

# il PAMPERO

ITALIAN BAR & RESTAURANT

## THIRD BIRTHDAY CELEBRATION SET MENU

A special menu celebrating our guest's favourite dishes from the past three years

### STARTERS

#### **CARPACCIO DI MANZO CON RUCOLA, SCAGLIE DI PARMIGIANO E SALSA DI RAFANO**

Beef carpaccio served with rocket and parmesan and horseradish dressing. March, 2017

#### **BURRATA AFFUMICATA E DATTERINO**

Smoked burrata cheese with datterino tomatoes. February, 2018

#### **FREGOLA CON FRUTTI DI MARE**

Fregola with clams and mussels and tomato sauce. June, 2019

### MAINS

#### **TONNARELLO CACIO E PEPE NELLA FORMA DI PECORINO ROMANO**

Tonnarelli and black pepper, prepared in a pecorino wheel. March, 2017

#### **SCIALATIELLI CON GAMBERI E FIORI DI ZUCCHINA**

Scialatielli served with prawns and courgette flowers. May, 2019

#### **LASAGNA BIANCA DI VITELLO E TARTUFO NERO**

White veal lasagne served with black truffle. June, 2017

#### **MILANESE**

Classic fried, breaded veal chop on the bone. Served with a side of roasted potatoes with garlic and rosemary and buttered spinach. June, 2017  
(+ £15 supplement)

#### **BACCALÀ CON SALSA PUTTANESCA E ROSTI DI PATATE**

Baccalà fish served with potato rösti and puttanesca sauce.  
(+ £8 supplement)

### DESSERTS

#### **TIRAMISÚ**

Tiramisú, chef style. March, 2017

#### **MERINGA VEGANA CON COCCO E FRUITI DI BOSCO**

Vegan meringue with coconut cream and wild berries. June, 2018

#### **MOUSSE AL CIOCCOLATO E FRAGOLE**

Chocolate and strawberry mousse. May, 2019

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£25.00 per person for 2 courses

£30.00 per person for 3 courses

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Available for lunch and dinner from Monday to Sunday. Prices include VAT. A discretionary 12.5% service charge will be added to the final bill.

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