

il PAMPERO

LUNCH À LA CARTE

STARTERS

MINISTRONE (Vg) Seasonal mixed vegetable soup, beans, tomato & basil	£ 14.00
BURRATA E POMODORI (V) Andria burrata, heritage tomato & basil	£ 18.00
CARPACCIO DI MANZO Pepper seared beef carpaccio, rocket & aged Parmesan	£ 18.00
CALAMARI Crispy fried, chilli, spring onions & garlic mayo	£ 18.00
TONNO AFFUMICATO Smoked tuna carpaccio, pickled mushrooms & whipped ricotta	£ 20.00
CRUDO DI PARMA Thinly-sliced 24 month cured Parma ham, "Gnocco fritto"	£ 20.00

HOMEMADE PASTA

PICI CACIO E PEPE (V) Pici in a creamy Pecorino & black pepper sauce	£ 18.00
PACCHERI NDUJA Paccheri in spicy Calabrian 'Nduja ragù, stracciatella	£ 20.00
PENNE ALL'ARRABBIATA Penne in a spicy arrabbiata sauce, basil & fresh tomato	£ 22.00
PAPPARDELLE ALLA BOLOGNESE Pappardelle, beef Bolognese & 36 months aged Parmesan	£ 22.00
RISOTTO AL TARTUFO Vialone nano risotto & 24 months aged Parmesan, black autumn truffle	£ 30.00
TONNARELLI AL GRANCHIO E PEPERONCINO Fresh spaghetti, chili, garlic & Dorset crab	£ 32.00

MAINS

INSALATA CESARE Crispy gem lettuce, croutons, anchovies, Parmesan & bacon <i>Add grilled tiger prawns</i> <i>Add grilled chicken</i>	£ 15.00 £ 10.00 £ 8.00
GAMBERI E AVOCADO Seasonal mixed leaves, prawns, avocado, cherry tomato & honey mustard dressing	£ 22.00
TORTINO DI ZUCCA (Vg) Pumpkin and rainbow chard timbale, pumpkin & hazelnut pesto	£ 25.00
POLLO ALLA MILANESE Chicken breast Milanese style with rocket & Parmesan salad	£ 28.00
BRANZINO E ZUCCHINE Pan-roast seabass fillet, courgette cream, clams & samphire	£ 32.00
TAGLIATA DI MANZO Dry aged Angus sirloin steak thinly sliced, rocket, Parmesan & aged balsamic	£ 36.00

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	COPPA FRAGOLA (V) Balsamic macerated strawberries, vanilla & strawberry gelato, whipped cream & crushed meringue	£ 10.00
AFFOGATO AL CAFFE (V) Vanilla gelato, espresso shot & crushed amaretti	£ 8.00	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