped romaine with grape tomatoes, Genoa salami, capicola, pepperoni, provolone cheese, tossed in garlic, lemon, olive oil, basil and parsley. 16

JUMBO SHRIMP SALAD 19

4 Broiled or grilled shrimp

FIG'S FAMOUS APPETIZER

Figaretti's housemade mild Italian sausage with local sautéed peppers and onion slow cooked in our garlic marinara. Small serves two - 11
Large serves four - 13

FRIED ZUCCHINI

Lightly breaded Italian zucchini, fried golden brown and served with our marinara sauce. Small 10 Large 13

STUFFED BANANA PEPPERS

3 Fresh banana peppers stuffed with sweet Italian sausage topped with our marinara sauce and mozzarella cheese. 13

GARLIC BREAD

Fresh baked Italian bread served with a side of our marinara sauce. 5

SOUP DE JOUR

Italian Wedding
Mushroom Brie Bisque
Fresh Soup of the Day
Cup 4 Small bowl 6 Large bowl 8

4 MEATBALLS IN A BOWL

Homemade meatballs. 12
Add mozzarella cheese, peppers and onions \$2 more.

FIGARETTI'S ITALIAN SPECIALTIES

Add our homemade meatball or sausage for only \$1.75 each
All entrees served with Figaretti's famous marinara sauce, fresh homemade Italian bread and our fresh garden salad.

IMPORTED ITALIAN PASTA WITH MARINARA

Spaghetti, penne rigate, capellini, fettuccine or whole wheat spiral rotini.
13 Gluten-free pasta available 14

HANDMADE POTATO GNOCCHI 14

HANDMADE, SIX CHEESE SACCHETTI (TORTELLINI) 15

STUFFED SHELLS

4 Jumbo stuffed shells filled with seasoned ricotta cheese. 15

STUFFED RIGATONI

Imported rigatoni stuffed with spiced ricotta, parmesan and romano cheeses. 14

CHICKEN PARMESAN OVER FETTUCCINE

Tender chicken breast, lightly breaded and fried to a golden brown, smothered in our famous marinara sauce and topped with melted Italian cheeses. 16

STUFFED EGGPLANT PARMESAN OVER FETTUCCINE

Lightly breaded eggplant rollatini stuffed with ricotta and romano cheeses and topped with our world famous marinara sauce. 15

FIG'S APP OVER FETTUCCINE

Same great dish as the Fig's Famous Appetizer - just made into a hearty meal! Served over a bed of imported fettuccine. 16

PASTA WITH CLAM SAUCE

Fettuccine topped with your choice of our delicious red clam sauce, oil and garlic clam sauce or creamy alfredo clam sauce. 18

PAN-FRIED VEAL

8 oz. Freshly sliced veal cutlet, tenderized in house. 19
Add sautéed peppers \$2
Add sautéed onions \$2
Add sautéed mushrooms \$2

VEAL PARMESAN

8 oz Tender veal cutlet baked in our famous marinara sauce and topped with melted provolone cheese and a side of imported fettuccine pasta. 19

FIG'S HEAPING LASAGNA

Our baked Italian lasagna specially created with our homemade sausage, smoked ham, marinara sauce and topped with mozzarella cheese. 17

DINO FIG SPECIAL

Pan-fried fettuccine with spicy garlic marinara sauce, cooked with white wine and topped with 4 jumbo shrimp and 4 black mussels. 24

PASTA ALFREDO

Housemade alfredo sauce served over a bed of imported fettuccine pasta. 17
Add Chicken 5 Shrimp 6

CHICKEN OR VEAL MARSALA

Tender chicken or veal lightly breaded and pan fried to perfection. Topped with our signature, imported creamy marsala sauce and served over a bed of penne. Chicken 20 Veal 22

CHICKEN OR VEAL PICCATA

Tender chicken or veal lightly breaded and pan fried to perfection. White wine sauce cooked with lemon, garlic, olive oil, whipped butter, whole cherry tomatoes and capers. Served with imported fettuccine pasta. Chicken 20 Veal 22

FEATURED HANDMADE RAVIOLI

with Figaretti's famous marinara sauce

LOBSTER 22 • WILD MUSHROOM 16
CHEESE OR MEAT 15 • FLORENTINE 18
• MARYLAND BLUE CRAB 20 •
STEAK & PORTOBELLO MUSHROOM 18

ADD MEAT SAUCE FOR ONLY 1.00 MORE ~ OR ~
ADD A MADE TO ORDER SPECIALTY SAUCE FOR
ONLY 3.00

VODKA, ALFREDO, OIL AND GARLIC,
DINO'S SPECIAL SAUCE, WHITE CHARDONNAY
CREAM SAUCE AND BOLOGNESE

STEAKS & SEAFOOD

All entrees include a side salad and one side dish
Add sautéed onions or mushrooms to any steak for \$2 more
All steaks are choice, center cut and dry aged for 21 days

12 OZ CENTER-CUT BLACK ANGUS STRIP STEAK 34

8 OZ CENTER-CUT BLACK ANGUS FILET MIGNON 36

BROILED CENTER-CUT PORK CHOPS

French-cut chops.
1 - 10oz 20 2 - 10oz 34

PRIME CUT ATLANTIC COD LOIN

Top selling 9oz cod, broiled or fried. 16

GRILLED AHI TUNA FILLET

8 oz Ruby-red, sashimi grade tuna steak garnished with a housemade cucumber wasabi sauce.
Available lemon pepper or cajun 20

FRIED OR BROILED SHRIMP 30

6 Jumbo shrimp served with lemon butter or cocktail sauce

SIDE DISHS

\$4.00

BROCCOLI
ASPARAGUS
SAUTÉED SPINACH
RISOTTO
PASTA
FRENCH FRIES
ONION RINGS

SIDE SALAD
COLESLAW
COTTAGE CHEESE
APPLESAUCE
BAKED POTATO
BRUSSELS SPROUTS

DESSERTS

\$6.00

ITALIAN ALMOND CAKE
ITALIAN LEMON CREME CAKE
CARROT CAKE
BUTTER PIE

SPUMONI ICE CREAM
TIRAMISU
CANNOLI
CHOCOLATE CAKE WITH PEANUT BUTTER ICING

* Substitute cup of soup as a side with your entree for \$2.00



BEVERAGES

\$2.75

COKE
DIET COKE
SPRITE
DR. PEPPER

MELLO YELLO
LEMONADE
GOLD PEAK
UNSWEETENED TEA

SWEET TEA
RASPBERRY TEA
COFFEE
ESPRESSO \$3

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS!

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, & eggs may increase your risk of foodborne illness | 2824404

* Upgrade your side dish with one of these three salads for \$4