

BRUNCH

APÉRITIFS

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

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

LIGHT OPTIONS

FRESELLA, BURRATA, OLIVE TAGGIASCHE, POMODORI AUTOCTONI E OREGANO (V).....£ 18.00
Fresella bread with burrata, Taggiasche olives, heritage tomatoes & oregano

PROSCIUTTO DI PARMA, COCCOLI FRITTI E STRACCHINO.....£ 19.00
Parma ham, fried clams & stracchino cheese

CALAMARI FRITTI CON AIOLI MAIONESE E PREZZEMOLO.....£ 19.00
Deep fried calamari served with aioli mayonnaise & parsley

CARPACCIO DI MANZO AL CHIANTI, FICHI FRESCHI, MOUSSE DI FORMAGGIO DI CAPRA, INSALATA DI ACETOSA E NOCI CARAMELLATE.....£ 20.00
Beef carpaccio cured in Chianti wine, with fresh figs, goat's cheese mousse, sorrel salad & candied walnuts

CRUDO DI PESCE SPADA, ANGURIA PICCANTE, SCORZA DI LIMONE CARAMELLATO, BARBABIETOLA MARINATA E PUREA DI ZUCCHINE.....£ 23.00
Cured swordfish, spicy watermelon, candied lemon zest, marinated beetroot ribbon & courgette purée

EGGS

FRENCH TOAST AL PARMIGIANO, PETTO DI ANATRA AFFUMICATO, RICOTTA, ALBICOCCHIE E SCIROPPO D'ACERO.....£ 18.00
Parmesan French toast, smoked duck breast, ricotta, fresh apricot & maple syrup

UOVO IN CAMICIA, MORTADELLA, BURRATA E OLIO AL TARTUFO.....£ 18.00
Poached eggs with Mortadella, burrata & truffle oil

UOVO IN CAMICIA, COCKTAIL DI GAMBERI, OLANDESE ALL'ERBA CIPOLLINA E CAVIALE.....£ 18.00
Poached egg with shrimp cocktail, chive hollandaise sauce & caviar

HOMEMADE PIZZAS

PIZZA ALLA NORMA, MELANZANE, POMODORI CILIEGINO, RICOTTA SALATA (V).....£ 16.00
Tomato sauce, mozzarella, roasted aubergine, cherry tomatoes, salted ricotta & basil

PIZZA CON BRESAOLA, RUCOLA, SCAGLIE DI PARMIGIANO E BALSAMICO.....£ 18.00
Tomato sauce, mozzarella, bresaola, rocket salad, shaved Parmesan & a balsamic dressing

PIZZA BOLOGNA, MORTADELLA BURRATA E PISTACHIO.....£ 20.00
Tomato sauce, mozzarella, Mortadella, burrata & a pistachio crumble

PIZZA CON VENTRICINA, FUNGHI E CREMA AL TARTUFO.....£ 22.00
Tomato sauce, mozzarella, Ventricina spicy salami, sauteed mushrooms & truffle cream

SIGNATURE PASTAS

BUCATINO CACIO E PEPE (V).....£ 24.00
Bucatino with creamy Pecorino cheese & pepper

Served at your table in our famous Pecorino cheese wheel.

FREGOLA, POMODORO, PUREA DI MELANZANA, RICOTTA SALATA, BALSAMICO, EDMULSIONE DI BASILICO (V).....£ 21.00
Fregola with tomato, aubergine purée, home made vegan ricotta, balsamic & basil emulsion

LINGUINE ALLE VONGOLE CON POMODORI SECCHI E BOTTARGA.....£ 22.00
Linguine with clams, sundried tomatoes & bottarga

RISOTTO VIALONE NANO FIORE DI ZUCCA, LIME, MENTA E FORMAGGIO DI CAPRA.....£ 23.00
Risotto with courgette flower, lime, mint & goats cheese

DESSERTS

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

BABA' CON CREMA ALLE ROSE E MASCARPONE CON GELATO AL LIMONE.....£ 12.00
Baba' with rose and mascarpone cream & lemon ice cream

PANCAKE CON LAMPONI E CREMA PASTICCERA ALLA VANIGLIA.....£ 13.00
Fluffy pancakes with fresh raspberries & vanilla custard

GANACHE ALLA NOCCIOLA CON ANANAS IN CAMICIA E SORBETTO AL MANGO (Vg).....£ 13.00
Hazelnut ganache with poached pineapple & mango sorbet

TIRAMISÙ.....£ 13.00
Chef's style Tiramisù

CROSTATA AL PISTACCHIO E CIOCCOLATO BIANCO, CON SORBETTO ALLA FRAGOLA.....£ 16.00
Pistachio and white chocolate tart with strawberry sorbet

3-COURSE BOTTOMLESS BRUNCH

Choose any 3 courses from our brunch menu, excluding dishes from 'Something Special'.

ANY 3 COURSES WITH UNLIMITED PROSECCO, BELLINI OR MIMOSA £ 70.00

ANY 3 COURSES WITH UNLIMITED APEROL OR CAMPARI SPRITZ £ 75.00

GO BOTTOMLESS

Choose any dish on the menu and upgrade to bottomless.

GO BOTTOMLESS WITH UNLIMITED PROSECCO, BELLINI OR MIMOSA £ 25.00

GO BOTTOMLESS WITH UNLIMITED APEROL OR CAMPARI SPRITZ £ 30.00

il PAMPERO
ITALIAN BAR & RESTAURANT