

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 hisbiscus 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

STARTERS

TARTARE DI TONNO CON INSALATA DI VERDURE STAGIONALI E SALSA ALLA BARBABIETOLA E MOSTARDA £ 13.00

Tuna tartare with seasonal vegetables and beetroot mustard dressing

INSALATA DI RUCOLA SELVATICA CON CARCIOFI, OLIVE TAGGIASCHE, FAVE, MANDORLE E PESTO DI MENTA £ 11.00^V

Rocket salad with artichokes, taggiasche olives, broad beans, almonds and mint pesto

CARPACCIO DI MANZO CON CHIPS DI PARMIGIANO, CONDIMENTO AL RAFANO, INSALATA E GERMOGLI MISTI £ 13.50

Beef carpaccio served with parmesan chips, horseradish dressing, sakura mix and baby leaf salad

GAMBERI AL VAPORE CON POMODORINI CONFIT, SEDANO E AVOCADO £ 14.50

Steamed tiger prawns with confit cherry tomatoes, celery and avocado

GAZPACHO VERDE CON FRIGGITELLI ARROSTITI E MOZZARELLA DI BUFALA £ 11.00^V

Green gazpacho with roasted patron peppers and buffalo mozzarella

BURRATA CON INSALATA DI POMODORI MISTI E OLIO AL BASILICO £ 14.00^V

Burrata with heritage tomatoes and basil oil

MAINS

ALL OF OUR PASTA IS HOMEMADE

TAGLIOLINI CACIO E PEPE £ 14.50^V

Tagliolini cacio and pepper

FILETTO DI ORATA CON SCAROLA BRASATA, PINOLI E MAIONESE ALLE OLIVE TAGGIASCHE £ 22.00

Grilled seabream fillet with braised escarole, pine nuts and taggiasche olive mayonaise

TAGLIATELLE ALLA BOLOGNESE £ 14.50

Tagliatelle with Bolognese sauce

FREGOLA CON CAPELANTE E FUNGHI CARDONCELLI £ 18.00

Fregola with seared scallops and king oyster mushrooms

TAGLIATA DI COSTATA DI MANZO CON INSALATA DI RUCOLA SELVATICA, FUNGHI CHAMPIGNON E SCAGLIE DI PARMIGIANO £ 28.00

28 day-aged sirloin sliced beef served with rocket salad, parmesan shavings and champignon mushrooms

TAGLIATELLE CON GAMBERI, LIME E ZUCCHINE £ 18.00

Tagliatelle with tiger prawns, lime and courgettes

SIDES

PATATE ARROSTO £ 5.50

Roasted potatoes

SPINACI AL BURRO £ 5.50

Buttered spinach

VERDURE GRIGLIATE £ 6.50

Grilled vegetables

INSALATA MISTA £ 5.50

Mixed salad

DESSERTS

PARFAIT ALLA NOCCIOLA E FRUTTO DELLA PASSIONE

Hazelnut and passionfruit parfait

£ 9.00

PESCA MELBA CON MERINGA E GELATO ALLA VANIGLIA

Honey-cooked peach with meringue and vanilla ice cream

£ 8.50

BABA' AL LIMONCELLO CON SORBETTO AL LIMONE

Italian sponge cake with limoncello and lemon sorbet

£ 8.50

TIRAMISÚ

Chef's style, Tiramisu

£ 9.00