

# il PAMPERO

## ITALIAN BAR & RESTAURANT

### STARTERS

<b>CARPACCIO DI MANZO</b> Pepper seared beef carpaccio, rocket, mustard dressing and aged Parmesan	£ 18.00	<b>BURRATA (V)</b> Andria burrata, heritage tomato & a balsamic glaze	£ 18.00	<b>CALAMARI</b> Crispy fried calamari, chilli, spring onions and garlic mayo	£ 18.00
<b>POLPO E LARDO</b> Grilled octopus, Lardo di Colonnata, charred peppers, taggiasche olives and basil	£ 22.00	<b>TAGLIERE DI SALUMI E FORMAGGI</b> Selection of artisanal Italian cold cuts, salami, Pecorino and aged Parmesan served with Sardinian bread & homemade pickles (Ideal for sharing)	£ 32.00		

### SOUPS & SALADS

<b>MINISTRONE (Vg)</b> Burrata d'andria, with a spring vegetable salad & wholemeal bread croutons	£ 14.00	<b>GAMBERI E AVOCADO</b> Seasonal mixed leaves, prawns, avocado & cherry tomato, honey mustard dressing	£ 22.00
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### PASTA

ALL OF OUR PASTA IS HOMEMADE

<b>PICI CACIO E PEPE (V)</b> Pici with creamy Pecorino cheese & pepper	£ 20.00	<b>PACCHERI NDUJA E STRACCIATELLA</b> Paccheri in spicy Calabrian Nduja salami ragù, stracciatella	£ 22.00	<b>TAGLIOLINI AL RAGU BIANCO</b> Homemade tagliolini, white veal ragù & Parmesan cream	£ 24.00
<b>TORTELLONI AI CARCIOFI</b> Artichoke tortelloni, Pecorino fondue, crispy Jerusalem artichoke & fresh pesto	£ 25.00	<b>RISOTTO AI CARCIOFI E PECORINO (V)</b> Vialone nano risotto, artichokes & aged Pecorino cheese	£ 26.00	<b>SPAGHETTI AL NERO DI SEPPIA, BOTTARGA E CIME DI RAPA</b> Squid Ink Spaghetti, mussel, clams, turnip greens and bottarga	£ 32.00
<b>LINGUINE ALL'ASTICE</b> Lobster linguine, chilli, fresh tomato	£ 36.00				

### MAINS

<b>CARCIOFI RIPIENO (Vg)</b> Baked Mammola artichoke with a mint & vegan ricotta filling, toasted breadcrumbs	£ 24.00	<b>PETTO DI POLLO ALLE ERBE</b> Marinated chicken breast ballotine, "friarielli", celeriac purée, crispy chicken skin	£ 29.00	<b>PANCIA DI MAIALE IN PORCHETTA</b> Slow-cooked pork belly porchetta style, braised grapes and cavolo nero	£ 30.00
<b>TONNO MELANZANE E STRACCIATELLA</b> Seared tuna steak, aubergine purée, roast tomato & stracciatella	£ 32.00	<b>RANA PESCATRICE E PROSCIUTTO</b> Parma ham wrapped monkfish, saffron & mussel "guazzetto", cannellini beans cream	£ 32.00	<b>COSTOLETTA DI VITELLO</b> Pan roasted veal chop, artichoke, potatoes, sage and a Marsala wine sauce	£ 38.00

### SIDES

<b>PATATE ARROSTO (V)</b> Sautéed potatoes, garlic & rosemary	£ 6.00	<b>CAVOLO NERO (Vg)</b> Cavolo nero, garlic & chilli	£ 6.00	<b>RUCOLA E PARMIGIANO</b> Rocket & Parmesan salad, aged balsamic	£ 6.00
<b>CIME DI RAPA (Vg)</b> Turnip greens, garlic & chilli	£ 7.00	<b>ZUCCHINE FRITTE (V)</b> Crispy fried courgettes	£ 8.00		

### DESSERTS

<b>GELATI E SORBETTI (V)</b> Selection of artisanal Ice cream & sorbets served as 1, 2, or 3 scoops	£ 5.00/ £ 8.00/ £ 10.00	<b>CRÈME BRULEE E RABBARO</b> Vanilla crème brulee, rhubarb & ginger compote	£ 12.00	<b>CROSTATINA AL CIOCCOLATO</b> Dark chocolate tart, fresh raspberries, pistachios, and raspberry sorbet	£ 12.00
<b>TORTA CAPRESE AL LIMONE (V)</b> Flourless lemon & almond cake served with rum and raisin ice cream	£ 12.00	<b>TORTA AL FORMAGGIO E MIRTILLI (Vg)</b> Vegan cheesecake with blueberries and a cashew and peanut butter sauce	£ 12.00	<b>TIRAMISÙ (V)</b> Espresso, lady finger biscuits, mascapone cream (Prepared table side)	£ 14.00

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