

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

### HOMEMADE PASTA

<b>PICI CACIO E PEPE (V)</b> Pici in a creamy Pecorino & black pepper sauce	£ 18.00
<b>MACCHERONI MELANZANE E OLIVE (Vg)</b> Half rigatoni, fresh tomato, aubergines & taggiasche olives	£ 18.00
<b>TORTELLONI DI BURRATA (V)</b> Burrata tortelloni, tomato and pepper cream & taggiasche olives	£ 20.00
<b>TAGLIOLINI AL RAGU BIANCO</b> Tagliolini, white veal ragu & Parmesan cream	£ 20.00
<b>PACCHERI NDUJA</b> Paccheri in spicy Calabrian 'Nduja ragù, stracciatella, served tableside	£ 20.00
<b>TONNARELLI VONGOLE</b> Fresh spaghetti, palourde clams, chilli, garlic & Sardinian Bottarga	£ 22.00
<b>RISOTTO PORCINI E TALEGGIO</b> Cep mushroom risotto, taleggio & Parmesan	£ 22.00

### MAINS

<b>MELANZANA RIPIENA (Vg)</b> Baked aubergine, olives, pine nuts, raisins, spicy crumb & tomato fondue	£ 22.00
<b>PIZZA PROSCIUTTO</b> Tomato sauce, mozzarella, 24 month-cured Parma ham, burrata & rocket	£ 22.00
<b>PIZZA AL TARTUFO (V)</b> Mozzarella, Taleggio, mushrooms & black truffle	£ 22.00
<b>POLLO ALLA MILANESE</b> Chicken breast Milanese-style with rocket & Parmesan salad	£ 28.00
<b>PORCHETTA ARROSTO</b> Roast pork belly rolled with fennel and spices & roast potatoes	£ 28.00
<b>BRANZINO E ZUCCHINE</b> Pan-roast seabass fillet, courgette cream, clams & samphire (£6 supplement)	£ 32.00
<b>TAGLIATA DI MANZO</b> Dry-aged Angus Sirloin steak, rocket, Parmesan & aged balsamic (£8 supplement)	£ 36.00

### DESSERTS

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

### COCKTAILS

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



# il PAMPERO

ITALIAN BAR & RESTAURANT