

il PAMPERO

STARTERS

TAGLIERE DI SALUMI E FORMAGGI £ 32.00

Selection of artisanal Italian cold cuts, salami, Pecorino and aged Parmesan served with Sardinian bread & homemade pickles (Ideal for sharing)

POLPO E PATATE £ 22.00

Octopus and potato salad Taggiasche olives, cherry tomato and extra virgin olive oil

CALAMARI £ 18.00

Crispy fried calamari, chilli, spring onions and garlic mayo

CARPACCIO DI MANZO £ 18.00

Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan

BURRATA (V) £ 18.00

Andria burrata, heritage tomato & balsamic glaze

SOUP & SALADS

GAMBERI E AVOCADO £ 22.00

Seasonal mixed leaves, prawns, avocado & cherry tomato, honey mustard dressing

MINISTRONE (VG) £ 14.00

Seasonal mixed vegetable soup, beans, tomato & basil

PASTA

ALL OF OUR PASTA IS HOMEMADE

SPAGHETTONI VONGOLE £ 26.00

Gragnano spaghetti, palourde clams, garlic, chilli and white wine

RAVIOLI DI ZUCCA £ 22.00

Pumpkin ravioli with a sage and butter sauce, crushed Amaretti biscuit

PACCHERI NDUJA E STRACCIATELLA £ 22.00

Paccheri in spicy Calabrian Nduja salami ragu, stracciatella

TAGLIOLINI AL RAGU BIANCO £ 24.00

Homemade tagliolini, white veal ragu and Parmesan cream

PICI CACIO E PEPE (V) £ 20.00

Pici in a creamy Pecorino & black pepper sauce

LINGUINE AL GRANCHIO £ 32.00

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

RISOTTO AI CARCIOFI E PECORINO (V) £ 26.00

Vialone Nano risotto artichokes and aged Pecorino cheese

MAINS

CARCIOFI RIPIENO (VG) £ 24.00

Baked Mammola artichoke with a mint & vegan ricotta filling, toasted breadcrumbs

PANCIA DI MAIALE IN PORCHETTA £ 30.00

Slow cooked pork belly porchetta style, braised grapes, cavolo nero

POLLETTO ALLA DIAVOLA £ 29.00

Baby chicken spatchcock in a spicy chilli marinade, pepper stew

TONNO MELANZANE E STRACCIATELLA £ 32.00

Seared tuna steak, aubergine purée, roast tomato & stracciatella

BRANZINO AL CARTOCCIO £ 34.00

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

COSTOLETTA DI VITELLO £ 38.00

Pan roasted veal chop, artichoke, potatoes, sage and a Marsala wine sauce

SIDES

PATATE ARROSTO (V) £ 6.00

Sautéed potatoes, garlic & rosemary

ZUCCA ARROSTO (VG) £ 7.00

Roast delicate pumpkin, aged balsamic

ZUCCHINE FRITTE (V) £ 8.00

Crispy fried courgettes

RUCOLA E PARMIGIANO £ 6.00/£14.00

Rocket & Parmesan salad, aged balsamic

CAVOLO NERO (VG) £ 6.00

Cavolo nero, garlic & chilli

DESSERTS

TIRAMISÙ (V) £ 14.00

Espresso, ladyfinger biscuits, mascapone cream (Prepared table side)

BABA' AL RUM (V) £ 12.00

Rum Baba vanilla custard & poached cherries

GELATI E SORBETTI (V) £ 5.00/ £ 8.00/ £ 10.00

Selection of artisanal ice cream & sorbets (1/2/3 Scoops)

MOUSSE AL CIOCCOLATO E CASTAGNE (V) £ 12.00

Dark chocolate mousse served with honey & whisky chestnuts, crushed meringue and whipped cream

TORTA CAPRESE AL LIMONE (V) £ 12.00

Flourless lemon & almond cake served with rum and raisin ice cream

TORTA AL FORMAGGIO E MIRTILLI (VG) £ 12.00

Vegan cheesecake with blueberries and a cashew and peanut butter sauce

il PAMPERO
ITALIAN BAR & RESTAURANT