

STARTER

TARTARE DI SALMONE CON ZENZERO
YOGURT E KETA CAVIAR, E MOUSSE
DI AVOCADO _____ £ 15.00

Salmon tartare with ginger, yoghurt, keta caviar
and avocado mousse

CALAMARI RIPIENI SERVITI CON
CONCASSÉ DI POMODORO E FAVE
FRESCHE _____ £ 14.50

Stuffed calamari cooked in a fresh tomato sauce
served with fresh broadbeans

MELANZANE E MOZZARELLA DI
BUFALA _____ £ 14.00

Aubergine caviar with warm buffalo mozzarella

FRITTO DI FORMAGGIO
CAPRINO AFFUMICATO
CON SALSA AL PESTO _____ £ 9.50

Deep fried and smoked goats cheese
with our pesto sauce

BATTUTA DI GAMBERI ROSSI
CON SBRICCIOLATA
DI OLIVE _____ £ 13.50

Red prawn carpaccio with black olive
crumble

CARPACCIO DI MANZO CON
TARTUFO RUCOLA
E GRANA _____ £ 14.50

Beef carpaccio served with a salad of grana
cheese and fresh truffle

SALUMI MISTI (PROSCIUTTO DI
PARMA, BRESAOLA, MORTADELLA,
FINOCCHIONA) _____ £ 14.00

Parma Ham, bresaola cured beef, mortadella
Italian pistacchio sausages, fennel salami

SOUP

ZUPPA FREDDA DI POMODORO _____ £ 11.00

Cold tomato soup

CREMA DI PISELLI CON RICOTTA
MUSTIA _____ £ 12.50

Garden pea soup served with dry ricotta

il PAMPERO

À LA CARTE

MENU



PASTA

ALL OF OUR PASTA IS HOMEMADE

TAGLIOLINI POMODORO E BASILICO _____ £ 13.00

Fresh tagliolini served with a tomato and basil sauce

LASAGNA BIANCA DI VITELLO E TARTUFO
FRESCO _____ £ 22.00

White veal lasagna served with fresh truffle

RAVIOLI RICOTTA E SPINACI CON SALSA
BURRO E SALVIA _____ £ 16.50

Fresh homemade ravioli stuffed with ricotta and spinach
served with a butter and sage sauce

TAGLIATELLE NERE CON COZZE
ED ASPARAGI _____ £ 16.00

Black squid ink tagliatelle served with mussels and an
asparagus sauce

RISOTTO AI FRUTTI DI MARE _____ £ 25.00

Seafood risotto with mussels, scallops, calamari and prawns in a
light tomato sauce

TONNARELLO CACIO E PEPE NELLA FORMA DI
PARMIGIANO _____ £ 16.50

Tonnarelli pecorino romano and black pepper prepared in a
parmesan wheel

SPAGHETTI ALLE VONGOLE
VERACI _____ £ 16.00

Spaghetti with clams, garlic, parsley and mild chilli

SPAGHETTI BOTTARGA _____ £ 18.00

Spaghetti with cured mullet roe

TAGLIATELLE BOLOGNESE _____ £ 13.50

Homemade tagliatelle with bolognese sauce

GNOCCHI DI RAPA ROSSA CON
MELANZANE A FUNGHETTO E
SCAMORZA AFFUMICATA _____ £ 16.00

Beetroot gnocchi served with an aubergine, garlic,
tomato and smoked scamorza cheese sauce

MEAT

POLLETTO ALLA DIAVOLA SERVITO
CON FRIGGITELLI _____ £ 18.50

Spicy baby chicken served with padron peppers

CARRÉ DI AGNELLO SERVITO CON
CAPONATA DI CARCIOFI _____ £ 32.00

Roasted welsh rack of lamb, served with artichoke
caponata (artichoke stew with tomato olives and
balsamic white vinegar)

TAGLIATA CON RUCOLA E
PARMIGIANO _____ £ 32.00

Rib-eye steak served with rocket and parmesan
salad and aged balsamic vinegar

MILANESE _____ £ 33.50

Classic milanese veal

SIDES

PATATE ARROSTO _____ £ 6.00

Roasted potatoes with garlic and rosemary

SPINACI CON
BURRO E AGLIO _____ £ 6.00

Butter and garlic spinach

BROCCOLI ALL'AGLIO _____ £ 6.00

Garlic broccoli

GRILLED ASPARAGUS _____ £ 9.00

Grilled asparagus

INSALATA MISTA _____ £ 5.50

Mixed salad

INSALATA VERDE _____ £ 5.50

Green salad

INSALATA DI RUCOLA
E PARMIGIANO _____ £ 9.50

Rocket and parmesan salad

FISH

ROMBO LISCIO ARROSTITO SERVITO
CON ZUCCHINE ALLA SCAPECE _____ £ 18.00

Fillet of Brill served with minted courgettes and
battered courgette flowers

ORATA AL SALE O
ALLA GRIGLIA _____ £ 30.00

Sea bream in salt crust or grilled

BACCALÀ AL FORNO
CON OLIVE, CAPPERI
POMODORINI E
PATATE AL FORNO _____ £ 19.50

Oven baked salted cod fillet
with olives, capers and cherry
tomatoes and baked potatoes

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DESSERT

MILLEFOGLIE DI
CIOCCOLATO E FRAGOLE.

Chocolate millefeuille served with a
brunoise of strawberries

£ 8.00

BABÀ AL LIMONCELLO

Traditional Neapolitan sponge cake

£ 8.00



TIRAMISÙ

Tiramisù, chef style

£ 8.00

PANNACOTTA AL FRUTTO
DELLA PASSIONE

Passion fruit pannacotta

£ 8

MERINGATA VEGANA

Vegan Meringue with coconut
cream and fresh berries

£ 6.50