

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

PANZANELLA DI AVOCADO, PESTO DI BASILICO, FORMAGGIO VEGANO, ARACHIDI Avocado panzanella, bread croutons, basil pesto, vegan cheese and peanuts £ 19.00	VELLUTATA DI ASPARAGI CON STRACCHINO E NOCI Asparagus soup, Stracchino cheese and walnuts £ 20.00	UOVA IN CAMICIA IMPANATO E FRITTO, FONDUTA DI PARMIGIANO, VERDURE PRIMAVERILI, E NOCI CAMELLATE Deep-fried poached eggs served with a parmesan fondue, spring vegetables and candied walnuts £ 22.00
SGOMBRO MARINATO, CIPOLLA ROSSA IN AGRODOLCE, POMODORO CONFIT, RICOTTA AFFUMICATA E PUREA DI TOPINAMBUR Cured mackerel served with sweet and sour red onion, sundried tomato, smoked ricotta and Jerusalem artichoke purée £ 23.00	LOMBO DI MANZO SCOTTATO IN PADELLA, CHUTNEY DI CIPOLLE ROSSE, BAGNA CAUDA E SALSA AL GORGONZOLA Pan seared beef loin served with red onion chutney, bagna càuda and Gorgonzola sauce £ 24.00	TARTARE DI TONNO, SALSA DI MELONE, PEPERONCINO, MAIONESE ALLE ALGHE E POLENTA CROCCANTE Tuna tartare served with cantaloupe melon sauce, chilli, seaweed mayo and crispy polenta £ 26.00

PASTA

ALL OF OUR PASTA IS HOMEMADE

TAGLIOLINI CACIO E PEPE (V) Tagliolini with creamy Pecorino cheese and pepper £ 24.00	LASAGNE APERTA, SALSA BOLOGNESE, SPUMA DI PARMIGIANO, OLIO DI BASILICO Open lasagna with bolognese sauce, parmesan foam and basil oil £ 24.00	CAVATELLI CON SALSA DI CICORIA, TOPINAMBUR CROCCANTE E MENTA (Vg) Cavatelli with chicory sauce, crispy Jerusalem artichoke and mint £ 25.00
PACCHERI ALLA GENOVESE, RICOTTA E PISELLI PURÈ Paccheri alla Genovese, ricotta cheese and pea purée £ 25.00	RISOTTO ALLO ZAFFERANO CON RAGÙ DI QUAGLIA E PESTO DI BASILICO Saffron risotto with quail ragù and basil pesto £ 27.00	RAVIOLI AL NERO DI SEPPIA RIPIENI DI PATATE E MENTA, BROCCOLI PURÈ, SALSA DI ARAGOSTA Squid ink ravioli filled with potato and mint, broccoli purée and lobster sauce £ 34.00
FREGOLA SARDA CON COZZE, ASPARAGI DI MARE E SPUMA DI LIMONE Sardinian Fregola with mussels, samphire and a lemon foam £ 27.00		

MAINS

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	POLPO ARROSTO, PATATA VIOLA, BARBA DI MONACO, PURÈ DI CAROTA E NDUJA Roast octopus, served with purple potato, monk beard, carrot purée and nduja £ 35.00	LOMBO DI AGNELLO IN CROSTA DI OLIVE, CON PEPERONI ARROSTO, ACCIUGHE E CAPPERI Olive crust lamb loin served with roast peppers, anchovies and capers £ 40.00
ENTRECOTE DI MANZO, SEDANO RAPA ARROSTO, PUREA DI FUNGHI E CIPOLLOTTO Rib eye steak served with roast celeriac, mushroom purée and baby onion £ 45.00	COTOLETTA ALLA MILANESE Veal milanese on the bone £ 45.00	CATCH OF THE DAY Please ask a member of our team for more information. Our daily catch can be seared, grilled or baked. £ MV

SIDES

PATATE AL FORNO Roast potatoes £ 7.00	ZUCCHINE FRITTE Fried courgettes £ 7.00	SPINACI SALTATI Sautéed spinach £ 7.00
INSALATA MISTA Mixed seasonal salad £ 7.00	PUREA DI PATATE Mashed potato £ 7.00	

DESSERTS

PANNA COTTA AL COCCO E RABBARO (Vg) Rhubarb and coconut panna cotta £ 13.00	TIRAMISÙ Classica Italian Tiramisù £ 14.00	GANACHE GIANDUJA, BANANA, TUILLE DI SESAMO E GELATO AL CIOCCOLATO AL LATTE Gianduja ganache and banana and sesame tuille served with milk chocolate ice cream £ 12.00
CRÈME BRULÉ DI PISTACCHIO Pistachio crème brûlée £ 15.00	SELEZIONE DI FORMAGGI ITALIANI, CON COMPOSTA DI FICHI E CRACKERS Selection of Italian cheeses served with crackers and a fig compote £ 15.00	

il PAMPERO
ITALIAN BAR & RESTAURANT