

il PAMPERO

À LA CARTE

Cicchetti

NOCELLARA OLIVES (Vg) Sicilian green olives	£ 5.00
CROSTINI (V) Topped with whipped feta, minted peas & asparagus	£ 6.00
TRUFFLE ARANCINI (V) With truffle mayo	£ 8.00
SPIEDINO DI POLLO Honey gochujang glazed chicken skewers	£ 9.00
FOCACCIA E PROSCIUTTO DI PARMA Apulian focaccia served with Parma ham	£ 10.00
CALAMARI FRITTI Fried squid with red chilli, spring onion & lemon aioli	£ 12.00
GAMBERI Grilled prawns with garlic, chilli & parsley	£ 14.00

STARTERS & SALADS

MINISTRONE (Vg) Seasonal vegetable minestrone	£ 14.00
INSALATA DI ZUCCA E QUINOA (Vg) Quinoa, spinach, broccoli, roasted squash & pomegranate	£ 16.00
BURRATA, RADICCHIO E NOCCIOLE (V) Andria burrata, Castelfranco radicchio, toasted hazelnuts & a balsamic glaze	£ 18.00
PARMIGINANA DI MELANZANE (V) Aubergine Parmigiana, basil & Parmesan fondue	£ 18.00
CARPACCIO DI MANZO Pepper-seared beef carpaccio, mustard mayonnaise, wild mushroom 24-month aged Parmesan	£ 18.00
CARPACCIO DI TONNO Citrus-cured tuna, pink grapefruit emulsion, pink peppercorn & mix leaf salad cress	£ 21.00

SIDES

PURÈ DI PATATE (V) Mashed potatoes	£ 6.00
INSALATA MISTA (Vg) Mixed leaf garden salad	£ 6.00
PADRON PEPERONCINI (Vg) Padron peppers & maldon salt	£ 7.00
FAVE & BIETOLA (Vg) Apulian fava beans & sautéed Swiss chard	£ 7.00
BROCCOLI (Vg) Tender-stem broccoli, chilli & garlic	£ 7.00
PATATE FRITTE (V) French Fries Add Parmesan/Truffle	£ 7.00 £ 3.00 / £ 4.00
ZUCCHINE FRITTE (V) Crispy fried courgettes	£ 8.00

HOMEMADE PASTA

SPAGHETTI AL POMODORO (V) Spaghetti, yellow and red cherry tomato sauce & basil	£ 16.00
PICI CACIO E PEPE (V) Pici in a creamy Pecorino & black pepper sauce, prepared tableside in a “Oro nero” cheese wheel	£ 20.00
MAFALDE NERANO (V) Mafalde, courgette purée, salted ricotta & crispy courgette	£ 22.00
RISOTTO DI ZUCCA (V) Pumpkin risotto, roasted hazelnut & gorgonzola cream	£ 25.00
PACCHERI AL GRANCHIO Paccheri with creamy tomato & King Crab sauce	£ 28.00

MAINS

BISTECCA DI CAVOLFIORE (Vg) Turmeric cauliflower steak, garlic and herb breadcrumbs & a vegan cheese fondue	£ 24.00
POLLO ALLA MILANESE Chicken Milanese, wild rocket & aged balsamic	£ 24.00
FRITTO MISTO DI MARE Fried whitebait, prawns, squid, crispy courgette & tartare sauce	£ 28.00
FEGATO ALLA VENEZIANA Grilled calf liver, mashed potato, caramelised onion & a veal jus	£ 28.00
FILETTO DI SPIGOLA Wild seabass fillet, Puy lentil & Swiss chard stew	£ 32.00
TAGLIATA DI MANZO Sirloin steak (6 oz), served with wild rocket & Parmesan	£ 36.00
PESCE DEL GIORNO Salt-Baked whole fish, served with tender stem broccoli, prepared tableside (for 2 people sharing)	£ 65.00

DESSERTS

GELATI E SORBETTI (V/Vg) Selection of Italian artisanal gelati & sorbetti	£ 5.00/ £8.00/ £ 10.00
BROWNIE (Vg) Vegan fudge brownie, crunchy pistachios & raspberry sorbet	£ 12.00
AFFOGATO AL CAFFE (V) Vanilla gelato & espresso shot	£ 12.00
CROSTATA AL LIMONE (V) Amalfi lemon curd in a buttery tart shell, topped with meringue	£ 12.00
NOCCIOLATO (V) Chocolate & hazelnut sphere, frangipane & warm Gianduja sauce	£ 12.00
TIRAMISU (V) Espresso, ladyfinger biscuits & mascarpone cream	£ 14.00

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ITALIAN BAR & RESTAURANT