

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

STARTERS

PANZANELLA DI AVOCADO, PESTO DI BASILICO, FORMAGGIO VEGANO, ARACHIDI (V)

Avocado panzanella, bread croutons, basil pesto, vegan cheese and peanuts

£ 19.00

VITELLO TONNATO, CAPPERI E RUCOLA

Veal loin served with tuna sauce, capers and rocket

£ 20.00

INSALATA DI AVOCADO E SEDANO, GAMBERI E POMODORINI CONFIT

Prawn and celery salad, served with cherry tomato confit

£ 25.00

PASTA

ALL OF OUR PASTA IS HOMEMADE

TAGLIOLINI CACIO E PEPE (V)

Tagliolini with creamy Pecorino cheese and pepper

£ 24.00

CAVATELLI CON SALSADICORIA, TOPINAMBUR

Cavatelli with chicory sauce, crispy Jerusalem artichoke and mint

£ 25.00

FREGOLA SARDA CON COZZE, ASPARAGI DI MARE E SPUMA DI LIMONE

Sardinian Fregola with mussels, samphire and a lemon foam

£ 27.00

MAINS

FILETTO DI BRANZINO ALLA GRIGLIA, PEPERONI ARROSTITI, PATE DI OLIVE E CAPPERI

Grilled Seabass fillet served with roast peppers, olive tapenade and capers

£ 28.00

RADICCHIO TARDIVO ALLA GRIGLIA, ARANCIA DRESSING, PURÈ DI MELANZANE E SEMI DI ZUCCA (Vg)

Chargrilled radicchio served with an orange dressing, aubergine purée and pumpkin seeds

£ 30.00

TAGLIATA DI MANZO, RUCOLA, SCAGLIA DI PARMIGIANO ED ACETO BALSAMICO

Sirloin steak 'tagliata style' served with a rocket salad, Parmesan shavings and a balsamic dressing

£ 35.00

SIDES

PATATE AL FORNO

Roast potatoes

£ 7.00

ZUCCHINE FRITTE

Fried courgettes

£ 7.00

SPINACI SALTATI

Sauteed spinach

£ 7.00

INSALATA MISTA

Mixed seasonal salad

£ 7.00

PUREA DI PATATE

Mashed potato

£ 7.00

DESSERTS

PANNA COTTA AL COCCO E RABARBARO (Vg)

Rhubarb and coconut panna cotta

£ 13.00

TIRAMISÙ

Classica Italian Tiramisù

£ 14.00

CRÈME BRULÉ DI PISTACCHIO

Pistachio crème brûlée

£ 15.00

2 COURSES | £40

3 COURSES | £60

il PAMPERO
ITALIAN BAR & RESTAURANT