

il PAMPERO

BRUNCH

Set-Menu

Enjoy three courses for £45.00pp when choosing a dish from each section of our brunch menu:
Light Options | Pasta & Mains | Desserts

LIGHT OPTIONS

EGG BENEDICT Poached eggs on English muffin, Hollandaise sauce & crispy bacon	£ 16.00
PINZIMONIO (Vg) Winter vegetable crudité with Umbrian extra virgin olive oil	£ 17.00
EGG ROYALE Poached eggs on English muffin, Hollandaise sauce & Scottish smoked salmon	£ 18.00
BURRATA E POMODORI (V) Andria burrata, heritage tomato & basil	£ 18.00
CALAMARI Crispy fried squid, chili, spring onions & garlic mayo	£ 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

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
ORECCHIETTE ALLE CIME DI RAPA (Vg) Orecchiette, garlic, chili, rapini cream & spicy crumb	£ 22.00
PICI CACIO E PEPE (V) Pici in a creamy Pecorino & black pepper sauce, prepared tableside in a "Oro nero" cheese wheel	£ 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

MAINS

PIZZA PICCANTE Tomato sauce, mozzarella, spicy ventricina salami & nduja	£ 22.00
PIZZA AL TARTUFO (V) Mozzarella, taleggio, mushrooms & black truffle	£ 24.00
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 E ZUCCHINE Pan roast seabass fillet, courgette cream, clams & samphire (+ £8 supplement)	£ 34.00
TAGLIATA DI MANZO Dry aged Angus sirloin steak thinly sliced, rocket, Parmesan & aged balsamic (+ £8 supplement)	£ 36.00

DESSERTS

CARRELLO DEI DOLCI Selection of Italian desserts from our trolley	£ 15.00
GELATI E SORBETTI (V/Vg) Selection of artisanal ice cream & sorbets	£ 5.00/ £ 8.00/ £ 10.00

COCKTAILS

CLASSICO Hari Gin, Indian bitter spices & dry vermouth	£ 19.00
TIPICO Malfy Original gin, Antica Formula vermouth & Campari	£ 19.00
POMELLO SPRITZ Pomello, St Germain elderflower liquor, soda water & Champagne	£ 21.00
SELECT SPRITZ Select, Prosecco, Soda	£ 16.00
NO-GRONI Tanqueray 0%, Lyre's vermouth 0% & Crodino	£ 18.00

Go Bottomless

Enjoy 90 minutes of free-flowing:
Prosecco, Mimosa, Bellini, Aperol Spritz and
Chandon Spritz when ordering at least one
dish from the menu for £30.00pp.



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ITALIAN BAR & RESTAURANT