MEDITERRANEAN DELICATESSEN

SANDWICHES / \$15

THE BOLOGNA

mortadella, pistachio aioli, fresh mozzarella, baby arugula, balsamic vinegar

THE PORTOFINO

soppressata, bresaola, shaved pecorino, artichoke aioli, baby arugula, pickled onion, evo

THE PARMA

dry aged capicola, fresh mozzarella, roasted tomato, basil pesto aioli, baby arugula

THE PROVIDENCE CUBANO

oven roasted thinly sliced ham, jalapeno pimento cheese, bacon, dijon mustard, pickle; pressed

THE PASTRAMI REUBEN

peppered pastrami, baby swiss, kraut, russian dressing - pressed

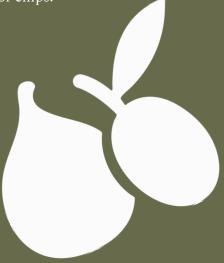
TURKEY DELUXE

lightly smoked turkey, pimento cheese, roma tomato, lettuce, red onion, dijon

THE CAPRESE

roma and roasted tomato, fresh mozzarella, artichoke, basil pesto, balsamic Choice of Focaccia, or Ciabatta, GF add \$2

All Sandwiches include Niki's Pickle with choice of Pasta Salad, or chips.



BOWLS Bowls: Add Turkey, Ham, fresh mozzarella or Pastrami for \$4 | Sub or add Green Goddess dressing to any salad \$1.00

VALENCIA BOWL

\$11 baby romaine, sliced portabella, warm farro/quinoa pilaf, hard-boiled egg, red onion, tomato, citrus crumb, lemon thyme vinaigrette

HARVEST BOWL

baby kale, roasted sweet potato, warm rice/quinoa, granny smith apple, goat cheese, toasted almonds, cranberries, maple cider vinaigrette

LATIN BOWL

\$11 baby romaine, roma tomato, fire roasted corn & black beans, avocado, tortilla strips, red onion, cotija cheese, jalapeno lime vinaigrette

PORTOFINO BOWL

\$16 baby arugula, soppressata, bresaola, marinated artichoke hearts, shaved pecorino romano, fresh lemon, evo

CHANGING LIVES, ONE RECIPE AT A TIME

A portion of proceeds from FIG & OLIVE support Second Harvest's Providence Culinary Training program, a nationally recognized education experience for individuals seeking to get back into the workforce or to enhance their skills for advancement in the food and hospitality industry . For more information visit SecondHarvestNWNC.org | ProvidenceWS.org

DOLCE

DJ'S RICOTTA CHEESECAKE

\$5.99

light and creamy Italian-inspired cheesecake, featuring a delicate ricotta cheese filling, with a subtle hint of citrus and a buttery crust

TIRAMISU

\$5.99

layers of savoiardi soaked in espresso, layered with a rich, creamy mixture of mascarpone cheese, eggs, sugar, and cocoa powder

CANNOLI

\$4.99

crisp shells hand filled with mascarpone cheese, chocolate nibs and dipped in pistacios

BEVERAGES

CANNED PEPSI **PRODUCTS**

\$1.99

\$1.99

BOTTLED WATER

SAN PELLEGRINO \$2.99

Classic Sparkling Limonata Aranciata Rossa Melograno and Arancia





