

# il PAMPERO

## DINNER À LA CARTE

### STARTERS

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

### MAINS

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

### HOMEMADE PASTA

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| <b>PACCHERI NDUJA</b><br>Paccheri in spicy Calabrian nduja salami ragu, stracciatella   | £ 20.00 |
| <b>PICI CACIO E PEPE (V)</b><br>Pici in a creamy Pecorino & black pepper sauce, prepared tableside in a "Oro nero" cheese wheel | £ 22.00 |
| <b>ORECCHIETTE ALLE CIME DI RAPA (Vg)</b><br>Orecchiette, garlic, chili, rapini cream & spicy crumb                             | £ 22.00 |
| <b>PAPPARDELLE AL RAGU DI CINGHIALE</b><br>Pappardelle, wild boar ragu & 36 months aged Parmesan                                | £ 28.00 |
| <b>TORTELLONI DI CARCIOFI</b><br>Artichoke tortelloni, red prawn ragu & stracciatella   | £ 29.00 |
| <b>RISOTTO AL TARTUFO</b><br>Vialone nano risotto & 24 months aged Parmesan, black autumn truffle                               | £ 30.00 |
| <b>TONNARELLI AL GRANCHIO E PEPERONCINO</b><br>Fresh spaghetti, chili, garlic & Dorset crab                                     | £ 32.00 |

### SIDES

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| <b>PATATE ARROSTO (V)</b><br>Roast potatoes with garlic & rosemary                       | £ 6.00 |
| <b>SPINACI UVETTA E PINOLI (Vg)</b><br>Spinach in garlic, olive oil, pine nuts & raisins | £ 7.00 |
| <b>INSALATA MISTA (Vg)</b><br>Mixed seasonal salad leaves, with The Hari dressing        | £ 7.00 |
| <b>ZUCCHINE FRITTE (V)</b><br>Crispy fried courgettes                                    | £ 8.00 |
| <b>RUCOLA E PARMIGIANO</b><br>Rocket and Parmesan salad, with aged balsamic              | £ 8.00 |

### Desserts

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| <b>GELATI E SORBETTI (V/Vg)</b><br>Selection of artisanal ice cream & sorbets      | £ 5.00/ £8.00/ £ 10.00 | <b>NOCCIOLATO (V)</b><br>Chocolate & hazelnut sphere, frangipane & a warm Gianduja sauce                    | £ 12.00 |
| <b>MONTE BIANCO (Vg)</b><br>Meringue, cream and vanilla poached crushed chestnuts  | £ 10.00                | <b>TIRAMISU (V)</b><br>Espresso, ladyfinger biscuits & mascarpone cream with your choice of Italian liqueur | £ 14.00 |
| <b>GELATO AL PANETTONE (V)</b><br>Panettone ice cream, cranberry compote & pandoro | £ 12.00                |   |         |

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ITALIAN BAR & RESTAURANT