

il PAMPERO

ITALIAN BAR & RESTAURANT

STARTERS

CARPACCIO DI MANZO Pepper seared beef carpaccio, rocket, mustard dressing and aged Parmesan	£ 18.00	BURRATA (V) Andria burrata, heritage tomato & a balsamic glaze	£ 18.00	CALAMARI Crispy fried calamari, chilli, spring onions and garlic mayo	£ 18.00
POLPO E LARDO Grilled octopus, Lardo di Colonnata, charred peppers, taggiasche olives and basil	£ 22.00	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)	£ 32.00		

SOUPS & SALADS

MINISTRONE (Vg) Burrata d'andria, with a spring vegetable salad & wholemeal bread croutons	£ 14.00	GAMBERI E AVOCADO Seasonal mixed leaves, prawns, avocado & cherry tomato, honey mustard dressing	£ 22.00
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PASTA

ALL OF OUR PASTA IS HOMEMADE

PICI CACIO E PEPE (V) Pici with creamy Pecorino cheese & pepper	£ 20.00	PACCHERI NDUJA E STRACCIATELLA Paccheri in spicy Calabrian Nduja salami ragù, stracciatella	£ 22.00	TAGLIOLINI AL RAGU BIANCO Homemade tagliolini, white veal ragù & Parmesan cream	£ 24.00
TORTELLONI AI CARCIOFI (V) Artichoke tortelloni, Pecorino fondue, crispy Jerusalem artichoke & fresh pesto	£ 25.00	RISOTTO AI CARCIOFI E PECORINO (V) Vialone nano risotto, artichokes & aged Pecorino cheese	£ 26.00	SPAGHETTI AL NERO DI SEPIA, BOTTARGA E CIME DI RAPA Squid Ink Spaghetti, mussel, clams, turnip greens and bottarga	£ 32.00
LINGUINE ALL'ASTICE Lobster linguine, chilli, fresh tomato	£ 36.00				

MAINS

CARCIOFI RIPIENO (Vg) Baked Mammola artichoke with a mint & vegan ricotta filling, toasted breadcrumbs	£ 24.00	PETTO DI POLLO ALLE ERBE Marinated chicken breast ballotine, "friarielli", celeriac purée, crispy chicken skin	£ 29.00	PANCIA DI MAIALE IN PORCHETTA Slow-cooked pork belly porchetta style, braised grapes and cavolo nero	£ 30.00
TONNO MELANZANE E STRACCIATELLA Seared tuna steak, aubergine purée, roast tomato & stracciatella	£ 32.00	RANA PESCATRICE E PROSCIUTTO Parma ham wrapped monkfish, saffron & mussel "guazzetto", cannellini beans cream	£ 32.00	COSTOLETTA DI VITELLO Pan roasted veal chop, artichoke, potatoes, sage and a Marsala wine sauce	£ 38.00

SIDES

PATATE ARROSTO (V) Sautéed potatoes, garlic & rosemary	£ 6.00	CAVOLO NERO (Vg) Cavolo nero, garlic & chilli	£ 6.00	RUCOLA E PARMIGIANO Rocket & Parmesan salad, aged balsamic	£ 6.00
CIME DI RAPA (Vg) Turnip greens, garlic & chilli	£ 7.00	ZUCCHINE FRITTE (V) Crispy fried courgettes	£ 8.00		

DESSERTS

GELATI E SORBETTI (V) Selection of artisanal Ice cream & sorbets served as 1, 2, or 3 scoops	£ 5.00/ £ 8.00/ £ 10.00	CRÈME BRULEE E RABBARO Vanilla crème brulee, rhubarb & ginger compote	£ 12.00	CROSTATINA AL CIOCCOLATO Dark chocolate tart, fresh raspberries, pistachios, and raspberry sorbet	£ 12.00
TORTA CAPRESE AL LIMONE (V) Flourless lemon & almond cake served with rum and raisin ice cream	£ 12.00	TORTA AL FORMAGGIO E MIRTILLI (Vg) Vegan cheesecake with blueberries and a cashew and peanut butter sauce	£ 12.00	TIRAMISÙ (V) Espresso, lady finger biscuits, mascapone cream (Prepared table side)	£ 14.00

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