

STARTER

CUOPPO FRITTO DI MARE £ 18.00
Deep fried calamari, prawns and whitebait

GNUMAREDDI CON CIME DI RAPA £ 15.50
Lamb sweetbread wrapped in pork net served with turnip tops

SALUMI MISTI £ 16.00
Chef's selection of charcuterie

BURRATA E DATTERINO £ 16.50^V
Classic burrata cheese with datterino tomatoes

CAPELANTE SCOTTATE SERVITE SU FREGOLA CON CARDONCELLI £ 16.50
Seared scallops served on fregola with cardoncelli mushrooms

INSALATA DI GRANCHIO REALE CON AVOCADO, SEDANO E DATTERINO £ 35.00
King crab salad served with avocado, celery and datterino tomatoes

CARPACCIO DI MANZO CON CUORE DI CARCIOFI E CASTELMAGNO AL TARTUFO £ 14.50
Beef carpaccio served with artichoke and truffled castelmagno cheese

BREAD

Selection of artisan breads and homemade squid ink grissini £ 3.50

SOUP

VELLUTA TA DI TOPINAMBUR CON CROSTINI ALL'AGLIO £ 13.50^V
Jerusalem artichoke vellouté with garlic bread croutons

ZUPPA DI ZUCCA CON NOCCIOLE TOSTATE £ 12.00^V
Pumpkin soup with toasted hazelnuts

il PAMPERO

À LA CARTE

SALADS

INSALATA DI PORCINI, PERE, RUCOLAE PARMIGIANO £ 18.00^V
Porcini mushroom salad with rocket, pears and parmesan cheese

PORRI AFFUMICATI CON SALMONE AL MIELE E PISTACCHIO £ 14.00
Smoked leek salad with honey-smoked salmon and pistachio nuts

INSALATA DI STAGIONE £ 12.00
Seasonal salad

PASTA ALL OF OUR PASTA IS HOMEMADE

TONNARELLO CACIO E PEPE NELLA FORMA DI PARMIGIANO £ 20.00^V
Tonnarelli, roman pecorino and black pepper, prepared in a parmesan wheel

STROZZAPRETI AL RAGU DI CINGHIALE £ 20.00
Strozzaprete pasta with wild boar ragù

CANNELLONI RIPIENI DI OSSOBUCO CON BESCIAPELLA ALLO ZAFFERANO E SBRICIOLATA DI MIDOLLO £ 22.00
Cannelloni filled with slow-cooked ossobuco, served with saffron bechamel sauce and bone marrow crumble

ORECCHIETTE CON CIME DI RAPA E VONGOLE £ 19.50
Orecchiette pasta with turnip tops, fresh chilli and clams

RISOTTO AL BAROLO, RADICCHIO TREVIGIANO E BLU DI BUFALA £ 19.00^V
Risotto with trevisan radicchio, barolo wine and buffalo blue cheese

TONNARELLO NERO CON GAMBERI E LIME £ 21.00
Squid ink tonnarello served with fresh prawns and lime

TAGLIATELLE AI PORCINI £ 25.00^V
Tagliatelle with porcini mushrooms

SPAGHETTI POMODORO E BASILICO £ 16.00^V
Spaghetti with datterino tomato sauce and basil

TAGLIATELLE ALLA BOLOGNESE £ 17.00
Tagliatelle with Bolognese sauce

GNOCCHI DI PATATE RIPIENI DI ZUCCA CONDITI CON BURRO NOCCIOLA E SALVIA £ 18.00^V
Potato gnocchi filled with pumpkin and served with butter and sage

MEAT

FARAONA CON CREMA DI SCORZANERO E DADOLATA DI RADICI GLASSATE AL MIELE £ 24.00
Guinea fowl with salsify vellouté and glazed winter roots

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

MEAT OF THE DAY
Please ask the waiter for more details

SIDES

PATATE ARROSTO £ 6.00^V
Roasted potatoes with garlic and rosemary

SPINACI CON BURRO £ 6.00^V
Butter spinach

BROCCOLI SALTATI £ 6.00^V
Sautéed garlic broccoli

RADICCHIO GRIGLIATO CON BALSAMICO E PINOLI £ 10.00^V
Grilled radicchio with balsamic vinegar and pinenuts

INSALATA MISTA £ 5.50^V
Mixed salad

FISH

MERLUZZO NERO MARINATO SU CREMA DI CECI NERI CON ZUCCA SPADELLATA £ 45.00
Black cod served on black chickpea vellouté and pumpkin

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

FISH OF THE DAY
Please ask the waiter for details of our fish of the day

DESSERT

BOMBA AL LIMONE
Lemon bomb
(vegan)
£ 8.00

MOUSSE ALLA NOCCIOLA AFFUMICATA
Smoked hazelnut
mousse
£ 12.00

TIRAMISÙ
Tiramisu,
chef's style
£ 8.00

CHARLOTTE ALLE PERE E CIOCCOLATO
Pear and chocolate charlotte,
chef's style
£ 8.00

PROFITEROLES ALLE CASTAGNE
Chestnut profiteroles with warm
chocolate sauce
£ 8.00