

# il PAMPERO

## STARTERS

<b>CARPACCIO DI MANZO</b> £ 18.00 Pepper seared beef carpaccio, celery, truffle & Pecorino dressing & aged Parmesan	<b>BURRATA (V)</b> £ 18.00 Andria burrata, heritage tomato & balsamic glaze	<b>POLPO E NDUJA</b> £ 24.00 Grilled octopus, ricotta, Nduja & focaccia croutons	<b>BACCALA MANTECATO</b> £ 20.00 Salted cod whipped with olive oil, crispy and soft white polenta
<b>CARPACCIO DI BARBABIETOLA</b> £ 18.00 Thinly sliced roasted beetroot, crispy cavalo nero, hazelnut and mustard oil	<b>CARNE CRUDA AL TARTUFO</b> £ 55.00 Hand chopped raw Fassona beef with white Alba truffle and Robiola cheese	<b>TAGLIERE DI SALUMI E FORMAGGI</b> £ 32.00 Selection of artisanal Italian cold cuts, salami, Pecorino and aged Parmesan served with Sardinian bread & homemade pickles (Ideal for sharing)	

## SOUP & SALADS

<b>FREGOLA E COZZE</b> £ 16.00 Fregola, mussels, chilli, tomato & herbs	<b>GAMBERI E AVOCADO</b> £ 22.00 Seasonal mixed leaves, prawns, avocado & cherry tomato, honey mustard dressing	<b>MINISTRONE (VG)</b> £ 14.00 Seasonal mixed vegetable soup, beans, tomato & basil
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## PASTA

ALL OF OUR PASTA IS HOMEMADE

<b>SPAGHETTONI VONGOLE</b> £ 26.00 Gragnano spaghetti, palourde clams, garlic, chilli and white wine	<b>RAVIOLI DI ZUCCA</b> £ 22.00 Pumpkin ravioli with a sage and butter sauce, crushed Amaretti biscuit	<b>PACCHERI NDUJA E STRACCIATELLA</b> £ 22.00 Paccheri in spicy Calabrian Nduja salami ragu, stracciatella	<b>CAVATELLI RAGU DI AGNELLO</b> £ 24.00 Cavatelli, lamb ragu, aged Pecorino & mint
<b>PICI CACIO E PEPE (V)</b> £ 20.00 Pici in a creamy Pecorino & black pepper sauce	<b>LINGUINE AL GRANCHIO</b> £ 32.00 Dorset crab in a fresh Datterino tomato sauce, Gragnano linguine, chilli	<b>RISOTTO AL TARTUFO BIANCO (V)</b> £ 60.00 Vialone Nano risotto with 36 months aged Parmesan and white Alba truffle	<b>TAJARIN AL TARTUFO BIANCO</b> £ 60.00 Homemade tagliolini served in a 24 months aged Parmesan and butter sauce served with white Alba truffle.

## MAINS

<b>TIMBALO DI ZUCCA (VG)</b> £ 24.00 Pumpkin and vegan ricotta timbale, rainbow chard and pinenuts	<b>PANCIA DI MAIALE IN PORCHETTA</b> £ 30.00 Slow cooked pork belly porchetta style, braised grapes, cavolo nero	<b>POLLETTO ALLA DIAVOLA</b> £ 29.00 Baby chicken spatchcock in a spicy chilli marinade, pepper stew
<b>TONNO MELANZANE E STRACCIATELLA</b> £ 32.00 Seared tuna steak, aubergine purée, roast tomato & stracciatella	<b>BRANZINO AL CARTOCCIO</b> £ 34.00 Seabass fillet baked in paper, olives, tomato, mussels & herbs	<b>FILETTO DI MANZO</b> £ 38.00 8 oz Scotch beef fillet, celeriac puree, Porcini mushrooms and a Chianti reduction

## SIDES

<b>CAVOLO NERO (VG)</b> £ 6.00 Cavolo nero, garlic & chilli	<b>PATATE ARROSTO (V)</b> £ 6.00 Sautéed potatoes, garlic & rosemary	<b>ZUCCA ARROSTO (VG)</b> £ 7.00 Roast delicata pumpkin, aged balsamic	<b>ZUCCHINE FRITTE (V)</b> £ 8.00 Crispy fried courgettes
<b>BIETOLE (VG)</b> £ 6.00 Rainbow chard, pine nuts and raisins	<b>RUCOLA E PARMIGIANO</b> £ 6.00/£14.00 Rocket & Parmesan salad, aged balsamic	<b>TARTUFO BIANCO D'ALBA (V)</b> £ 18.00/ Per gram Alba white truffle shaved table side	

## DESSERTS

<b>TIRAMISÙ</b> £ 14.00 Espresso, lady finger biscuits, mascapone cream (Prepared table side)	<b>BABA' AL RUM (V)</b> £ 12.00 Rum Baba vanilla custard & poached cherries	<b>PANNACOTTA AL COCCO CON CARPACCIO DI ANANAS (VG)</b> £ 12.00 Coconut pannacotta & pineapple carpaccio
<b>MOUSSE AL CIOCCOLATO E CASTAGNE (V)</b> £ 12.00 Dark chocolate mousse served with honey & whisky chestnuts, crushed meringue and whipped cream	<b>TORTA CAPRESE AL LIMONE (V)</b> £ 12.00 Flourless lemon & almond cake served with rum and raisin ice cream	<b>GELATIE E SORBETTI</b> £ 5.00/ £ 8.00/ £ 10.00 Selection of artisanal ice cream & sorbets (1/2/3 Scoops)

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ITALIAN BAR & RESTAURANT