

il PAMPERO

ITALIAN BAR & RESTAURANT

APÉRITIFS

A SELECTION OF OUR SIGNATURE COCKTAILS INSPIRED BY THE ARTWORK THAT ADORNS THE WALLS OF THE RESTAURANT

BULL DOG Our house Negroni cocktail made with a mix of hibiscus infused gin, campari, vermouth and orange zest £ 14.00	PEPPE'S SPRITZ Our barman's take on an Aperol Spritz, made with blood orange liqueur, bergamot liqueur, prosecco and soda water £ 14.00	ROYAL AFFAIR Our signature champagne cocktail with apple and cinnamon infused gin and moscato £ 16.00	RACE DAY Our alcoholic free cocktail made with elderflower cordial, mixed berries and lemonade £ 10.00
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STARTERS

GAMBERI AL VAPORE CON POMODORINI CONFIT, SEDANO E AVOCADO £ 14.50 Steamed tiger prawns with confit cherry tomatoes, celery and avocado	CARPACCIO DI MANZO CON CRUMBLE AL MIDOLLO, SALSA VERDE £ 13.50 Beef carpaccio with marrow crumble and salsa verde	PARMIGIANA DI MELANZANE CON MENTA E SCAMORZA AFFUMICATA £ 14.00 ^V Aubergine parmigiana with smoked scamorza and mint
TARTARE DI SALMONE CON SPAGHETTI DI ZUCCHINE, PEPE ROSA E SALSA ALLO YOGHURT E ANETO £ 13.50 Salmon tartare with courgette spaghetti, pink pepper and a yoghurt and dill dressing	BURRATA CON INSALATA DI POMODORI MISTI E OLIO AL BASILICO £ 14.00 ^V Burrata with heritage tomatoes and basil oil	ZUPPA DI SEDANO RAPA E MELA GRANNY SMITH CON FUNGHI PORCINI E OLIO VERDE £ 11.50 ^V Celeriac and granny smith apple soup with porcini mushrooms and green oil
	TACCHINO TONNATO CON MAIS GRIGLIATO E PANE CARASAU £ 13.50 Finely sliced smoked turkey breast with tuna sauce, grilled sweetcorn and carasasu bread	

MAINS

TAGLIOLINI CACIO E PEPE £ 17.50 ^V Tagliolini with creamy pecorino cheese and pepper	ALL OF OUR PASTA IS HOMEMADE	POLLETTO ARROSTO CON ZUCCA DEICA, FUNGHI OSTRICA, NOCCIOLE PIEMONTESI E FONDO BRUNO AI FUNGHI £ 21.50 Roasted baby chicken with delicate pumpkin, oyster mushrooms, piedmont hazelnuts and mushroom jus
TAGLIATELLE CON GAMBERI, LIME E ZUCCHINE £ 19.00 Tagliatelle with tiger prawns, lime and courgettes	FREGOLA AI FRUTTI DI MARE £ 19.00 Fregola with seafood	SCALOPPINE DI TACCHINO SERVITE CON INVOLTINI DI SALSICCE E PANCETTA, PATATE NOVELLE E CAROTE ARROSTITE, CAVOLETTI DI BRUXELLES SALTATI E FONDO DI CARNE AI MIRTILLI ROSSI DISIDRATATI £ 23.50 Turkey scaloppini with Parma ham and sage served with roasted new potatoes, pigs in blankets, roasted heirloom carrots, sautéed brussels sprouts and dried cranberry gravy
TAGLIATELLE ALLA BOLOGNESE £ 17.50 Tagliatelle with bolognese sauce	FILETTO DI BACCALA IN SALSA MEDITERRANEA SERVITO SU BRUSCHETTA DI PANE CASARECCIO CON CIME DI RAPA SALTATE £ 24.00 Salted cod fillet in a mediterranean sauce, served on toasted homemade bread with sautéed turnip tops	
PAPPARDELLE AI FUNGHI PORCINI E ERBE £ 19.00 ^V Pappardelle with porcini mushrooms and herbs	TAGLIATA DI FILETTO DI MANZO CON RUCOLA SELVATICA, SCAGLIE DI PARMIGIANO E CONDIMENTO ALLA MOSTARDA IN GRANI £ 30.00 Beef fillet tagliata with wild rocket, shaved parmesan and wholegrain mustard dressing	

SIDES

SPINACI AL BURRO £ 5.50 Buttered spinach	INSALATA MISTA £ 5.50 Mixed salad	PURÈ DI PATATE £ 5.50 Creamy mashed potatoes
BROCCOLINI SALTATI CON AGLIO E PEPPERONCINO £ 5.50 Garlic and chilli sautéed tenderstem broccoli	CAVOLETTI DI BRUXELLES FRITTI CON PECORINO ROMANO E PEPE NERO £ 5.50 Deep fried brussels sprouts with roman pecorino cheese and black pepper	PATATE NOVELLE ARROSTITE CON BURRO ALLE ERBE £ 5.50 Roasted new potatoes with herb butter

DESSERTS

TORTINO FONDENTE AL CIOCCOLATO SERVITO CON GELATO AL MIELE CARAMELLATO Chocolate fondant served with honeycomb ice cream £ 9.00	MOUSSE AL PANFORTE SERVITA CON CREMA INGLESE TIEPIDA Panforte mousse served with warm custard cream £ 8.50	BICCHIERINO DI FROLLA CON ZABAGLIONE FREDDO E MANDARINO A shortcrust cup with cold zabaglione cream and mandarin £ 8.50	TIRAMISÚ Chef's style, Tiramisu £ 9.00
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