

il PAMPERO

WHITE ALBA TRUFFLE MENU

Six-courses | £200.00pp
Wine Pairing | £120.00pp

Designed for sharing
All served with 2 grams of shaved White Alba Truffle

CARNE CRUDA

Hand chopped raw Fassona beef

2019 Alta Langa, Piemonte

FONDUTA

Fontina fondue, sourdough

2021 Pinot Bianco, Tenuta J Hofstatter, Trentino

TAJARIN

30 egg yolk tagliolini, butter & 24-month aged Parmesan

2020 Corte del Lupo Bianco, Ca' del Bosco, Lombardia

RAVIOLI DEL PLIN (V)

Braised beef and vegetable ravioli, butter and jus emulsion, rosemary

2020 Barbera Riserva Prunotto DOCG Costamiole Nizza, Piemonte

FILETTO DI VITELLO

Pan roast veal fillet, parsnip purée, creamy morel sauce

2015 Mille E Una Notte Donnafugate, Sicily

FIORDILATTE

Fiordilatte ice cream, olive oil

2021 Gewürztraminer, Franz Haas, Trentino

Add extra White Alba Truffle (freshly shaved, tableside) at £18 per gram
Wine served at 125ml per glass

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ITALIAN BAR & RESTAURANT