

# il PAMPERO

## LUNCH 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	£ 18.00
<b>CARPACCIO DI MANZO</b> Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan	£ 18.00
<b>CALAMARI</b> Crispy fried, chilli, spring onions & garlic mayo	£ 18.00
<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>PICI CACIO E PEPE (V)</b> Pici in a creamy Pecorino & black pepper sauce	£ 18.00
<b>PACCHERI NDUJA</b> Paccheri in spicy Calabrian 'Nduja ragù, stracciatella,	£ 20.00
<b>RISOTTO PORCINI E TALEGGIO</b> Cep mushroom risotto, taleggio & Parmesan	£ 22.00
<b>TONNARELLI VONGOLE</b> Fresh spaghetti, palourd clams, chilli, garlic & Sardinian Bottarga	£ 22.00
<b>PENNE ALL'ARRABBIATA</b> Penne in a spicy arrabbiata sauce, basil & fresh tomato	£ 22.00
<b>PAPPARDELLE ALLA BOLOGNESE</b> Pappardelle, beef Bolognese & 36 months aged Parmesan	£ 22.00

### MAINS

<b>INSALATA CESARE</b> Crispy gem lettuce, croutons, anchovies, Parmesan & bacon <i>Add grilled tiger prawns</i> £ 10.00 <i>Add grilled chicken</i> £ 8.00	£ 15.00
<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>POLLO ALLA MILANESE</b> Chicken breast Milanese style with rocket & Parmesan salad	£ 28.00
<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 thinly sliced, rocket, Parmesan & aged balsamic	£ 36.00

### SIDES

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

### Desserts

<b>GELATI E SORBETTI (V/Vg)</b> Selection of artisanal ice cream & sorbets	£ 5.00/ £8.00/ £ 10.00	<b>COPPA FRAGOLA (V)</b> Balsamic macerated strawberries, vanilla & strawberry gelato, whipped cream & crushed meringue	£ 10.00
<b>AFFOGATO AL CAFFE (V)</b> Vanilla gelato, espresso shot & crushed amaretti	£ 8.00	<b>TIRAMISU (V)</b> Espresso, ladyfinger biscuits & mascarpone cream with your choice of Italian liqueur	£ 14.00
<b>TORTA AL FORMAGGIO (Vg)</b> Vegan cheesecake, blueberries, cashew & peanut butter sauce	£ 10.00		

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ITALIAN BAR & RESTAURANT