

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) Toasted sourdough with heritage tomato, basil & garlic	£ 12.00
CARPACCIO DI MANZO Pepper seared beef carpaccio topped with celery, truffle and aged Parmesan with a pecorino dressing,	£ 18.00
CALAMARI FRITTI CON AIOLI SAUCE Deep fried calamari served with aioli sauce	£ 19.00
BURRATA(V) Burrata d'andria, served with heritage tomatoes and basil	£ 18.00
BACCALA MANTECATO Salted cod whipped with olive oil, with crispy and soft polenta	£ 20.00
FREGOLA E COZZE Fregola, mussels, chili, tomato & herbs	£ 16.00

EGGS

UOVA RUSTICHE (V) Two baked free range eggs in tomato & basil sauce, toasted sourdough	£ 14.00
UOVA COSTIERA Poached eggs on toasted muffin, crabmeat, spicy Hollandaise sauce	£ 18.00
UOVA CALABRESE Crispy breaded poached egg, melted nduja, cavolo nero chili & garlic on toasted focaccia	£ 16.00

TO SHARE

MALDON OYSTERS Served with mignonette and lemon (minimum of three).	£ 5.00 each
TAGLIERE DI SALUMI E FORMAGGI Selection of artisanal Italian cold cuts, salami, pecorino and aged parmesan served with Sardinian bread & homemade pickles	£ 28.00

HOMEMADE PIZZAS

PIZZA PICCANTE Tomato sauce, mozzarella, spicy ventricini & nduja	£ 18.00
PIZZA CON MELANZANE (V) Tomato sauce, basil, mozzarella, fried aubergines, taggiasche olives	£ 16.00
PIZZA BIANCA AL TARTUFO (V) Mozzarella, porcini mushrooms & Summer truffle	£ 24.00
PIZZA PROSCUITTO Tomato sauce, mozzarella, Parma ham, burrata & rocket	£ 22.00

SIGNATURE PASTAS

PICI CACIO E PEPE (V) Pici with creamy Pecorino cheese & pepper	£ 20.00
RISOTTO PORCINI E TALEGGIO (V) Porcini mushroom risotto, taleggio & Parmesan	£ 22.00
PACCHERI NDUJA E STRACCIATELLA Paccheri in spicy Calabrian nduja salami ragu, stracciatella	£ 22.00
CAVATELLI RAGU DI AGNELLO Cavatelli, lamb ragu, aged Pecorino & mint	£ 24.00
SPAGHETTONI VONGOLE Gragano spaghetti, palourde clams, garlic, chilli and white wine	£ 26.00
RAVIOLI DI ZUCCA Pumpkin ravioli with a sage and butter sauce with crushed Amaretti biscuit	£ 22.00

DESSERTS

TIRAMISU (V) Espresso, ladyfinger biscuits & mascarpone cream, (Prepared tableside)	£ 14.00
BABA' AL RUM (V) Rum Baba, vanilla custard & poached cherries	£ 12.00
MOUSSE AL CIOCCOLATO E CASTAGNE (V) Dark chocolate mousse topped with honey & whisky chestnuts with crushed meringue & whipped cream	£ 12.00
TORTA CAPRESE AL LIMONE (V) Lemon & almond cake, rum and raisin ice cream	£ 14.00
GELATI E SORBETTI (V/VG) Selection of artisanal ice cream & sorbets	£ 5.00/ £8.00/ £ 10.00

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