

il PAMPERO

BRUNCH

Set-Menu

Enjoy three courses for **£45.00pp** when choosing a dish from each section of our brunch menu:
Light Options | Pasta & Mains | Desserts

LIGHT OPTIONS

UOVA RUSTICHE (V) Two baked free range eggs in tomato & basil sauce served on toasted sourdough	£ 14.00
UOVA PICCANTI Crispy breaded poached egg, stracciatella & Nduja served on toasted focaccia	£ 16.00
BURRATA (V) Burrata d'andria, heritage tomatoes & basil	£ 16.00
ASPARAGI (Vg) Grilled English asparagus, wild garlic pesto & toasted hazelnuts	£ 16.00
CARPACCIO DI MANZO Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan	£ 17.00
CALAMARI Crispy fried calamari, spring onions, chilli & garlic mayo	£ 18.00
INSALATA DI STAGIONE (Vg) Seasonal leaves, spring vegetables, radicchio & The Hari dressing	£ 18.00
PANZANELLA E RICOTTA (V) Baked Ricotta, focaccia, heritage tomato, Tropea onion & basil	£ 18.00
CRUDO DI PARMA Thinly sliced 24 month-cured Parma ham, "Gnocco fritto"	£ 20.00
GAMBERI E AVOCADO Seasonal mixed leaves, prawns, avocado, cherry tomato, & a honey mustard dressing	£ 22.00

HOMEMADE PASTA

PICI CACIO E PEPE (V) Pici in a creamy Pecorino & black pepper sauce	£ 18.00
ORECCHIETTE ALLE ZUCCHINE (Vg) Orecchiette, courgette, mint, chili & aromatic breadcrumbs	£ 18.00
TORTELLONI DI BURRATA (V) Burrata tortelloni, tomato and pepper cream & taggiasche olives	£ 20.00
TAGLIOLINI AL RAGU BIANCO Tagliolini, white veal ragu & Parmesan cream	£ 20.00
PACCHERI NDUJA Paccheri in spicy Calabrian 'Nduja ragù, stracciatella, served tableside	£ 20.00
TONNARELLI VONGOLE Fresh spaghetti, palourde clams, chilli, garlic & Sardinian Bottarga	£ 22.00
RISOTTO PRIMAVERA Vialone nano risotto, English asparagus, peas, broad beans & Sardinian goat cheese	£ 22.00

MAINS

CARCIOFO RIPIENO (Vg) Baked Mammola artichoke with a mint and vegan ricotta filling & toasted breadcrumbs	£ 22.00
PIZZA PROSCIUTTO Tomato sauce, mozzarella, 24 month-cured Parma ham, burrata & rocket	£ 22.00
PIZZA AL TARTUFO (V) Mozzarella, Taleggio, mushrooms & black truffle	£ 22.00
POLLO ALLA MILANESE Chicken breast Milanese-style with rocket & Parmesan salad	£ 28.00
PORCHETTA ARROSTO Roast pork belly rolled with fennel and spices & roast potatoes	£ 28.00
BRANZINO E ZUCCHINE Pan-roast seabass fillet, courgette cream, clams & samphire (£6 supplement)	£ 32.00
TAGLIATA DI MANZO Dry-aged Angus Sirloin steak, rocket, Parmesan & aged balsamic (£8 supplement)	£ 36.00

DESSERTS

CARRELLO DEI DOLCI Selection of Italian desserts from our trolley	£ 15.00
GELATI E SORBETTI (V/Vg) Selection of artisanal ice cream & sorbets	£ 5.00/ £ 8.00/ £ 10.00

COCKTAILS

TIPICO Malfy Original gin, Antica Formula vermouth, Campari, orange wedge, lemon jelly	£ 19.00
BUTTER ME UP The Hari Gin, white vermouth, homemade butter & sage syrup, fried sage leaf	£ 18.00
AMALFI BREEZE Malfy original gin, homemade mixed berry syrup, lemon juice, Campari & orange foam, ape nest	£ 20.00
HONEY & SMOKE Drambuie, honey syrup, Pinot Nero grappa, Luxardo Maraschino	£ 20.00
NO-GRONI Tanqueray 0%, Lyre's vermouth 0%, Crodino, lemon peel	£ 18.00

Go Bottomless

Enjoy 90 minutes of free-flowing: Prosecco, Mimosa, Bellini, Aperol Spritz and Chandon Spritz when ordering at least one dish from the menu for **£30.00pp**.



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ITALIAN BAR & RESTAURANT