

il PAMPERO

DINNER À LA CARTE

STARTERS

BURRATA (V) Andria burrata, grilled chicory, figs & aged balsamic	£ 18.00
CARPACCIO DI MANZO Pepper seared beef carpaccio, pickled wild mushrooms, ricotta & 24 months Parmesan	£ 18.00
CARPACCIO DI RAPE ROSSE (Vg) Thinly sliced roast beetroot, crispy cavolo nero, hazelnut, mustard oil	£ 19.00
VELLUTATA DI PATATE E TARTUFO AUTUNNALE (V) Potato velouté & black autumn truffle	£ 20.00
POLPO E CECI Grilled octopus, chickpea purée & red "bagnetto" sauce	£ 22.00
TAGLIATELLA DI SEPPIA Thinly sliced cuttlefish, Dorset crab & Amalfi lemon salad	£ 24.00

MAINS

TORTINO DI ZUCCA (Vg) Pumpkin and rainbow chard timbale, pumpkin seeds & hazelnut pesto	£ 25.00
TACCHINO NATALIZIO Turkey roulade with an Italian sausage stuffing, pancetta, Brussel sprouts, chestnuts & pomegranate	£ 32.00
BRANZINO Line caught seabass fillet, chickpea & clam stew	£ 34.00
PETTO D'ANATRA Duck breast, honey glazed plum, pumpkin purée & lavender jus	£ 36.00
FILETTO DI VITELLO Pan roast veal fillet, parsnip puree, creamy morel sauce	£ 40.00
HALIBUT Pan roast halibut steak, artichoke timbale, pickled cipollini onions & mussel sauce	£ 40.00

HOMEMADE PASTA

PACCHERI NDUJA Paccheri in spicy Calabrian nduja salami ragu, stracciatella	£ 20.00
PICI CACIO E PEPE (V) Pici in a creamy Pecorino & black pepper sauce, prepared tableside in a "Oro nero" cheese wheel	£ 22.00
ORECCHIETTE ALLE CIME DI RAPA (Vg) Orecchiette, garlic, chili, rapini cream & spicy crumb	£ 22.00
PAPPARDELLE AL RAGU DI CINGHIALE Pappardelle, wild boar ragu & 36 months aged Parmesan	£ 28.00
TORTELLONI DI CARCIOFI Artichoke tortelloni, red prawn ragu & stracciatella	£ 29.00
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

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	£ 12.00
MONTE BIANCO (Vg) Meringue, cream and vanilla poached crushed chestnuts	£ 10.00	TIRAMISU (V) Espresso, ladyfinger biscuits & mascarpone cream with your choice of Italian liqueur	£ 14.00
GELATO AL PANETTONE (Vg) Panettone ice cream, cranberry compote & pandoro	£ 12.00		

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ITALIAN BAR & RESTAURANT