

# il PAMPERO

## ITALIAN BAR & RESTAURANT

### APÉRITIFS

A SELECTION OF OUR SIGNATURE COCKTAILS INSPIRED BY THE ARTWORK THAT ADORNS THE WALLS OF THE RESTAURANT

<b>BULL DOG</b> Our house Negroni cocktail made with a mix of hibiscus infused gin, campari, vermouth and orange zest £ 14.00	<b>PEPPE'S SPRITZ</b> Our barman's take on an Aperol Spritz, made with blood orange liqueur, bergamot liqueur, prosecco and soda water £ 14.00	<b>ROYAL AFFAIR</b> Our signature champagne cocktail with apple and cinnamon infused gin and moscato £ 16.00	<b>RACE DAY</b> Our alcoholic free cocktail made with elderflower cordial, mixed berries and lemonade £ 10.00
---	--	--	---

### STARTERS

<b>GAMBERI AL VAPORE CON POMODORINI CONFIT, SEDANO E AVOCADO</b> £ 14.50 Steamed tiger prawns with confit cherry tomatoes, celery and avocado	<b>CARPACCIO DI MANZO CON CRUMBLE AL MIDOLLO, SALSA VERDE</b> £ 13.50 Beef carpaccio with marrow crumble and salsa verde	<b>PARMIGIANA DI MELANZANE CON MENTA E SCAMORZA AFFUMICATA</b> £ 14.00 <sup>V</sup> Aubergine parmigiana with smoked scamorza and mint
<b>TARTARE DI SALMONE CON SPAGHETTI DI ZUCCHINE, PEPE ROSA E SALSA ALLO YOGHURT E ANETO</b> £ 13.50 Salmon tartare with courgette spaghetti, pink pepper and a yoghurt and dill dressing	<b>BURRATA CON INSALATA DI POMODORI MISTI E OLIO AL BASILICO</b> £ 14.00 <sup>V</sup> Burrata with heritage tomatoes and basil oil	<b>ZUPPA DI SEDANO RAPA E MELA GRANNY SMITH CON FUNGHI PORCINI E OLIO VERDE</b> £ 11.50 <sup>V</sup> Celeriac and granny smith apple soup with porcini mushrooms and green oil
<b>TACCHINO TONNATO CON MAIS GRIGLIATO E PANE CARASAU</b> £ 13.50 Finely sliced smoked turkey breast with tuna sauce, grilled sweetcorn and carasasu bread		

### MAINS

<b>TAGLIOLINI CACIO E PEPE</b> £ 17.50 <sup>V</sup> Tagliolini with creamy pecorino cheese and pepper	<b>ALL OF OUR PASTA IS HOMEMADE</b>	<b>POLLETTO ARROSTO CON ZUCCA DEICA, FUNGHI OSTRICA, NOCCIOLE PIEMONTESI E FONDO BRUNO AI FUNGHI</b> £ 21.50 Roasted baby chicken with delicate pumpkin, oyster mushrooms, piedmont hazelnuts and mushroom jus
<b>TAGLIATELLE CON GAMBERI, LIME E ZUCCHINE</b> £ 19.00 Tagliatelle with tiger prawns, lime and courgettes	<b>FREGOLA AI FRUTTI DI MARE</b> £ 19.00 Fregola with seafood	<b>SCALOPPINE DI TACCHINO SERVITE CON INVOLTINI DI SALSICCE E PANCETTA, PATATE NOVELLE E CAROTE ARROSTITE, CAVOLETTI DI BRUXELLES SALTATI E FONDO DI CARNE AI MIRTILLI ROSSI DISIDRATATI</b> £ 23.50 Turkey scaloppini with Parma ham and sage served with served with roasted new potatoes, pigs in blankets, roasted heirloom carrots, sautéed brussels sprouts and dried cranberry gravy
<b>TAGLIATELLE ALLA BOLOGNESE</b> £ 17.50 Tagliatelle with bolognese sauce	<b>FILETTO DI BACCALA IN SALSA MEDITERRANEA SERVITO SU BRUSCHETTA DI PANE CASARECCIO CON CIME DI RAPA SALTATE</b> £ 24.00 Salted cod fillet in a mediterranean sauce, served on toasted homemade bread with sautéed turnip tops	
<b>PAPPARDELLE AI FUNGHI PORCINI E ERBE</b> £ 19.00 <sup>V</sup> Pappardelle with porcini mushrooms and herbs	<b>TAGLIATA DI FILETTO DI MANZO CON RUCOLA SELVATICA, SCAGLIE DI PARMIGIANO E CONDIMENTO ALLA MOSTARDA IN GRANI</b> £ 30.00 Beef fillet tagliata with wild rocket, shaved parmesan and wholegrain mustard dressing	

### SIDES

<b>SPINACI AL BURRO</b> £ 5.50 Buttered spinach	<b>INSALATA MISTA</b> £ 5.50 Mixed salad	<b>PURÈ DI PATATE</b> £ 5.50 Creamy mashed potatoes
<b>BROCCOLINI SALTATI CON AGLIO E PEPPERONCINO</b> £ 5.50 Garlic and chilli sautéed tenderstem broccoli	<b>CAVOLETTI DI BRUXELLES FRITTI CON PECORINO ROMANO E PEPE NERO</b> £ 5.50 Deep fried brussels sprouts with roman pecorino cheese and black pepper	<b>PATATE NOVELLE ARROSTITE CON BURRO ALLE ERBE</b> £ 5.50 Roasted new potatoes with herb butter

### DESSERTS

<b>TORTINO FONDENTE AL CIOCCOLATO SERVITO CON GELATO AL MIELE CARAMELLATO</b> Chocolate fondant served with honeycomb ice cream £ 9.00	<b>MOUSSE AL PANFORTE SERVITA CON CREMA INGLESE TIEPIDA</b> Panforte mousse served with warm custard cream £ 8.50	<b>BICCHIERINO DI FROLLA CON ZABAGLIONE FREDDO E MANDARINO</b> A shortcrust cup with cold zabaglione cream and mandarin £ 8.50	<b>TIRAMISÚ</b> Chef's style, Tiramisu £ 9.00
--	---	--	---