

BRUNCH

APÉRITIFS

APEROL SPRITZ Aperol, prosecco & soda	ESPRESSO MARTINI Vodka, espresso, coffee liqueur, & sugar syrup	THE KING'S GUARD Italicus, prosecco, olive juice & sodaitalicus, soda	CAMILLO IS BACK Negroni cocktail with campari, tequila, with coffee & chocolate infused vermouth	LA CAMERIERA Vodka, St. Germain, watermelon and lemongrass syrup, egg white & champagne	CLARA Vodka, cointreau, & baileys with a coffee creamVodka, cream	PELORO Our non-alcoholic cocktail with Everleaf Marine, watermelon syrup & ginger ale
£ 16.00	£ 16.00	£ 18.00	£ 18.00	£ 21.00	£ 18.00	£ 14.00

LIGHT OPTIONS

BRUSCHETTA AL POMODORO (V).....£ 12.00
Bruschetta with heritage tomato, basil & garlic

CARPACCIO DI MANZO.....£ 18.00
Pepper seared beef carpaccio topped with celery, truffle and aged Parmesan with a pecorino dressing,

CALAMARI FRITTI CON AIOLI SAUCE.....£ 19.00
Deep fried calamari served with aioli sauce

BURRATA(V).....£ 18.00
Burrata d'andria, served with heritage tomatoes and basil

SPADA AFFUMICATO.....£ 20.00
Smoked swordfish, taggiasche olive puree, semi dried datterino tomato & pickled onion

FREGOLA E COZZE.....£ 16.00
Fregola, mussels, chili, tomato & herbs

EGGS

UOVA RUSTICHE (V).....£ 14.00
Two baked free range eggs in tomato & basil sauce, toasted sourdough

UOVA COSTIERA.....£ 18.00
Poached eggs on toasted muffin, crabmeat, spicy Hollandaise sauce

UOVA CALABRESE.....£ 16.00
Crispy breaded poached egg, melted nduja, cavolo nero chili & garlic on toasted focaccia

TO SHARE

MALDON OYSTERS.....£ 5.00 each
Served with mignonette and lemon (minimum of three).

TAGLIERE DI SALUMI E FORMAGGI.....£ 28.00
Selection of artisanal Italian cold cuts, salami, pecorino and aged parmesan served with Sardinian bread & homemade pickles

HOMEMADE PIZZAS

PIZZA PICCANTE.....£ 18.00
Tomato sauce, mozzarella, spicy ventricini & nduja

PIZZA CON MELANZANE (V).....£ 16.00
Tomato sauce, basil, mozzarella, fried aubergines, taggiasche olives

PIZZA BIANCA AL TARTUFO (V).....£ 24.00
Mozzarella, porcini mushrooms & Summer truffle

PIZZA PROSCUITTO.....£ 22.00
Tomato sauce, mozzarella, Parma ham, burrata & rocket

SIGNATURE PASTAS

PICI CACIO E PEPE (V).....£ 19.00
Pici with creamy Pecorino cheese & pepper

RISOTTO PORCINI E TALEGGIO (V).....£ 22.00
Porcini mushroom risotto, taleggio & Parmesan

PACCHERI NDUJA E STRACCIATELLA.....£ 20.00
Paccheri in spicy Calabrian nduja salami ragu, stracciatella

CAVATELLI RAGU DI AGNELLO.....£ 22.00
Cavatelli, lamb ragu, aged Pecorino & mint

SPAGHETTONI CECI E POLPO.....£ 24.00
Gragano spaghetti, chickpeas, octopus & tomato

MACCHERONI MELANZANE E OLIVE(VG).....£ 18.00
Tube pasta in an aubergine, tomato & taggiasche olive ragu

DESSERTS

TIRAMISU (V).....£ 14.00
Espresso, ladyfinger biscuits & mascarpone cream, (Prepared tableside)

BABA' AL RUM (V).....£ 12.00
Rum Baba, vanilla custard & poached cherries

CROSTATINA MANDORLE E FICHI AL MIELE (V).....£ 12.00
Honey roasted fig almond tart, served with fior di latte ice-cream

PANNACOTTA AL COCCO CON CARPACCIO DI ANANAS (VG).....£ 14.00
Coconut pannacotta & pineapple carpaccio

GELATI E SORBETTI (V/VG).....£ 5.00/ £8.00/ £ 10.00
Selection of artisanal ice cream & sorbets

3-COURSE BOTTOMLESS BRUNCH

CHOOSE A COURSE FROM EACH SECTION OF OUR BRUNCH MENU
LIGHT OPTIONS & EGGS | PIZZA & PASTA | DESSERT
(Offer excludes dishes from 'TO SHARE').

3 COURSES WITH UNLIMITED PROSECCO, BELLINI OR MIMOSA £ 70.00

3 COURSES WITH UNLIMITED APEROL OR CHANDON GARDEN SPRITZ £ 75.00

GO BOTTOMLESS

Choose any dish on the menu and upgrade to bottomless.

GO BOTTOMLESS WITH UNLIMITED PROSECCO, BELLINI OR MIMOSA £ 25.00

GO BOTTOMLESS WITH UNLIMITED APEROL OR CHANDON GARDEN SPRITZ £ 30.00

il PAMPERO
ITALIAN BAR & RESTAURANT