

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.

POLENTA FRITTA E GAMBERI Fried polenta bites, topped with a devilled prawn	£ 14.00	STRACCIATELLA CROSTINI (V) Roasted cherry tomato & basil oil	£ 10.00
POLPETTE Beef meatballs, tomato and basil sauce & 36-month-aged Parmesan	£ 12.00	ZUCCHINE FRITTE (V) Crispy fried courgettes	£ 8.00
CALAMARI FRITTI Fried squid with red chilli, spring onion & lemon aioli	£ 12.00	TRUFFLE ARANCINI (V) With truffle mayo	£ 8.00
FOCACCIA E PROSCIUTTO DI PARMA Apulian focaccia served with Parma ham	£ 10.00	NOCELLARA OLIVES (Vg) * Hannah's Pick Sicilian green olives	£ 5.00

STARTERS & SALADS

CEVICHE DI BRANZINO* Hannah's Pick Sea bream ceviche, basil & tomato water, blackberry, spring onion & red chilli	£ 22.00
CARPACCIO DI MANZO* Hannah's Pick (High in iron) Beef carpaccio, roast cauliflower purée, cauliflower, rocket cress, 36-month-aged Parmesan & an apple cider dressing	£ 22.00
BURRATA (V) Apulian Burrata, roast pumpkin with rosemary, figs & basil oil	£ 19.00
FIORE DI CAROTA (Vg) Carrot rosette, whipped vegan cream cheese, basil coulis & rice crisps	£ 18.00
MINISTRONE (Vg) * Hannah's Pick Seasonal vegetable minestrone	£ 14.00
CEASAR SALAD * Hannah's Pick Served with lettuce, croutons, anchovies & Parmesan	£ 14.00
Add grilled chicken	£ 7.00
Add grilled tiger prawns	£ 10.00
Add bacon	£ 2.00
<i>*Opt for dressing on the side</i>	

SIDES

PATATE ARROSTO (V) Roast Potatoes	£7.00
BROCCOLI (Vg) * Hannah's Pick Tender-stem broccoli, chilli & garlic	£ 7.00
INSALATA MISTA (Vg) * Hannah's Pick Mixed leaf garden salad	£ 6.50
PATATE FRITTE (V) French Fries	£ 7.00
Add Parmesan	£ 3.00
Add Truffle oil (V)	£ 4.00

MAINS

TAGLIATA DI MANZO * Hannah's Pick (High in protein & iron) Scottish beef steak, wild rocket, Parmesan & a balsamic vinegar glaze	£ 42.00
IPPOGLOSSO* Hannah's Pick Pan-fried halibut, romesco sauce, mint artichoke, wilted cavolo nero & dill oil	£ 39.00
POLLO ALLA MILANESE Chicken Milanese, wild rocket, Parmesan & a balsamic vinegar glaze	£ 34.00
RISOTTO PORCINI (V) Creamy wild mushroom & porcini risotto	£ 28.00
PACCHERI ZUCCHINE E GAMBERI * Hannah's Pick Paccheri with courgette, prawns & a hint of lemon <i>*Pair with a side salad</i>	£ 28.00
TERRINA DI PORRO (Vg) Leek terrine, romesco sauce, shaved cauliflower, roast baby beetroot & cavolo nero chips	£ 26.00
PICI CACIO E PEPE Pici in a creamy Pecorino & black pepper sauce, (prepared tableside in a Pecorino cheese wheel)	£ 24.00
TONNARELLI BOLOGNESE Traditional tonnarelli pasta with slow-cooked Bolognese ragù	£ 22.00
INSALATA DI ZUCCA* Hannah's Pick Roast delicata pumpkin and chilli prawns, castelfranco, radicchio tardivo, toasted hazelnuts & a honey grain mustard dressing	£ 20.00
MONTANARA Southern fried pizza with a basil and tomato base, topped with Parmesan	£ 19.50
TONNARELLI AL POMODORO (V) * Hannah's Pick Tonnarelli yellow and red cherry tomato sauce & basil <i>*Pair with a side salad and add chicken or prawn for protein</i>	£ 18.00

HANNAH'S PICK: A selection of dishes chosen by our Resident Nutritionist, Hannah Alderson, to support balanced nutrition and steady energy. Find out more: <https://www.thehari.com/london/wellness-at-the-hari/>.

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ITALIAN BAR & RESTAURANT