

il PAMPERO

À LA CARTE

STARTERS & SALADS

MINISTRONE (Vg) Seasonal mixed vegetable soup, beans, tomato & basil	£ 14.00
PINZIMONIO (Vg) Winter vegetable crudité with Umbrian extra virgin olive oil	£ 17.00
BURRATA E POMODORI (V) Andria burrata, heritage tomato & basil	£ 18.00
FINOCCHI E ARANCE (Vg) Thinly sliced fennel, blood orange & rocket salad	£ 18.00
CARPACCIO DI MANZO Pepper seared beef carpaccio, raw artichoke salad & 24 month-aged Parmesan	£ 20.00
POLPO E CECI Grilled octopus, chickpea purée & red “bagnetto” sauce	£ 22.00
GAMBERI E AVOCADO Seasonal mixed leaves, prawns, avocado, cherry tomatoes & a honey mustard dressing	£ 22.00
CARCIOFI E PARMIGIANO Thinly sliced artichokes, crispy lettuce, aged Parmesan & extra virgin olive oil	£ 22.00

HOMEMADE PASTA

PACCHERI NDUJA Paccheri in spicy Calabrian nduja salami ragu & stracciatella	£ 20.00
RAVIOLI DI ZUCCA E SALVIA (Vg) Pumpkin and sage ravioli, toasted almonds	£ 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
RISOTTO AI GAMBERI Red prawn risotto, fennel & extra virgin olive oil	£ 28.00
PAPPARDELLE AL RAGU DI CINGHIALE Pappardelle, wild boar ragu & 24 month-aged Parmesan	£ 28.00
TONNARELLI AL GRANCHIO E PEPERONCINO Fresh spaghetti, chili, garlic & Dorset crab	£ 32.00

LARGER PLATES FOR SHARING

ANTIPASTO ALL'ITALIANA Selection of artisanal Italian cold cuts & salami, Sardinian bread, Tuscan Pecorino & homemade pickles	£ 32.00
OSSOBUCO ALLA MILANESE Veal ossobuco Milanese style with saffron risotto	£ 60.00
SPAGHETTI ALL'ASTICE Whole native lobster, spaghetti, fresh tomato & herbs	£ 70.00

MAINS

TORTINO DI ZUCCA (Vg) Pumpkin and rainbow chard timbale, pumpkin seeds & hazelnut pesto	£ 25.00
POLLETTO AL MATTONE Roasted Spatchcock Baby Chicken, herbs, potato & onion tart	£ 28.00
BRANZINO Line caught seabass fillet, chickpea & clam stew	£ 34.00
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	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
CROSTATINA DI RICOTTA (V) Buffalo ricotta tart, caramelized blood orange & Disaronno cream	£ 12.00		

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ITALIAN BAR & RESTAURANT