

# il PAMPERO

## À LA CARTE

### STARTERS & SALADS

<b>MINISTRONE (Vg)</b> Seasonal mixed vegetable soup, beans, tomato & basil	£ 14.00
<b>FINOCCHI E ARANCE (Vg)</b> Thinly sliced fennel, blood orange & rocket salad	£ 16.00
<b>BURRATA E POMODORI (V)</b> Andria burrata, heritage tomato & basil	£ 18.00
<b>CALAMARI FRITTI</b> Crispy fried, chili & spring onions, garlic mayo	£ 18.00
<b>CARPACCIO DI MANZO</b> Pepper seared beef carpaccio, raw artichoke salad & 24 month-aged Parmesan	£ 20.00
<b>POLPO E NDUJA</b> Grilled octopus, buffalo ricotta, crispy focaccia & nduja	£ 22.00
<b>CARCIOFI E PARMIGIANO</b> Thinly sliced artichokes, crispy lettuce, aged Parmesan & extra virgin olive oil	£ 22.00
<b>GAMBERI E AVOCADO</b> Seasonal mixed leaves, prawns, avocado, cherry tomatoes & a honey mustard dressing	£ 22.00
<b>ANTIPASTO ALL'ITALIANA</b> Selection of artisanal Italian cold cuts & salami, Sardinian bread, Tuscan Pecorino, homemade pickles (ideal for sharing)	£ 28.00

### 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

### HOMEMADE PASTA

*All pastas may be served as a main course for a £5 supplement*

<b>ORECCHIETTE ALLE CIME DI RAPA (Vg)</b> Orecchiette, garlic, chilli, rapini cream & spicy crumb	£ 16.00
<b>PACCHERI NDUJA</b> Paccheri in spicy Calabrian nduja salami ragù & stracciatella	£ 18.00
<b>PICI CACIO E PEPE (V)</b> Pici in a creamy Pecorino & black pepper sauce, prepared tableside in a "Oro nero" cheese wheel	£ 20.00
<b>RAVIOLI DI ASPARAGI (V)</b> Ricotta & asparagus ravioli, pecorino cream, confit tomato	£ 24.00
<b>PAPPARDELLE AL RAGU DI CINGHIALE</b> Pappardelle, wild boar ragu & 24 month-aged Parmesan	£ 24.00
<b>RISOTTO AI GAMBERI E CARCIOFI</b> Red prawn risotto, artichokes & extra virgin olive oil	£ 26.00
<b>TONNARELLI AL GRANCHIO E PEPERONCINO</b> Fresh spaghetti, chili, garlic & Dorset crab	£ 28.00

### MAINS

<b>MELANZANA RIPIENA (Vg)</b> Baked aubergine, olives, pine nuts, raisin filling, spicy crumb & tomato fondue	£ 22.00
<b>POLLO ALLA MILANESE</b> Chicken breast Milanese style with rocket & parmesan salad	£ 25.00
<b>POLLETTO AL MATTONE</b> Spatchcock baby chicken roast with herbs, potato & onion tart	£ 26.00
<b>BRANZINO</b> Line caught seabass fillet, courgette purée, clams & samphire	£ 34.00
<b>PESCATRICE, FAVE, ASPARAGI E PISELLI</b> Pan-roast monkfish tail, pea, asparagus & broad bean casserole	£ 35.00
<b>TAGLIATA DI MANZO</b> Dry-aged Angus sirloin steak, rocket, Parmesan & aged balsamic	£ 36.00
<b>OSSOBUCO ALLA MILANESE</b> Veal ossobuco "Milanese-style" with saffron risotto	£ 39.00

### Desserts

<b>GELATI E SORBETTI (V/Vg)</b> Selection of Italian artisanal gelati & sorbetti	£ 5.00/ £8.00/ £ 10.00	<b>TORTA AL FORMAGGIO E MIRTILLI (Vg)</b> Vegan cheesecake, blueberries, cashew & peanut butter sauce	£ 12.00
<b>CANNOLO SICILIANO (V)</b> Sicilian cannolo, orange flavoured ricotta, chocolate & pistachio	£ 10.00	<b>NOCCIOLATO (V)</b> Chocolate & hazelnut sphere, frangipane & a warm Gianduja sauce	£ 12.00
<b>AFFOGATO AL CAFFE (V)</b> Vanilla gelato, espresso shot & crushed amaretti	£ 12.00	<b>TIRAMISU (V)</b> Espresso, ladyfinger biscuits & mascarpone cream	£ 14.00

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ITALIAN BAR & RESTAURANT