

BRUNCH

APÉRITIFS

APEROL SPRITZ

Aperol, prosecco & soda

£ 16.00

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur, & sugar syrup

£ 16.00

THE KING'S GUARD

Italicus, prosecco, olive juice & sodaitalicus, soda

£ 18.00

CAMILLO IS BACK

Negroni cocktail with campari, tequila, with coffee & chocolate infused vermouth

£ 18.00

LA CAMERIERA

Vodka, St. Germain, watermelon and lemongrass syrup, egg white & champagne

£ 21.00

CLARA

Vodka, cointreau, & baileys with a coffee creamVodka, cream

£ 18.00

PELORO

Our non-alcoholic cocktail with Everleaf Marine, watermelon syrup & ginger ale

£ 14.00

TO SHARE

MALDON OYSTERS.....half dozen £ 28.00 / dozen £ 50.00
Served with mignonette dressing and tabasco

TAGLIERE DI SALUMI E FORMAGGI£ 32.00
Selection of artisanal Italian cold cuts, salami, pecorino and aged parmesan served with Sardinian bread & homemade pickles

LIGHT OPTIONS

BRUSCHETTA AL POMODORO (V).....£ 12.00
Toasted sourdough with heritage tomato, basil & garlic

MINISTRONE.....£ 16.00
Seasonal mixed vegetable soup, beans, tomato and basil

BURRATA (V).....£ 18.00
Burrata d'andria, served with heritage tomatoes and basil

CALAMARI.....£ 18.00
Crispy fried calamari served with spring onions, chilli and garlic mayo

CARPACCIO DI MANZO.....£ 18.00
Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan

POLPO E LARDO.....£ 20.00
Grilled octopus, Lardo di Colonnata, charred peppers, taggiasche olives & basil

EGGS

UOVA RUSTICHE (V).....£ 14.00
Two baked free range eggs in tomato & basil sauce, toasted sourdough

UOVO PUGLIESE.....£ 16.00
Crispy breaded poached egg, stracciatella & turnip greens on toasted focaccia

UOVA DEL PESCATORE.....£ 20.00
Poached egg on toasted muffin, warm lobster & prawn salad, spicy Hollandaise sauce

HOMEMADE PIZZAS

PIZZA CON MELANZANE (V).....£ 16.00
Tomato sauce, basil, mozzarella, fried aubergines, taggiasche olives

PIZZA PICCANTE.....£ 18.00
Tomato sauce, mozzarella, spicy ventricini & nduja

PIZZA BIANCA AL CARCIOFI (V).....£ 24.00
Mozzarella, braised artichokes & taleggio

PIZZA PROSCUITTO.....£ 22.00
Tomato sauce, mozzarella, Parma ham, burrata & rocket

SIGNATURE PASTAS

PICI CACIO E PEPE (V).....£ 20.00
Pici with creamy Pecorino cheese & pepper

PACCHERI NDUJA E STRACCIATELLA.....£ 22.00
Paccheri in spicy Calabrian nduja salami ragù, stracciatella

TAGLIOLINI AL RAGÙ BIANCO.....£ 24.00
Homemade tagliolini, white veal ragù and Parmesan cream

TORTELLONI AI CARCIOFI.....£ 25.00
Artichoke tortelloni, Pecorino fondue, crispy Jerusalem artichoke & fresh pesto

RISOTTO AI CARCIOFI E PECORINO (V).....£ 26.00
Vialone nano risotto, artichokes & aged Pecorino cheese

SPAGHETTI AL NERO DI SEPIA, BOTTARGA E CIME DI RAPA.....£ 32.00
Squid Ink Spaghetti, mussel, clams, turnip greens and bottarga

DESSERTS

GELATI E SORBETTI (V/Vg).....£ 5.00/ £8.00/ £ 10.00
Selection of artisanal ice cream & sorbets

CRÈME BRULEE E RABBARO.....£ 12.00
Vanilla crème brulee, rhubarb & ginger compote

CROSTATINA AL CIOCCOLATO.....£ 12.00
Dark chocolate tart, fresh raspberries, pistachios, and raspberry sorbet

TORTA CAPRESE AL LIMONE (V).....£ 12.00
Lemon & almond cake, rum and raisin ice cream

TORTA AL FORMAGGIO E MIRTILLI (Vg).....£ 12.00
Vegan cheesecake with blueberries and a cashew and peanut butter sauce

TIRAMISU (V).....£ 14.00
Espresso, ladyfinger biscuits & mascarpone cream, (Prepared tableside)

3-COURSE BOTTOMLESS BRUNCH

CHOOSE A COURSE FROM EACH SECTION OF OUR BRUNCH MENU
LIGHT OPTIONS & EGGS | PIZZA & PASTA | DESSERT
(Offer excludes dishes from 'TO SHARE').

3 COURSES WITH UNLIMITED PROSECCO, BELLINI OR MIMOSA £ 70.00

3 COURSES WITH UNLIMITED APEROL OR CHANDON GARDEN SPRITZ £ 75.00

GO BOTTOMLESS

Choose any dish on the menu and upgrade to bottomless.

GO BOTTOMLESS WITH UNLIMITED PROSECCO, BELLINI OR MIMOSA £ 25.00

GO BOTTOMLESS WITH UNLIMITED APEROL OR CHANDON GARDEN SPRITZ £ 30.00

il PAMPERO
ITALIAN BAR & RESTAURANT