

## 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

FRESELLA, FAGIOLI BORLOTTI, POMODORO DATTERINO, CIPOLLA DI TROPEA, CETRIOLO E BASILICO (V) £ 18.00

Fresella, Datterino tomato, borlotti beans, Tropea onion, cucumber & basil

UOVO IN CAMICIA IMPANATO E FRITTO, FONDUTA DI PARMIGIANO, VERDURE PRIMAVERILI, E NOCI CAMELLATE

Deep-fried poached egg served with a parmesan fondue, summer vegetables & candied walnuts

£ 20.00

MOZZARELLA DI BUFALA E PROSCIUTTO DI PARMA

Buffalo mozzarella and Parma ham

£ 20.00

## PASTA

ALL OF OUR PASTA IS HOMEMADE

Starter 70g | Main 95g

SPAGHETTI AGLIO & OLIO E PEPPERONCINO (V) £ 13 / £ 19

Spagetti with garlic, olive oil & chilli flakes

PACCHERO ALLA NORMA CON RICOTTA VEGANA (Vg) £ 14 / £ 20

Pacchero alla norma style with homemade vegan ricotta

BUCATINI ALLA CARBONARA £ 16 / £ 22

Bucatini carbonara

LINGUINE CON VONGOLE, POMODORO SECCO E BOTTARGA £ 18 / £ 24

Linguine with clams, sundried tomatoes & bottarga

RISOTTO CON OSTRICHE, BURRATA E POLVERE DI CAPPERI £ 20 / £ 26

Oyster risotto with burrata & caper powder

## MAINS

CATCH OF THE DAY £ MV.00

Please ask a member of our team for more information. Our daily catch can be seared, grilled or baked

COTOLETTA ALLA MILANESE £ 45.00

Veal milanese on the bone

## SIDES

INSALATA MISTA £ 6.00

Mixed seasonal salad

FAGIOLINI SALTATI CON SCALOGNO £ 7.00

Green beans & shallots

ZUCCHINE FRITTE £ 7.00

Fried courgettes

PUREA DI PATATE £ 7.00

Mashed potato

## DESSERTS

SELEZIONE DI GELATI E SORBETTI £ 9.00

Selection of ice-cream and sobet

PIATTO DI FRUTTA FRESCA £ 10.00

Fresh fruit platter

TIRAMISÙ £ 14.00

Classic Italian tiramisù

3 COURSES | £35.00  
Starter, Pasta & Dessert

il PAMPERO  
ITALIAN BAR & RESTAURANT