

# il PAMPERO

## À LA CARTE

### STARTERS

<b>MINISTRONE (Vg)</b> Seasonal mixed vegetable soup, beans, tomato & basil	£ 14.00
<b>BURRATA (V)</b> Andria burrata, heritage tomato & basil	£ 16.00
<b>PANZANELLA (Vg)</b> Focaccia, heritage tomato & Tropea onion, basil	£ 16.00
<b>CARPACCIO DI MANZO</b> Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan	£ 17.00
<b>TONNO AFFUMICATO</b> Smoked tuna carpaccio, pickled courgette & whipped ricotta	£ 20.00
<b>CRUDO DI PARMA</b> Thinly-sliced 24 month cured Parma ham, "Gnocco fritto"	£ 20.00

### HOMEMADE PASTA

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

### MAINS

<b>MELANZANA RIPIENA (Vg)</b> Baked aubergine, olives, pine nuts, raisins, spicy crumb & tomato fondue	£ 22.00
<b>GAMBERI E AVOCADO</b> Seasonal mixed leaves, prawns, avocado & cherry tomato, honey mustard dressing	£ 22.00
<b>PORCHETTA ARROSTO</b> Roast pork belly rolled with fennel and spices & roast potatoes	£ 28.00
<b>POLLETTO ALLA DIAVOLA</b> Baby chicken spatchcock in a spicy chili marinade, pepper stew	£ 29.00
<b>TONNO E MELANZANE</b> Seared-tuna steak, aubergine purée, roast tomato & straciatella	£ 32.00
<b>BRANZINO E ZUCCHINE</b> Pan-roast seabass fillet, courgette cream, clams & samphire	£ 32.00
<b>TAGLIATA DI MANZO</b> Dry-aged Angus Sirloin steak, rocket, Parmesan & aged balsamic	£ 36.00

### SIDES

<b>RUCOLA E PARMIGIANO</b> Rocket and Parmesan salad, with aged balsamic	£ 6.00
<b>PATATE ARROSTO (V)</b> Roast potatoes with garlic & rosemary	£ 6.00
<b>SPINACI UVETTA E PINOLI (Vg)</b> Spinach in garlic, olive oil, pine nuts & raisins	£ 7.00
<b>INSALATA MISTA (Vg)</b> Mixed seasonal salad leaves, with The Hari dressing	£ 7.00
<b>VERDURE ARROSTO (Vg)</b> Roast Mediterranean vegetables, basil & garlic	£ 7.00
<b>ZUCCHINE FRITTE (V)</b> Crispy fried courgettes	£ 8.00

### Desserts

<b>GELATI E SORBETTI (V/Vg)</b> Selection of artisanal ice cream & sorbets	£ 5.00/ £8.00/ £ 10.00	<b>BUNET (V)</b> Chocolate & amaretti pudding, cherry compote	£ 10.00
<b>COPPA FRAGOLA (V)</b> Balsamic macerated strawberries, vanilla & strawberry gelato, whipped cream & crushed meringue	£ 10.00	<b>TORTA CAPRESE AL LIMONE (V)</b> Flourless lemon and almond cake, rum & raisin ice cream	£ 10.00
<b>TORTA AL FORMAGGIO (Vg)</b> Vegan cheesecake, blueberries, cashew & peanut butter sauce	£ 10.00	<b>TIRAMISU (V)</b> Espresso, ladyfinger biscuits, mascarpone cream, prepared tableside	£ 14.00

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ITALIAN BAR & RESTAURANT