

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 hibiscus 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
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STARTERS

BARBABIETOLA, LEVISTICO & FORMAGGIO DI CAPRA (V) Beetroot, goat's cheese & lovage £ 14.00	PANNA COTTA DI BUFALA AFFUMICATA, POMODORI CONFIT, ACCIUGHE & BASILICO (V) Smoked buffalo panna cotta, confit tomatoes, anchovies & basil £ 14.00	SGOMBRO MARINATO, PATATE VIOLA, OSTRICHE & BOTTARGA Cured mackerel, purple potatoes, oyster & bottarga £ 15.00
"DECEIVING PIZZA" TARTARE DI MANZO ALLA CENERE, LIMONI CANDITI, TUORLO D'UOVO MARINATO, ERBA CIPOLLINA & SENAPE Beef tartare, lemon confit, cured egg yolk, chives & mustard £ 18.00	FOIE GRAS BALLOTINE & PESCHE SERVITO CON PAN BRIOCHE TOSTATO Foie gras ballotine & peaches served with toasted brioche £ 19.00	GAMBERO ROSSO, STUFATO DI MANZO AL GINGER, ANGURIA & GERMOGLI Scarlet prawn, beef short ribs, ginger, watermelon & sprouts £ 19.00

PASTA

ALL OF OUR PASTA IS HOMEMADE

NIDO DI TAGLIOLINI CACIO E PEPE (V) Con tartufo (to add truffle) £ 18.00 £6 supplement	FREGOLA, CAPESANTE, ASPARAGI & MENTA Fregola, scallops, asparagus & mint £ 19.00	RISO DUE ORI (V) Saffron risotto with red peppers, basil & edible gold £ 20.00
FAGOTTINO ALLA CARBONARA, ZUCCHINE & GUANCIALE Ravioli filled with carbonara sauce, courgette & cured pork cheek £ 20.00	PACCHERI GRATINATI ALLA AMATRICIANA & ACETO BALSAMICO INVECCHIATO Paccheri pasta, cured pork cheek, tomato sauce, pecorino & aged balsamic vinegar with bread crumb top £ 20.00	SPAGHETTI ALLE VONGOLE, PREZZEMOLO FRESCO Spaghetti with clams & fresh parsley £ 21.00
RAVIOLI ALL'ASTICE, MELANZANE, BASILICO & POMODORI SECCHI Lobster ravioli, aubergine, basil & sundried tomatoes £ 24.00		

MAINS

CAVOLFIORRE ALLA PAPRIKA AFFUMICATA, NOCCIOLINE, CETRIOLINI & MELA VERDE (V) Oat smoked paprika cauliflower, peanuts, gerkin & green apple £ 21.00	ORATA ALL'AQUA PAZZA, SCALOGNO, AGRUMI E PACHINO Sea bream "crazy water", shallot citrus & tomatoes £ 26.00	QUAGLIA ALLA DIAVOLA, NDUJA E PORRO Quail with spicy nduja and leek £ 28.00
CONIGLIO, PEPERONI, MIDORI & NOCCIOLE Rabbit, red peppers, midori & hazelnut £ 28.00	MERLUZZO, CAROTE, ANICE STELLATE & NOCI PECAN Black cod, carrots, star anise & pecan nuts £ 30.00	FILETTO ALLA ROSSINI CON BRIOCHE, FOIE GRAS, SALSA AL VINO ROSSO E TARTUFO Beef fillet, brioche, foie gras, red wine sauce and truffle £ 45.00

SIDES

SPINACI ALL'ITALIANA Spinach, raisin & pine nuts £ 6.00	ZUCCHINE FRITTE Fried courgette £ 6.00	BROCCOLI AGLIO OLIO E PEPERONCINO Chilli garlic broccoli £ 6.00
INSALATA MISTA Side salad £ 6.00	PUREA DI PATATE Mashed potato £ 6.00	

DESSERTS

MOUSSE DI AVOCADO CON MAIS & GRANITA ALLA VERBENA (V) Avocado mousse with sweetcorn & lemon verbena granita £ 12.00	YUZU MOUSSE RIPIENO CON NOCCIOLE E GELATO AL GINGER Yuzu mousse filled with hazelnuts & ginger ice cream £ 13.00	VULCANO AL CIOCCOLATO LAMPONI E CARMELLE SOFFIATE Chocolate volcano, with raspberry & popping candy £ 12.00
BURRATA, SORBETTO AL MANGO E SESAMO Burrata, mango sorbet & sesame £ 12.00	TIRAMISU Chef's style Tiramisu £ 10.00	