

BRUNCH

APÉRITIFS

APEROL SPRITZ With Aperol, prosecco and soda £ 14.00	MILANESE G&T Campari, gin and tonic water £ 14.00	BLOODY MARY With Caciocavallo tuille, basil and chilli gin £ 14.00	PROSECCO CA Morlin DOCG £ 12.50 / Glass	NEGRONI Barrel-aged Negroni with Amaretto foam £ 14.00	ESPRESSO MARTINI Vodka, espresso coffee, coffee liqueur, and sugar syrup £ 14.00	SORRENTO LEMON MARTINI Sorrento lemon gin, Amalfi fennel liquor, bitters with a Sorrento lemon garnish £ 13.00	BALSAMIC BOULEVARDIER Whiskey, balsamic vinegar, vermouth and campari £ 14.50	SMASHED SOUR Smashed basil leaves, grapefruit juice, gin and honey £ 13.00
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SOMETHING SPECIAL

MALDON OYSTERS £ 4.00 each
Served with mignonette and lemon (minimum of three).

LIGHT OPTIONS

FRITTURINA DI PESCE CON SALSAL VERDE E LIMONE.....£ 16.00
Mix fried fish with salsa verde and lemon

VITELLO TONNATO, CAPPERI E RUCOLA.....£ 16.00
Veal loin with tuna sauce, capers and rocket

BURRATA, INSALATA DI SEDANO E FINOCCHI, ARANCE SANGUINELLE E FIORI DI CAPPERI.....£ 19.00^V
Burrata with celery, fennel, blood orange and caper flower salad

CROSTINO DI SOURDOUGH CON RICOTTA, AVOCADO, PEPERONCINO E LIME.....£ 14.00^V
Sourdough toast with ricotta, avocado, chilli and lime

TARTARE DI FILETTO DI MANZO, CIPOLLA DI TROPEA IN CAPPERI, SALSAL CIPRIANI, PARMIGIANO, CREMA DI NOCCIOLE E UOVA DI QUAGLIA.....£ 20.00
Beef fillet tartare, pickled tropea onion, Cipriani sauce, parmesan crisps, hazlenut cream and quail eggs

EGGS

UOVA IN CAMICIA CON PORCHETTA E OLANDESE PICCANTE.....£ 15.00
Poached eggs with porchetta and spicy hollandaise

UOVA IN CAMICIA CON GRANCHIO, ERBACIPOLLINA E CAVIALE.....£ 18.00
Poached egg with crab, chives and herring caviar

FRENCH TOAST, UOVO FRITTO, FUNGHI TRIFOLATI E TARTUFO.....£ 16.00^V
French toast, fried egg ,sauteed mushrooms and truffle

HOMEMADE PIZZAS

SALSAL AL POMODORO, BURRATA, PACHINO BASILICO E PROSCIUTTO DI PARMA.....£ 16.00
Tomato sauce, burrata, cherry tomato and parma ham

BIANCA CON SALSICCIA BROCCOLETTI E FONTINA.....£ 18.00
White base with sausage, broccoli and fontina cheese

SALSAL AL TARTUFO, GORGONZOLA, CIPOLLE CAMELLATE E PREZZEMOLO.....£ 22.00^V
Truffle sauce, blue cheese, caramelized onion and parsley

SIGNATURE PASTAS

TAGLIOLINI CACIO E PEPE.....£ 18.00^V
Tagliolini with creamy pecorino cheese and pepper

RISOTTO DI ZUCCA CON TALEGGIO E AMARETTI.....£ 23.00^V
Pumpkin risotto with Taleggio and amaretti

PACCHERO ALLA LUCIANA CON MOSCARDINI DRAGONCELLO E BURRATA.....£ 25.00
Paccheri luciana style, tarragon and Burrata

To add Truffle to your pizza or pasta.....£5 supplement

ANY 3 COURSES WITH UNLIMITED PROSECCO, BELLINI OR MIMOSA £ 60.00

ANY 3 COURSES WITH UNLIMITED APEROL OR CAMPARI SPRITZ £ 65.00

GO BOTTOMLESS WITH UNLIMITED PROSECCO, BELLINI OR MIMOSA £ 20.00

GO BOTTOMLESS WITH UNLIMITED APEROL OR CAMPARI SPRITZ £ 25.00

DESSERTS

PANCAKES CON BANANA, FAVA TONCA E DULCE DE LECHE.....£ 13.00^V
Pancake with banana, tonca beans and dulce de leche

PARIS-BREST CON CAFFE E NOCCIOLE.....£ 12.00^V
Paris-brest with coffee and hazelnut

BROWNIE ALLE NOCI, CIOCCOLATO E GELATO ALLA VANIGLIA.....£ 12.00^V
Pecan brownie, chocolate crumble and vanilla ice cream

TIRAMISÙ.....£ 11.00^V
Chef's style Tiramisù

ICE CREAM AND SORBET (3 SCOOPS).....£ 9.00^V
Choice of flavours: chocolate, vanilla, strawberry, lemon, mango, raspberry

DRINKS

TEAS.....£ 5.50
A selection of Black, Green, Herbal and White teas

COFFEE.....from £ 4.00
A selection of speciality coffees

HOT CHOCOLATE.....£ 4.50

SOFT DRINKS.....from £ 3.00
Water, mixers, and juices of your choice

FRESHLY SQUEEZED JUICES.....£ 7.00
Orange or Grapefruit

BEERS

ALHAMBRA LAGER.....£ 7.50 **PERONI**.....£ 7.50
Italy Italy

BREWDOG PUNK IPA.....£ 7.50 **PILSNER URQUELL**.....£ 7.50
Scotland Cezch Republic

CURIOUS BREW IPA.....£ 7.50 **LUCKY SAINT 0.5% LAGER**.....£ 7.50
England Germany

HAWKES URBAN ORCHARD CIDER.....£ 7.50 **MENABREA**.....£ 7.50
Scotland Italy

il PAMPERO
ITALIAN BAR & RESTAURANT