

# il PAMPERO

## New Year's Eve Menu

3-courses | £90.00 per person

### Starter

#### Carne cruda al tartufo

Hand chopped Fassona beef (served raw) with white Alba truffle & Robiola cheese

#### Baccala mantecato

Salted cod whipped with olive oil with crispy & soft white polenta

#### Beetroot carpaccio (VG)

Thinly sliced roasted beetroot, crispy cavolo nero, hazelnuts & mustard oil

#### Burrata e radicchio (V)

Burrata, radicchio tardivo, hazelnuts and balsamic

### Main

#### Branzino al Cartoccio

Seabass fillet baked in paper, olives, tomato, mussels & herbs

#### Filetto di manzo

8oz Scotch beef fillet, celeriac purée, Porcini mushrooms & a Chianti reduction

#### Linguine al Granchio

Dorset crab in a fresh Datterino tomato sauce, Gragnano linguine, and chilli

#### Timballo di zucca (VG)

Pumpkin & vegan ricotta timbale, rainbow chard & pine nuts

*All served with seasonal assortments of vegetables*

### Dessert

#### Tiramisu

Espresso, ladyfinger biscuits & mascarpone cream

#### Gelato al Panettone (V)

Panettone ice cream, Pandoro, honey & rum macerated chestnuts

#### Torta al Cioccolato e Nocciole

Hazelnut and chocolate cake, coffee cream, chocolate ice cream

This menu is available from 6.00pm-7.30pm only. All prices include VAT. A discretionary 12.5% service charge will be added to the final bill.

Please inform the team of any allergies or dietary requirements.

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ITALIAN BAR & RESTAURANT