

il PAMPERO

DINNER À LA CARTE

STARTERS

MINISTRONE (Vg) Seasonal mixed vegetable soup, beans, tomato & basil	£ 14.00
BURRATA (V) Andria burrata, grilled chickory, figs & aged balsamic	£ 18.00
CARPACCIO DI MANZO Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan	£ 18.00
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 CECI Grilled octopus, chickpea purée & red "bagnetto" sauce	£ 22.00

HOMEMADE PASTA

PACCHERI NDUJA Paccheri in spicy Calabrian 'Nduja ragù, stracciatella,	£ 20.00
RISOTTO PORCINI E TALEGGIO Cep mushroom risotto, taleggio & Parmesan	£ 22.00
TONNARELLI VONGOLE Fresh spaghetti, palour clams, chilli, garlic & Sardinian Bottarga	£ 22.00
GNOCCHI AL GORGONZOLA E CAVOLO NERO (V) Potato gnocchi, cavolo nero, chestnuts & Gorgonzola fondue	£ 22.00
PAPPARDELLE AL RAGU DI CINGHIALE Pappardelle, wild boar ragù & 36-month aged Parmesan	£ 28.00

MAINS

MELANZANA RIPIENA (Vg) Baked aubergine, olives, pine nuts, raisins, spicy crumb & tomato fondue	£ 22.00
CONIGLIO ALL'ISCHITANA Stewed rabbit leg in tomato and herb sauce, roasted saddle ballotine & soft polenta	£ 32.00
BRANZINO E ZUCCHINE Pan-roast seabass fillet, courgette cream, clams & samphire	£ 32.00
MERLUZZO BURRO E SALVIA Cod steak butter & sage, chickpea & Guanciale stew	£ 32.00
PETTO D'ANATRA Duck breast, honey glazed plum, pumpkin purée & lavender jus	£ 36.00
MEDAGLIONE DI CERVO Pan roast venison loin, Chanterelle mushroom, celeriac purée & blackberry jus	£ 38.00

SIDES

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
ZUCCHINE FRITTE (V) Crispy fried courgettes	£ 8.00
RUCOLA E PARMIGIANO Rocket and Parmesan salad, with aged balsamic	£ 8.00

Desserts

GELATI E SORBETTI (V/Vg) Selection of artisanal ice cream & sorbets	£ 5.00/ £8.00/ £ 10.00	NOCCIOLATO (V) Chocolate & hazelnut sphere, frangipane & a warm Gianduja sauce	£ 10.00
PERE E MASCARPONE (V) Red wine poached pear, vanilla crumble & mascarpone cream	£ 10.00	TIRAMISU (V) Espresso, ladyfinger biscuits & mascarpone cream with your choice of Italian liqueur	£ 14.00
TORTA AL FORMAGGIO (Vg) Vegan cheesecake, blueberries, cashew & peanut butter sauce	£ 10.00		

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ITALIAN BAR & RESTAURANT