

# il PAMPERO

## DINNER À LA CARTE

### STARTERS

<b>BURRATA (V)</b> Andria burrata, grilled chicory, figs & aged balsamic	£ 18.00
<b>CARPACCIO DI MANZO</b> Pepper seared beef carpaccio, pickled wild mushrooms, ricotta & 24 months Parmesan	£ 18.00
<b>VELLUTATA DI PATATE E TARTUFO AUTUNNALE (V)</b> Potato velouté & black autumn truffle	£ 20.00
<b>CRUDO DI PARMA</b> Thinly-sliced 24 month cured Parma ham, "Gnocco fritto"	£ 20.00
<b>POLPO E CECI</b> Grilled octopus, chickpea purée & red "bagnetto" sauce	£ 22.00
<b>TAGLIATELLA DI SEPPIA</b> Thinly sliced cuttlefish, Dorset crab & Amalfi lemon salad	£ 24.00

### HOMEMADE PASTA

<b>GNOCCHI AL GORGONZOLA E CAVOLO NERO (V)</b> Potato gnocchi, cavolo nero, chestnuts & gorgonzola fondue	£ 24.00
<b>PAPPARDELLE AL RAGU DI CINGHIALE</b> Pappardelle, wild boar ragu & 36 months aged Parmesan	£ 28.00
<b>TORTELLONI DI CARCIOFI</b> Artichoke tortelloni, red prawn ragu & straciatella	£ 29.00
<b>RISOTTO AL TARTUFO</b> Vialone nano risotto & 24 months aged Parmesan, black autumn truffle	£ 30.00
<b>TONNARELLI AL GRANCHIO E PEPERONCINO</b> Fresh spaghetti, chili, garlic & Dorset crab	£ 32.00

### MAINS

<b>TORTINO DI ZUCCA (Vg)</b> Pumpkin and rainbow chard timbale, pumpkin seeds & hazelnut pesto	£ 25.00
<b>CONIGLIO ALL'ISCHITANA</b> Stewed rabbit leg in tomato and herb sauce, roasted saddle ballotine & soft polenta	£ 32.00
<b>BRANZINO E ZUCCHINE</b> Pan-roast seabass fillet, courgette cream, clams & samphire	£ 32.00
<b>MERLUZZO BURRO E SALVIA</b> Cod steak butter & sage, chickpea & Guanciale stew	£ 32.00
<b>PETTO D'ANATRA</b> Duck breast, honey glazed plum, pumpkin purée & lavender jus	£ 36.00
<b>MEDAGLIONE DI CERVO</b> Pan roast venison loin, Chanterelle mushroom, celeriac purée & blackberry jus	£ 38.00

### 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>NOCCIOLATO (V)</b> Chocolate & hazelnut sphere, frangipane & a warm Gianduja sauce	£ 10.00
<b>PERE E MASCARPONE (V)</b> Red wine poached pear, vanilla crumble & mascarpone cream	£ 10.00	<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