

# il PAMPERO

## À LA CARTE

### STARTERS

<b>ASPARAGI (Vg)</b> Grilled English asparagus, wild garlic pesto & toasted hazelnuts	£ 16.00
<b>BURRATA (V)</b> Andria burrata, heritage tomato & basil	£ 16.00
<b>CARPACCIO DI MANZO</b> Pepper seared beef carpaccio, rocket, mustard dressing & aged Parmesan	£ 17.00
<b>TONNO AFFUMICATO</b> Smoked tuna carpaccio, pickled courgettes, whipped ricotta & courgette flowers	£ 20.00
<b>CRUDO DI PARMA</b> Thinly-sliced 24 month cured Parma ham, "Gnocco fritto"	£ 20.00
<b>POLPO E LARDO</b> Grilled octopus, Lardo di Colonnata, charred peppers, taggiasche olives & basil	£ 20.00

### SOUPS & SALADS

<b>MINISTRONE (Vg)</b> Seasonal mixed vegetable soup, beans, tomato & basil	£ 14.00
<b>PANZANELLA E RICOTTA (V)</b> Baked Ricotta, focaccia, heritage tomato, Tropea onion & basil	£ 18.00
<b>INSALATA DI STAGIONE (Vg)</b> Seasonal leaves, spring vegetables, radicchio & The Hari dressing	£ 18.00
<b>INSALATA DI TONNO</b> Seared-tuna, Lamb lettuce, fennel, radish & a raspberry dressing	£ 22.00
<b>GAMBERI E AVOCADO</b> Seasonal mixed leaves, prawns, avocado, cherry tomatoes, & a honey mustard dressing	£ 22.00

### HOMEMADE PASTA

<b>MACCHERONI MELANZANE E OLIVE (Vg)</b> Half rigatoni, fresh tomato, aubergines & taggiasche olives	£ 18.00
<b>PICI CACIO E PEPE (V)</b> Pici in a creamy Pecorino & black pepper sauce	£ 18.00
<b>TORTELLONI DI BURRATA (V)</b> Burrata tortelloni, tomato and pepper cream & taggiasche olives	£ 18.00
<b>TAGLIOLINI AL RAGU BIANCO</b> Tagliolini, white veal ragù & Parmesan cream	£ 20.00
<b>PACCHERI NDUJA</b> Paccheri in spicy Calabrian 'Nduja ragù, stracciatella, served tableside	£ 20.00
<b>RISOTTO AGLI ASPARAGI</b> Vialone nano risotto, English asparagus & Pecorino cheese	£ 22.00
<b>TONNARELLI VONGOLE</b> Fresh spaghetti, palourde clams, chilli, garlic & Sardinian Bottarga	£ 22.00
<b>LINGUINE GAMBERI E ZUCCHINE</b> Linguine with courgettes, red prawns & fresh tomato	£ 26.00

### MAINS

<b>MELANZANA RIPIENA (Vg)</b> Baked aubergine, olives, pine nuts, raisins, spicy crumb & tomato fondue	£ 22.00
<b>PETTO DI POLLO ALLE ERBE</b> Marinated chicken breast ballotine, onion and red wine purée, yellow green beans & crispy chicken skin	£ 26.00
<b>AGNELLO PRIMAVERILE</b> Slow-cooked lamb shoulder & spring vegetable casserole	£ 30.00
<b>TONNO E MELANZANE</b> Seared-tuna steak, aubergine purée, roast tomato & stracciatella	£ 32.00
<b>BRANZINO E ZUCCHINE</b> Pan-roast seabass fillet, courgette cream, clams & samphire	£ 32.00
<b>TAGLIATA DI MANZO</b> Dry-aged Angus Sirloin steak, rocket, Parmesan & aged balsamic	£ 36.00
<b>COSTOLETTA ALLA MILANESE</b> Veal chop Milanese-style with rocket & Parmesan salad	£ 39.00

### SIDES

<b>RUCOLA E PARMIGIANO</b> Rocket and Parmesan salad, with aged balsamic	£ 6.00
<b>PATATE ARROSTO (V)</b> Roast potatoes with garlic & rosemary	£ 6.00
<b>SPINACI UVETTA E PINOLI (Vg)</b> Spinach in garlic, olive oil, pine nuts & raisins	£ 7.00
<b>INSALATA MISTA (Vg)</b> Mixed seasonal salad leaves, with The Hari dressing	£ 7.00
<b>FAGIOLINI GIALLI (Vg)</b> Yellow fine beans, garlic & olive oil	£ 7.00
<b>ZUCCHINE FRITTE (V)</b> Crispy fried courgettes	£ 8.00

### Desserts

<b>GELATI E SORBETTI (V/Vg)</b> Selection of artisanal ice cream & sorbets	£ 5.00/ £8.00/ £ 10.00
<b>COPPA FRAGOLA (V)</b> Balsamic macerated strawberries, vanilla & strawberry gelato, whipped cream & crushed meringue	£ 10.00
<b>TORTA AL FORMAGGIO (Vg)</b> Vegan cheesecake, blueberries, cashew & peanut butter sauce	£ 10.00
<b>CROSTATINA AL CIOCCOLATO (V)</b> Dark chocolate tart, raspberries, pistachio & raspberry sorbet	£ 10.00
<b>TORTA CAPRESE AL LIMONE (V)</b> Flourless lemon and almond cake, rum & raisin ice cream	£ 10.00
<b>PANNACOTTA (V)</b> Orange blossom pannacotta, charred grapefruit, cantuccini	£ 10.00
<b>TIRAMISU (V)</b> Espresso, ladyfinger biscuits, mascarpone cream, prepared tableside	£ 14.00
<b>BOMBOLONI (V)</b> Doughnut balls filled with Nutella, Pistachio or Caramel	£ 15.00

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