

# 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>EGGS BENEDICT</b> Poached eggs on English muffin, Hollandaise sauce & crispy bacon	£ 16.00
<b>EGGS ROYALE</b> Poached eggs on English muffin, Hollandaise sauce & Scottish smoked salmon	£ 18.00
<b>BURRATA E POMODORI (V)</b> Burrata d'andria, heritage tomatoes & basil	£ 18.00
<b>CALAMARI</b> Crispy fried, chilli, spring onions & garlic mayo	£ 18.00
<b>CARPACCIO DI MANZO</b> Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan	£ 18.00
<b>TONNO AFFUMICATO</b> Smoked tuna carpaccio, pickled courgettes, whipped ricotta & courgette flowers	£ 20.00
<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>PACCHERI NDUJA</b> Paccheri in spicy Calabrian 'Nduja ragù, stracciatella,	£ 20.00
<b>PENNE ALL'ARRABBIATA</b> Penne in a spicy arrabbiata sauce, basil & fresh tomato	£ 22.00
<b>TONNARELLI VONGOLE</b> Fresh spaghetti, palourd clams, chilli, garlic & Sardinian Bottarga	£ 22.00
<b>RISOTTO PORCINI E TALEGGIO</b> Cep mushroom risotto, taleggio & Parmesan	£ 22.00
<b>PAPPARDELLE ALLA BOLOGNESE</b> Pappardelle, beef Bolognese & 36 months aged Parmesan	£ 22.00

### MAINS

<b>MELANZANA RIPIENA (Vg)</b> Baked aubergine, olives, pine nuts, raisins, spicy crumb & tomato fondue	£ 22.00
<b>PIZZA PICCANTE</b> Tomato sauce, mozzarella, spicy ventricina salami & nduja	£ 22.00
<b>PIZZA AL TARTUFO (V)</b> Mozzarella, Taleggio, mushrooms & black truffle	£ 24.00
<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 (£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.



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ITALIAN BAR & RESTAURANT