

# STARTER

CUOPPO FRITTO DI CALAMARI E ZUCCHINE \_\_\_\_\_ £ 17.00  
Deep fried squid and courgettes

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

SALUMI MISTI \_\_\_\_\_ £ 16.00  
Chef's selection of charcuterie

BURRATA AFFUMICATA CON CREMA DI MELANZANA E TARALLO SBRICCIOLATO \_\_\_\_\_ £ 16.50<sup>V</sup>  
Smoked burrata cheese with aubergine caviar and a tarallo biscuit crumble

CAPELANTE SU VELLUTATA DI ZUCCHINA CON FIORE DI ZUCCA PASTELLATO \_\_\_\_\_ £ 16.50  
Seared scallops served with zucchini velloute and buttered pumpkin flowers

TARTARE DI TONNO CON MOUSSE DI AVOCADO E TUILLE AL NERO DI SEPIA \_\_\_\_\_ £ 17.50  
Tuna tartare served with avocado mousse and black ink tuille

CARPACCIO DI MANZO CON RUCOLA E CASTELMAGNO AL TARTUFO \_\_\_\_\_ £ 14.50  
Beef carpaccio served with rocket salad and truffled castelmagno cheese

# BREAD

Selection of artisan breads and homemade squid ink grissini \_\_\_\_\_ £ 3.50

# SOUP

GAZPACHO DI POMODORO CON CROSTINI E MOZZARELLA DI BUFALA \_\_\_\_\_ £ 12.50<sup>V</sup>  
Cold spicy tomato gazpacho served with crostini and mozzarella cheese

ZUPPA DI PISELLI CON PARMA CROCCANTE E POLVERE DI OLIVE \_\_\_\_\_ £ 13.00<sup>V</sup>  
Garden pea velloute served with parma ham chips and black olive powder

# il PAMPERO À LA CARTE

# PASTA ALL OF OUR PASTA IS HOMEMADE

TONNARELLO CACIO E PEPE NELLA FORMA DI PARMIGIANO \_\_\_\_\_ £ 18.00<sup>V</sup>  
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<sup>V</sup>  
Cannelloni filled with ricotta cheese and spinach served with tomato sauce and béchamel

FREGOLA AI FUNGHI PORCINI E VONGOLE \_\_\_\_\_ £ 19.50  
Sardinian pasta cooked in white wine, garlic, chilli, clams, and porcini mushrooms

RISOTTO CON ASPARAGI E TARTUFO \_\_\_\_\_ £ 17.50<sup>V</sup>  
Risotto with asparagus and fresh summer truffle

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

# SALADS

GHIACCIATA DI FINOCCHIO CON ARANCIA E SALMONE AFFUMICATO AL MIELE \_\_\_\_\_ £ 14.50  
Fennel salad with orange segments and smoked honey salmon

PANZANELLA CON GAMBERI \_\_\_\_\_ £ 14.00<sup>V</sup>  
Tomato, cucumber, celery and bread salad with poached prawns

INSALATA DI STAGIONE \_\_\_\_\_ £ 13.00  
Seasonal vegetable salad

SPAGHETTI POMODORO E BASILICO \_\_\_\_\_ £ 15.00<sup>V</sup>  
Spaghetti with datterino tomato sauce and basil

TAGLIATELLE ALLA BOLOGNESE \_\_\_\_\_ £ 16.00  
Tagliatelle with Bolognese sauce

GNOCCHI DI MELANZANE CON COULIS DI POMODORI \_\_\_\_\_ £ 18.00<sup>V</sup>  
Aubergine gnocchi served on tomato coulis

PAPPARDELLE DI RUCOLA AL GRANCHIO E LIMONE \_\_\_\_\_ £ 18.50  
Rocket pappardelle with crab and lemon sauce

# MEAT

POLLETTO CON FRIGGITELLO E POMODORO DATTERINO \_\_\_\_\_ £ 22.00  
Roasted baby chicken served with padron peppers and cherry tomatoes

TAGLIATA DI RIBEYE DI MANZO CON RUCOLA, PARMIGIANO E ACETO BALSAMICO \_\_\_\_\_ £ 32.00  
28 day aged rib-eye steak with rocket salad, parmesan shavings and aged balsamic vinegar

MILANESE \_\_\_\_\_ £ 33.00  
Classic veal milanese

# SIDES

PATATE ARROSTO \_\_\_\_\_ £ 6.00<sup>V</sup>  
Roasted potatoes with garlic and rosemary

SPINACI CON BURRO E AGLIO \_\_\_\_\_ £ 6.00<sup>V</sup>  
Butter and garlic spinach

BROCCOLI \_\_\_\_\_ £ 6.00<sup>V</sup>  
Sautéed broccoli

ASPARAGI \_\_\_\_\_ £ 10.00<sup>V</sup>  
Asparagus

INSALATA VERDE \_\_\_\_\_ £ 5.50<sup>V</sup>  
Green salad

INSALATA DI RUCOLA E PARMIGIANO \_\_\_\_\_ £ 9.50<sup>V</sup>  
Rocket and parmesan salad

# FISH

BACCALÀ CON SALSA PUTTANESCA E ROSTI DI PATATE \_\_\_\_\_ £ 24.00  
Baccalà fish served with potato rosti and puttanesca sauce

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

PESCE SPADA GRIGLIATO SU CLASSICA CAPONATA SICILIANA \_\_\_\_\_ £ 28.00  
Grilled swordfish on a classic sicilian caponata

# DESSERT

GRANITA DI LIME CON ANGURIA E CIALDA CROCCANTE

Watermelon with lime granita and tuille

£ 8.00

MOUSSE AL CIOCCOLATO CON OLIO EXTRA VERGINE D'OLIVA

Dark chocolate mousse

£ 8.00

TIRAMISÙ

Tiramisu, chef style

£ 8.00

PANNACOTTA ALLA VANIGLIA CON PESCHENOCI SALTATE AL POLLINE

Vanilla pannacotta with nectarine sauteed with bee pollen

£ 8.00

MERINGA VEGANA AL COCCO CON FRUTTI DI BOSCO

Meringue with coconut cream and mixed berries (vegan)

£ 8.00