

FIGURATI!

A MODERN ITALIAN DINING EXPERIENCE

ANTIPASTI

Olives (gf) (ve) mixed Italian olives, lemon, chilli, rosemary, garlic	5
Pane (v) (veo) house baked focaccia, grissini, IOW tomato balsamic, extra virgin olive oil, Figurati compound butter	7.5

Garlic Bread (v*) (gfo) hand stretched pizza dough, 12 hour roasted garlic & oregano butter, shaved Parmesan	8
Mixed Nuts (gf) (ve) mixed smoked & caramelised nuts, rock salt	5

CICCHETTI (small plates)

Mediterranean Octopus Carpaccio (gfo) saffron aioli, focaccia crisp, pickled chilli	12
Spaġhetti Carbonara Fritti aioli, rocket, parmesan	10
Sauteed King Prawns (gf) confit garlic, lemon & parsley butter	12
Calamari Fritti (gf) roasted garlic aioli	12
Devon Crab Arancini (gf) warm shellfish bisque, samphire	9.5
Zuppa di Minestrone pancetta, pasta, cannellini beans, basil pesto	8
Prosciutto & Buffalo (gf) 24 month aged prosciutto, buffalo mozzarella, rocket	12.5
Honey Roasted Fiqs (gf) (v) whipped goats' cheese, candied walnut, watercress	10.5
Carpaccio (gf) seared beef fillet, truffle emulsion, rocket, pecorino	12
Burrata (v*) (gf) roasted baby beetroot, extra virgin olive oil	10.5
Chalk Stream Trout (gf) hot & cold smoked, oyster leaf emulsion, torched orange, dill	12
Salumi (gf) Cured Italian meats, capers, cornichon, artichoke, sun blushed tomatoes	12.5

INSALATA

Caesar Salad (gfo) baby gem lettuce, anchovy, croutons, pancetta, parmesan, caesar dressing	8/15
Roasted Squash Panzanella (ve) balsamic onions, toasted pumpkin seeds, grilled focaccia, pear, kohlrabi, radish	8/14
Add Grilled Chicken or Prawns for £3	

PIZZA

All available as a gluten free option

Diavolo San Marzano tomato, fior di latte, fennel salami, nduja, fresh chilli	17.5
Funġhi (V) mushroom cream, fior di latte, rocket, chestnut and porcini mushrooms, truffle oil	16
Zucca (v) squash cream, roasted squash, fior di latte, sage, roasted walnuts, pickled pear, gorgonzola	16.5
Caprino (v) San Marzano tomato, cherry tomato, caramelised red onion, goats' cheese	16.5
Marġherita (v) (veo) San Marzano tomato, fior di latte, basil	15.5
Additional Toppings	2.5 each
olives, mushrooms, nduja, caramelised red onion, goats' cheese, extra mozzarella, fennel salami, anchovies, prosciutto, artichokes	

PASTA

All available as a gluten free option

Traditional Carbonara guanciale (pork), egg yolk, parmesan	17.5
Bucatini king prawns, guanciale (pork), parmesan, mascarpone, basil pesto	19.5
Figurati Gnocchi (not gf) (v*) roasted squash & puree, sage, toasted seeds, oven dried tomatoes	16
Pappardelle Boloġnese ground beef & red wine ragu, parmesan	18.5
Lasaġne Al Forno (not gf) ground beef and red wine ragu, pasta sheets, bechamel, mozzarella	19.5
Scialatielli mussels, clams, king prawns, chilli, lemon, confit garlic butter, parsley	18.5
Riġatoni (v*) new forest wild mushrooms, marsala, parmesan	16.5

SECONDI PIATTI

10oz Ribeye (gf) truffle baby gem wedge, cherry tomatoes, crispy onions, fries <i>Choice of gorgonzola sauce or red wine reduction</i>	36	Marinated Auberġines (gf) (ve) grilled courgette, roasted red peppers, tomato pesto, balsamic onion, rocket	17
Roasted Cod Loin (gf) San Marzano tomato & cannellini beans, mussels & clams, pink fir apple potato	20	Chicken Milanese (gfo) Figurati gnocchi, puttanesca, grilled broccolini	20
Figurati Burġer 100% steak burger, crispy pancetta, mozzarella, brioche bun, nduja aioli, figurati fries	18		

CONTORNI

Pink Fir Apple Potatoes (gf) (veo) confit garlic & parsley butter	5	Grilled Broccolini (ve) (gf) chilli, confit garlic, toasted almonds	5
Figurati Fries (gf) (v*) oregano salt, parmesan, truffle oil	5	Rocket Salad (gf) (v*) parmesan, sun blushed tomatoes	5
Roasted Kohlrabi (gf) (ve) gremolata	5		

(v) vegetarian / (v*) vegetarian but may contain animal rennet / (ve) vegan / (veo) vegan option available / (gf) gluten free / (gfo) gluten free option available

If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients

A discretionary service charge of 10% will be added to your bill.