

il PAMPERO

SET-MENU

Two-courses £40.00pp | Three-courses £45.00pp

STARTERS

CARPACCIO DI BRANZINO

Thinly sliced wild seabass carpaccio, rosemary and lime dressing & samphire

CRUDO DI PARMA 24 MESI E GNOCCHO FRITTO

Thinly-sliced 24 month cured Parma ham, "Gnocco fritto"

BURRATA (V)

Andria burrata, heritage tomatoes & basil

MAINS

TORTELLONI DI BURRATA (V)

Burrata tortelloni, tomato & pepper cream & taggiasche olives

CARCIOFO RIPIENO (Vg)

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

PETTO DI POLLO ALLE ERBE

Marinated chicken breast ballotine, Romanesco cream, charred shallots & crispy chicken skin

BRANZINO E ZUCCHINE

Pan-roasted seabass fillet, courgette cream, clams & samphire

Sides

Rocket, Parmesan & aged-balsamic (£6.00)

Seasonal salad leaves & dressing (Vg) (£ 7.00)

Spinach, garlic, olive oil, pine nuts & raisins (Vg) (£ 7.00)

Crispy fried courgettes (V) (£ 8.00)

Roast potatoes, garlic & rosemary (V) (£ 6.00)

Romanesco broccoli, anchovies & garlic (£ 8.00)

DESSERTS

CRÈME BRULEE (V)

Vanilla crème brulee, rhubarb & ginger compote

TIRAMISU (V)

Espresso, ladyfinger biscuits, mascarpone cream, prepared tableside

TORTA AL FORMAGGIO E MIRTILLI (Vg)

Vegan cheesecake, blueberries, cashew & peanut butter sauce

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ITALIAN BAR & RESTAURANT