

# il PAMPERO

## SET-MENU

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

### STARTERS

#### TONNO AFFUMICATO

Smoked tuna carpaccio, pickled courgettes, whipped ricotta & courgette flowers

#### 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

#### RISOTTO PORCINI E TALEGGIO

Cep mushroom risotto, taleggio & Parmesan

#### MELANZANA RIPIENA (Vg)

Baked aubergine, olives, pine nuts, raisins, spicy crumb & tomato fondue

#### GALLETTO ALLA DIAVOLA

Spatchcock baby chicken, chili, lemon & pepper stew

#### BRANZINO E ZUCCHINI

Pan roast 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)

Roasted Mediterranean vegetables (Vg) (£ 7.00)

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

Crispy fried courgettes (V) (£ 8.00)

### DESSERTS

#### PANNACOTTA (V)

Orange blossom pannacotta, charred grapefruit, cantuccini

#### 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