

STARTER

GRANCHIO RAGNO DI MARE £ 15.00

Spider crab with yellow and red pepper sauce served with popped wild rice

CALAMARI RIPIENI £ 14.50

Stuffed calamari served with a light tomato sauce and chard leaves

BURRATA E DATTERINO £ 13.00 V

Burrata cheese with datterino tomatoes

BOCCONCINI DI SCAMORZA E RADICCHIO £ 10.50 V

Smoked scamorza cheese a la plancha, radicchio salad with aged balsamic vinegar

CARPACCIO DI CAPELANTE £ 16.50

King scallop carpaccio with avocado mousse and root vegetable chips

CARPACCIO DI MANZO CON TARTUFO RUCOLA E GRANA £ 14.50

Beef carpaccio served with a fresh truffle, grana cheese and rocket salad

SALUMI MISTI £ 14.00

Chef's selection of charcuterie

SOUP

SEDANO RAPA VELLUTATA £ 11.00 V

Celeriac velouté with brunoise vegetables

ZUPPA DI BORLOTTI CON MALTAGLIATI DI GRANO ARSO £ 12.50 V

Borlotti bean soup with smokey maltagliati pasta

il PAMPERO

À LA CARTE

MENU



SALADS

INSALATA DI PUNTARELLE £ 12.00

Puntarella salad with anchovy and garlic dressing

INSALATA AUTUNNALE £ 12.00 V

Autumn leaf salad, pomegranate, roast pumpkin, mangetout and chia seeds

INSALATA DI PORRI AFFUMICATI £ 11.00 V

Smoked leek salad with gorgonzola, walnut and rye bread chips

PASTA ALL OF OUR PASTA IS HOMEMADE

TAGLIOLINO POMODORO E BASILICO £ 14.00 V

Fresh tagliolini served with a tomato and basil sauce

RAVIOLI NERI DI BACCALA MANTECATO £ 20.00

Black ink ravioli filled with a cod mousse served with a tomato and cured mullet roe sauce

RAVIOLI RICOTTA E SPINACI, BURRO E SALVIA £ 16.50 V

Homemade ravioli filled with ricotta and spinach served with butter and sage sauce

FREGOLA CON COZZE E CIME DI RAPA £ 16.00

Sardinian pasta cooked in white wine with garlic, chilli, mussels and turnip greens

RISOTTO AI FUNGHI PORCINI £ 25.00 V

Risotto with fresh porcini mushrooms

TONNARELLO CACIO E PEPE NELLA FORMA DI PARMIGIANO £ 18.50 V

Fresh tonnarelli, roman pecorino and black pepper, prepared in a parmesan wheel

SPAGHETTI ALLE VONGOLE

VERACI £ 18.00

Spaghetti with clams, garlic, parsley and mild chilli

PIZZOCCHERI ALLA VALTELLINESE £ 15.50 V

Buckwheat pasta cooked with potato, savoy cabbage and fontina cheese

TAGLIATELLE BOLOGNESE £ 14.50

Homemade tagliatelle with bolognese sauce

GNOCCHI DI CECI CON RAGÙ DI LEPRE E GALLETTI £ 16.00

Chickpea gnocchi with hare ragù and girolle mushrooms

MEAT

PERNICE ARROSTO E ORZO ALLE CASTAGNE £ 26.00

Roast crown and braised leg of red-legged partridge served with chestnut and barley risotto

FILETTO DI CERVO, CAVOLO NERO E SALSA AI FRUTTI DI BOSCO £ 30.00

Venison fillet, cavolo nero, salsify velouté and berry jus

RIBEYE DI MANZO £ 32.00

28 day aged ribeye 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

INSALATA MISTA £ 5.50 V

Mixed salad

INSALATA VERDE £ 5.50 V

Green salad

INSALATA DI RUCOLA E PARMIGIANO £ 9.50 V

Rocket and parmesan salad

FISH

ROMBO LISCIO CON SALSA PUTTANESCA E PATATE

NOVELLE £ 28.00

Fillet of brill served with a puttanesca sauce and new potatoes

ORATA AL SALE O ALLA GRIGLIA £ 30.00

Sea bream cooked in sea salt or grilled

CERNIA CON SCAROLA ALLA ROMANA £ 23.50

Stone bass with sautéed escarole, pine nuts, sultanas and taggiasca olives

DESSERT

YOGURT PARFAIT CON GELATINA AL LIMONCELLO

Yogurt parfait with limoncello jelly

£ 8.00

TRIO DI TORTINI

Fondant trio

(Chocolate, pistachio, barley & stout beer)

£ 9.00



TIRAMISÙ

Tiramisù, chef style

£ 8.00

FRANGIPANE ALLE PRUGNE E ZABAIONE AL RUM

Plum bakewell tart with rum sabayon

£ 8

PANNA COTTA VEGANA ALLE CASTAGNE CON VIN BRULE

Chestnut panna cotta with mulled wine (vegan)

£ 8.00