

il PAMPERO

À LA CARTE

STARTERS

ASPARAGI (Vg) Grilled English asparagus, wild garlic pesto & toasted hazelnuts	£ 16.00
BURRATA (V) Andria burrata, heritage tomato & basil	£ 16.00
CARPACCIO DI MANZO Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan	£ 17.00
TONNO AFFUMICATO Smoked tuna carpaccio, pickled courgette &, whipped ricotta	£ 20.00
CRUDO DI PARMA Thinly-sliced 24 month cured Parma ham, "Gnocco fritto"	£ 20.00
POLPO E LARDO Grilled octopus, Lardo di Colonnata, charred peppers, taggiasche olives & basil	£ 20.00

SOUPS & SALADS

MINISTRONE (Vg) Seasonal mixed vegetable soup, beans, tomato & basil	£ 14.00
PANZANELLA E RICOTTA (V) Baked Ricotta, focaccia, heritage tomato, Tropea onion & basil	£ 18.00
INSALATA DI STAGIONE (Vg) Seasonal leaves, spring vegetables, radicchio & The Hari dressing	£ 18.00
INSALATA DI TONNO Seared-tuna, Lamb lettuce, fennel, radish & a raspberry dressing	£ 22.00
GAMBERI E AVOCADO Seasonal mixed leaves, prawns, avocado, cherry tomatoes, & a honey mustard dressing	£ 22.00

HOMEMADE PASTA

MACCHERONI MELANZANE E OLIVE (Vg) Half rigatoni, fresh tomato, aubergines & taggiasche olives	£ 18.00
PICI CACIO E PEPE (V) Pici in a creamy Pecorino & black pepper sauce	£ 18.00
TORTELLONI DI BURRATA (V) Burrata tortelloni, tomato and pepper cream & taggiasche olives	£ 18.00
TAGLIOLINI AL RAGU BIANCO Tagliolini, white veal ragù & Parmesan cream	£ 20.00
PACCHERI NDUJA Paccheri in spicy Calabrian 'Nduja ragù, stracciatella, served tableside	£ 20.00
RISOTTO AGLI ASPARAGI Vialone nano risotto, English asparagus & Pecorino cheese	£ 22.00
TONNARELLI VONGOLE Fresh spaghetti, palourde clams, chilli, garlic & Sardinian Bottarga	£ 22.00
LINGUINE GAMBERI E ZUCCHINE Linguine with courgettes, red prawns & fresh tomato	£ 26.00

MAINS

MELANZANA RIPIENA (Vg) Baked aubergine, olives, pine nuts, raisins, spicy crumb & tomato fondue	£ 22.00
PETTO DI POLLO ALLE ERBE Marinated chicken breast ballotine, onion and red wine purée, yellow green beans & crispy chicken skin	£ 26.00
AGNELLO PRIMAVERILE Slow-cooked lamb shoulder & spring vegetable casserole	£ 30.00
TONNO E MELANZANE Seared-tuna steak, aubergine purée, roast tomato & stracciatella	£ 32.00
BRANZINO E ZUCCHINE Pan-roast seabass fillet, courgette cream, clams & samphire	£ 32.00
TAGLIATA DI MANZO Dry-aged Angus Sirloin steak, rocket, Parmesan & aged balsamic	£ 36.00
COSTOLETTA ALLA MILANESE Veal chop Milanese-style with rocket & Parmesan salad	£ 39.00

SIDES

RUCOLA E PARMIGIANO Rocket and Parmesan salad, with aged balsamic	£ 6.00
PATATE ARROSTO (V) Roast potatoes with garlic & rosemary	£ 6.00
SPINACI UVETTA E PINOLI (Vg) Spinach in garlic, olive oil, pine nuts & raisins	£ 7.00
INSALATA MISTA (Vg) Mixed seasonal salad leaves, with The Hari dressing	£ 7.00
FAGIOLINI GIALLI (Vg) Yellow fine beans, garlic & olive oil	£ 7.00
ZUCCHINE FRITTE (V) Crispy fried courgettes	£ 8.00

Desserts

GELATI E SORBETTI (V/Vg) Selection of artisanal ice cream & sorbets	£ 5.00/ £8.00/ £ 10.00
COPPA FRAGOLA (V) Balsamic macerated strawberries, vanilla & strawberry gelato, whipped cream & crushed meringue	£ 10.00
TORTA AL FORMAGGIO (Vg) Vegan cheesecake, blueberries, cashew & peanut butter sauce	£ 10.00
CROSTATINA AL CIOCCOLATO (V) Dark chocolate tart, raspberries, pistachio & raspberry sorbet	£ 10.00
TORTA CAPRESE AL LIMONE (V) Flourless lemon and almond cake, rum & raisin ice cream	£ 10.00
PANNACOTTA (V) Orange blossom pannacotta, charred grapefruit, cantuccini	£ 10.00
TIRAMISU (V) Espresso, ladyfinger biscuits, mascarpone cream, prepared tableside	£ 14.00
BOMBOLONI (V) Doughnut balls filled with Nutella, Pistachio or Caramel	£ 15.00

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ITALIAN BAR & RESTAURANT