

# 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

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

### HOMEMADE PASTA

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

### MAINS

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

### DESSERTS

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

### COCKTAILS

|                                                                                                                      |         |
|----------------------------------------------------------------------------------------------------------------------|---------|
| <b>TIPICO</b><br>VII Hills Dry Italian gin, Antica Formula vermouth, Campari, orange wedge, lemon jelly              | £ 19.00 |
| <b>BUTTER ME UP</b><br>The Hari Gin, white vermouth, homemade butter & sage syrup, fried sage leaf                   | £ 18.00 |
| <b>AMALFI BREEZE</b><br>Malfy original gin, homemade mixed berry syrup, lemon juice, Campari & orange foam, ape nest | £ 20.00 |
| <b>HONEY &amp; SMOKE</b><br>Drambuie, honey syrup, Pinot Nero grappa, Luxardo Maraschino                             | £ 20.00 |
| <b>NO-GRONI</b><br>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