

# il PAMPERO

## À LA CARTE

### Cicchetti

Cicchetti (often described as the Italian version of tapas) are sharing-size dishes, typically served in cicchetti bars in Venice. The tradition is deeply tied to Venice's culture of social eating and drinking.

<b>GAMBERI</b> Grilled prawns with garlic, chilli & parsley	£ 14.00	<b>ZUCCHINE FRITTE (V)</b> Crispy fried courgettes	£ 8.00
<b>CALAMARI FRITTI</b> Fried squid with red chilli, spring onion & lemon aioli	£ 12.00	<b>TRUFFLE ARANCINI (V)</b> With truffle mayo	£ 8.00
<b>FOCACCIA E PROSCIUTTO DI PARMA</b> Apulian focaccia served with Parma ham	£ 10.00	<b>NOCELLARA OLIVES (Vg)</b> Sicilian green olives	£ 5.00
<b>STRACCIATELLA CROSTINI (V)</b> Roasted cherry tomato & basil oil	£ 10.00		

### STARTERS & SALADS

<b>TARTARE DI TONNO</b> Citrus-cured tuna, pink grapefruit emulsion, avocado purée & carasau shard	£ 22.00
<b>CARPACCIO DI MANZO</b> Pepper-seared beef carpaccio, grilled peach, wild rocket, 24-month aged Parmesan & a lemon dressing	£ 22.00
<b>BURRATA &amp; HEIRLOOM TOMATOES (V)</b> Creamy Andria burrata, yellow & red tomatoes, finished with basil oil	£ 19.00
<b>PARMIGIANA DI MELANZANE (V)</b> Aubergine parmigiana, tomato & basil	£ 18.00
<b>MINISTRONE (Vg)</b> Seasonal vegetable minestrone	£ 14.00
<b>CEASAR SALAD</b> Served with lettuce, croutons, anchovies & Parmesan	£ 14.00
<i>Add grilled chicken</i>	£ 7.00
<i>Add grilled tiger prawns</i>	£ 10.00
<i>Add bacon</i>	£ 2.00

### SIDES

<b>PATATE ARROSTO (V)</b> Roast Potatoes	£7.00
<b>BROCCOLI (Vg)</b> Tender-stem broccoli, chilli & garlic	£ 7.00
<b>INSALATA MISTA (Vg)</b> Mixed leaf garden salad	£ 6.50
<b>PATATE FRITTE (V)</b> French Fries	£ 7.00
<i>Add Parmesan</i>	£ 3.00
<i>Add Truffle oil (V)</i>	£ 4.00

### MAINS

<b>TAGLIATA DI MANZO</b> Beef steak served with wild rocket, Parmesan & a balsamic vinegar glaze	£ 42.00
<b>TONNO</b> Sesame-crusting tuna, carrot purée & wilted baby fennel	£ 39.00
<b>POLLO ALLA MILANESE</b> Chicken Milanese, wild rocket, Parmesan & a balsamic vinegar glaze	£ 34.00
<b>RISOTTO MELANZANE E BURRATA (V)</b> Creamy risotto with smoked aubergine & fresh burrata	£ 28.00
<b>PACCHERI ZUCCHINE E GAMBERI</b> Paccheri with courgette, prawns & a hint of lemon	£ 28.00
<b>FIORI DI ZUCCHINA RIPIENI (Vg)</b> Courgette flower filled with vegan cheese, served with broad beans, peas & mint	£ 26.00
<b>PICI CACIO E PEPE</b> Pici in a creamy Pecorino & black pepper sauce, (prepared tableside in a Pecorino cheese wheel)	£ 24.00
<b>TONNARELLI BOLOGNESE</b> Traditional tonnarelli pasta with slow-cooked Bolognese ragù	£ 22.00
<b>INSALATA DI GAMBERI</b> Avocado and prawn salad, lettuce & sun dried tomatoes	£ 20.00
<b>MONTANARA</b> Southern fried pizza with a basil and tomato base, topped with Parmesan	£ 19.50
<b>TONNARELLI AL POMODORO (V)</b> Tonnarelli yellow and red cherry tomato sauce & basil	£ 18.00