

STARTER

CUOPPO FRITTO DI CALAMARI E CARCIOFI £ 18.00
Deep fried squid and artichoke

CALAMARI RIPIENTI £ 15.50
Stuffed squid served with a buffalo ricotta cream, parmesan crumble and basil oil

BURRATA AFFUMICATA E DATTERINO £ 16.00 V
Smoked burrata cheese with datterino tomatoes

ZUPPA FORTE PARTENOPEA £ 14.50
Pork offal Neapolitan stew, served with croutons and crispy sage

CARPACCIO DI BRANZINO CON FINOCCHI E ARANCIA ROSSA £ 16.50
Seabass carpaccio with fennel, blood orange segments, dill and with an orange dressing

CARPACCIO DI MANZO CON CAVIALE TARTUFATO RUCOLA E GRANA £ 14.50
Beef carpaccio served with truffle caviar, grana cheese and a rocket salad

SALUMI MISTI £ 16.00
Chef's selection of charcuterie

SOUP

RIBOLLITA TOSCANA £ 11.50 V
Traditional Tuscan borlotti soup, cannellini beans and cabbage

ZUPPA DI TOPINAMBUR £ 13.00 V
Jerusalem artichoke soup

il PAMPERO

À LA CARTE

MENU



SALADS

INSALATA DI CONIGLIO £ 14.50
Confit rabbit leg salad with homemade pickles

INSALATA DI PORRI AFFUMICATI E GAMBERI £ 15.00
Smoked leek salad with prawns, walnuts, rye bread chips and honey mustard dressing

INSALATA DI STAGIONE £ 13.00 V
Seasonal vegetable salad

PASTA ALL OF OUR PASTA IS HOMEMADE

TONNARELLO CACIO E PEPE NELLA FORMA DI PARMIGIANO £ 18.00 V
Tonnarelli, Roman Pecorino and black pepper, prepared in a parmesan wheel

RAVIOLI DI VITELLO CON PESTO ALLE NOCI £ 21.00
Ravioli filled with veal and ricotta served with a walnut pesto

CANNELLONI RICOTTA E SPINACI £ 18.00 V
Cannelloni filled with ricotta cheese and spinach served with tomato sauce and béchamel

FREGOLA CON VONGOLE, BOTTARGA E AGLIO ORSINO £ 18.00
Sardinian pasta cooked in white wine, garlic, chilli, clams, shavings of Bottarga (cured mullet roe) and wild garlic

RISOTTO AI CARCIOFI £ 14.50 V
Risotto with fresh artichoke, mint and Roman Pecorino cheese

TONNARELLO NERO ALLO SCOGLIO £ 26.00
Squid ink tonnarelli served with a seafood sauce of squid, scallops, mussels and prawns

SPAGHETTI POMODORO E BASILICO £ 13.50 V
Spaghetti with datterino tomato sauce and basil

TAGLIATELLE ALLA BOLOGNESE £ 15.00
Tagliatelle with Bolognese sauce

GNOCCHI DI ZUCCA TALEGGIO E SPECK £ 18.00
Pumpkin gnocchi with taleggio cheese fondue and crispy speck

PAPPARDELLE DI CASTAGNE AL RAGÚ DI CINGHIALE £ 16.00
Chestnut pappardelle with wild boar ragù

MEAT

STINCO D'AGNELLO COTTO IN CRETA £ 35.00
Lamb shank cooked in clay, served with a confit garlic and yoghurt potato mash

POLLETTO ARROSTITO CON CICORIA E CREMA DI ROMANESCO £ 20.00
Roasted baby chicken served with romanesco broccoli puree and wild chicory

RIBEYE DI MANZO £ 32.00
28 day aged rib eye steak

MILANESE £ 33.00
Classic veal milanese

SIDES

PATATE ARROSTO £ 6.00 V
Roasted potatoes with garlic and rosemary

SPINACI CON BURRO E AGLIO £ 6.00 V
Butter and garlic spinach

PURPLE BROCCOLI £ 6.00 V
Purple sautéed broccoli

ASPARAGI £ 10.00 V
Asparagus

INSALATA VERDE £ 5.50 V
Green salad

INSALATA DI RUCOLA E PARMIGIANO £ 9.50 V
Rocket and parmesan salad

FISH

BACCALÁ CON SALSAPUTTANESCA E ROSTI DI PATATE £ 22.00
Baccalá fish served with potato rosti and puttanesca sauce

BRANZINO AL SALE O ALLA GRIGLIA £ 30.00
Sea bass cooked in sea salt or grilled

FILETTO DI RANA PESCATRICE CON CREMA DI CECI NERI, PISELLI E FAVE £ 26.00
Pan fried fillet of monkfish tail with black chickpea velouté, broad beans, peas and lentil tuile

DESSERT

RABBARO SCIROPATO CON AMARETTO SBRICCIOLATO E GRANITA AI FIORI DI SAMBUCO (VEGANO) £ 7.00
Poached rhubarb with crushed Amaretti biscuit and elderflower granita (vegan)

MOUSSE AL CIOCCOLATO CON OLIO EXTRA VERGINE D'OLIVA £ 8.00
Dark chocolate mousse

TIRAMISÙ £ 8.00
Tiramisu, chef style

PASTICCIO DI MELE CON GELATO ALLA VANIGLIA £ 8.00
Apple pasticcio with vanilla ice cream

CHEESECAKE ALLO YOGHURT E ARANCE FRESCHE £ 8.00
Orange cheesecake with fresh oranges