

il PAMPERO

STARTERS

CARPACCIO DI MANZO Pepper seared beef carpaccio, celery, truffle & pecorino dressing & aged Parmesan	£ 18.00	SPADA AFFUMICATO Smoked swordfish, taggiasche olive puree, semi dried datterino tomato, pickled onion	£ 20.00	FREGOLA E COZZE Fregola, mussels, chili, tomato & herbs	£ 16.00
BURRATA (V) Andria burrata, heritage tomato and balsamic glaze	£ 18.00	POLPO E NDUJA Grilled octopus, ricotta, Nduja & focaccia croutons	£ 24.00	TAGLIERE DI SALUMI E FORMAGGI Selection of artisanal Italian cold cuts, salami, pecorino and aged parmesan served with Sardinian bread & homemade pickles (Ideal for sharing)	£ 28.00

SOUP & SALADS

PANZANELLA E FAGIOLI (VG) Heritage tomato, red onion & frisée, cannellini beans, extra virgin olive oil	£ 18.00	GAMBERI E AVOCADO Seasonal mixed leaves, prawns, avocado & cherry tomato, honey mustard dressing	£ 22.00	MINISTRONE (VG) Seasonal mixed vegetable soup, beans, tomato & basil	£ 14.00
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PASTA

ALL OF OUR PASTA IS HOMEMADE

SPAGHETTONI CECI E POLPO Gragnano spaghetti, chickpeas, octopus & tomato	£ 24.00	RISOTTO PORCINI E TALEGGIO (V) Cep mushroom risotto, taleggio & Parmesan	£ 22.00	PACCHERI NDUJA E STRACCIATELLA Paccheri in spicy Calabrian nduja salami ragu, stracciatella	£ 20.00	CAVATELLI RAGU DI AGNELLO Cavatelli, lamb ragu, aged Pecorino & mint	£ 22.00
MACCHERONI MELANZANE E OLIVE (VG) Tube pasta in an aubergine, tomato & taggiasche olive ragu	£ 18.00	PICI CACIO E PEPE (V) Pici in a creamy Pecorino & black pepper sauce	£ 19.00	LINGUINE AL GRANCHIO Dorset Crab in a fresh datterino tomato sauce, Gragnano linguine, chili	£ 30.00		

MAINS

MELANZANA RIPIENA (VG) Roast aubergine with a vegan ricotta & basil filling, spicy crumb & tomato sauce	£ 22.00	PANCIA DI MAIALE IN PORCHETTA Slow cooked pork belly porchetta style, braised grapes, cavolo nero	£ 28.00	POLLETTO ALLA DIAVOLA Baby chicken spatchcock in a spicy chili marinade, pepper stew	£ 29.00		
TONNO MELANZANE E STRACCIATELLA Seared tuna steak, aubergine puree, roast tomato & stracciatella	£ 30.00	BRANZINO AL CARTOCCIO Seabass fillet baked in paper, olives, tomato, mussels & herbs	£ 32.00	COSTATA DI MANZO 20 oz rib steak on the bone, roast vegetable, potatoes & pepper sauce (Perfect for sharing)	£ 80.00		

SIDES

CAVOLO NERO (VG) Cavolo nero, garlic & chili	£ 6.00	PATATE ARROSTO (V) Sautéed potatoes, garlic & rosemary	£ 6.00	VERDURE ARROSTO (VG) Roast Mediterranean vegetables, basil & garlic	£ 6.00	ZUCCHINE FRITTE (V) Crispy fried courgettes	£ 8.00
POMODORO E CIPOLLA (V) Heritage tomato & Tropea onion salad	£ 6.00	CANNELLINI IN UMIDO (VG) Braised cannellini beans, tomato & sage	£ 6.00	RUCOLA E PARMIGIANO Rocket & Parmesan salad, aged balsamic	£ 6.00		

DESSERTS

TIRAMISÙ Espresso, lady finger biscuits, mascapone cream (Prepared table side)	£ 14.00	BABA' AL RUM (V) Rum Baba vanilla custard & poached cherries	£ 12.00	PANNACOTTA AL COCCO CON CARPACCIO DI ANANAS Coconut pannacotta & pineapple carpaccio	£ 14.00		
CROSTATINA MANDORLE E FICHI AL MIELE (V) Honey roasted fig & almond tart, fiordilatte ice cream	£ 12.00	GELATI E SORBETTI (1/2/3 Scoops) Selection of artisanal ice cream & sorbets	£ 5.00/ £ 8.00/ £ 10.00				

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ITALIAN BAR & RESTAURANT