FIGURATI!

MENU

ANTIPASTI

Olives (gf) (ve) 6
Mixed Italian olives, lemon, chilli, rosemary, garlic

Garlic bread (gfo) (v*) 9
Hand stretched pizza dough, 12 hour roasted garlic & oregano butter, shaved parmesan (add Mozzarella £3)

Pane (v) (veo) 8
House baked focaccia, grissini, IOW tomato balsamic, extra virgin olive oil, Figurati compound butter

Mixed nuts (gf) (ve) 6
Mixed smoked & caramelised nuts, rock salt

Camembert baked in pizza dough (v) 15
Red onion marmalade, garlic butter

Seared scallops (gf) 17
Cauliflower Purée, apple cider gel, 'Nduja (pork) pangrattato

Salumi board (to share) 26
Coppa, mortadella, salami, truffle prosciutto, capers, cornichon, artichoke, sun blushed tomatoes, burrata, rosemary focaccia

Lasagne bites 14
Sugo al pomodoro, truffle emulsion, pecorino

Truffle prosciutto (gf) 16
Duck egg gribiche, potato chip, nasturtium

New Forest wild mushroom bruschetta (ve) 12
Mushroom & walnut pâté, celery marmalade

Crumbed burrata (gf) (v) 14
Romesco sauce, toasted almonds, basil oil

Calamari fritti (gf) 14
Roasted garlic aioli

INSALATA

Caesar (gfo) 12/16
Baby gem lettuce, anchovy, focaccia croutons, pancetta, parmesan, Caesar dressing

Insalata di erbe amare (gf) 12/16
Chicory, radicchio, fennel, orange, toasted walnuts, gorgonzola dressing

Add grilled chicken or hot smoked chalk stream trout | £5

PASTA

Rigatoni con cinghiale 20
Wild boar norcina ragù, mascarpone, sage, parmesan

Tonnarello amatriciana con polpo 22
Guanciale (pork), slow cooked octopus, San Marzano pomodoro, chilli

Gluten free options available

Pappardelle al tartufo (v*) 20
Truffle cream, New Forest mushrooms, fresh truffle, pecorino

Parmesan gnocchi (v*) (not gf) 18
Roasted squash, pumpkin seeds, sun blushed tomatoes, gorgonzola, crispy kale

PIZZA

'Nduja 20
San Marzano tomato, fior di latte, 'nduja, fresh chilli, hot honey, roasted red peppers

Carne 20
Truffle prosciutto, fennel salami, wild boar sausage, fior di latte

All available as gluten free

Quattro formaggi (v) 18.5
San Marzano tomato, fior di latte, gorgonzola, Taleggio, goats' cheese, roasted pear, walnuts

Margherita (v) (veo) 17
San Marzano tomato, fior di latte, basil

Additional pizza toppings

Olives	Chillies	Sun-blushed tomatoes	2
Onion marmalade	Artichokes	Crispy onions	
Mushrooms	Roasted squash		
Buffalo mozzarella	Fennel salami	Mortadella	3
Goats' cheese	Anchovies	Prosciutto	
Gorgonzola	Coppa	Wild boar sausage	
'Nduja	Taleggio		
Burrata	Hot smoked chalk stream trout		5
Truffle prosciutto	Marinated chicken		

SECONDI PIATTI

10oz ribeye (gf) 42
Fries, marinated portobello mushroom, roasted tomato, crispy onion, peppercorn sauce

Pressed pork belly (gf) 26
Braised Calabrian 'nduja & cannellini beans, salsa verde

Slow cooked beef short rib 32
Creamy pecorino polenta, cavolo nero, roasted carrot, Barolo sauce

Mixed fish grill (gf) 30
Selection of day boat fish, crushed potatoes, grilled broccolini, chive butter sauce

Roasted cauliflower (ve) 18
Puy lentil & mushroom ragù, smoked aubergine Purée, cavolo nero & hazelnut pesto

CONTORNI

Figurati fries (gf) (v*) 6
Oregano salt, truffle oil, parmesan

Polenta fries (gf) (v*) 6
Truffle emulsion, pecorino

Insilata mista (gf) (v*) 6
Mixed leaves, fennel, olives, mustard dressing

New potato al forno (gf) 6
Rosemary & garlic

Grilled tenderstem broccoli (gf) (ve) 6
Chilli & almonds

(V) Vegetarian | (V*) Vegetarian but may contain animal rennet | (VE) Vegan | (VEO) Vegan option available | (GF) Gluten free | (GFO) Gluten free option available

Please inform us of any dietary requirements or allergies so we can adapt our dishes to suit you. All of our dishes may contain traces of nuts, dairy or gluten.