



il PAMPERO



CHRISTMAS DAY SET-MENU

£125.00 Per Person

WELCOME DRINK

CA'DEL BOSCO CUVÉE PRESTIGE

Franciacorta, Brut NV

STARTERS TO SHARE

BACCALA MANTECATO

Salted cod whipped with olive oil,
crispy & soft white polenta

CARNE CRUDA AL TARTUFO

Hand chopped Fassona beef (served raw),
white Alba truffle & Robiola cheese

BEETROOT CARPACCIO (VG)

Thinly sliced roasted beetroot, crispy cavolo
nero, hazelnut & mustard oil

PASTAS TO SHARE

TROFIE CARCIOFI E

MENTA (VG)

Trofie in a mint & artichoke ragu

TAGLIOLINI AL RAGU BIANCO

Homemade tagliolini, white
veal ragu & Parmesan cream

RISOTTO AL TARTUFO BIANCO (V)

Risotto with 36 months aged Parmesan &
white truffle

MAIN COURSE

Please select one main course per guest

BRANZINO

Line caught seabass fillet with
a chickpea & clam stew

TIMBALLO DI ZUCCA (VG)

Pumpkin & vegan ricotta timbale,
rainbow chard & pine nuts

FILETTO DI MANZO

8oz Scotch beef fillet, celeriac purée,
Porcini mushrooms & a Chianti reduction

TACCHINO NATALIZIO

Turkey roulade with an Italian sausage stuffing,
pancetta, Brussel sprouts, chestnuts & pomegranate

SIDES TO SHARE

CAROTE ARROSTO

Roasted carrots in a honey glaze

CAVOLETTI DI BRUXELLES

Brussel sprouts with chilli and garlic

PATATE ARROSTO

Roasted potatoes with garlic and rosemary

DESSERTS TO SHARE

TIRAMISU

Espresso, ladyfinger biscuits
& mascarpone cream

GELATO AL PANETTONE

Panettone ice cream, Pandoro,
honey & rum macerated chestnuts

DIGESTIVE

LEMONCELLO OR AMARO DEL CAPO

il PAMPERO

ITALIAN BAR & RESTAURANT
