

# il PAMPERO

## ITALIAN BAR & RESTAURANT

### **il Pampero: Fact Sheet**

#### **LOCATION:**

A hidden gem in the heart of Knightsbridge, il Pampero is moments away from Harrods and within walking distance of London's leading attractions, including The Royal Albert Hall, Hyde Park and Buckingham Palace.

#### **ADDRESS:**

20 Chesham Place, Belgravia SW1X 8HQ

#### **WEBSITE:**

[www.ilpampero.com](http://www.ilpampero.com)

#### **OPENING TIMES:**

12.00–15.00 and 18.00–22.30, daily

Sundays 12.00–21.30

#### **DESCRIPTION:**

Open for breakfast, lunch and dinner, experience exceptional Italian cooking in a sophisticated setting, which embodies Italian chic and vintage glamour; designed by acclaimed designer, Tara Bernerd. Under the direction of Executive Chef, Claudio Covino, the team delivers a traditional Italian menu complemented by an impressive wine list and cocktail menu.

#### **CHEF:**

Executive Chef, Claudio Covino, strongly believes that all raw ingredients at the heart of his creations must be Italian, hence why all of the food served at il Pampero has regional influences, in particular from southern Italy.

Born in Rome, Chef Claudio has lived in London for many years mastering the art of combining traditional Italian recipes with creative and contemporary techniques. As well as the great classics, he loves to experiment and finds new combinations to amaze his guests. He prides himself in working with the "best" Italian suppliers, sourcing everything directly from its place of origin. For example, one of the restaurant's most requested dishes, Tonnarelli Cacio e Pepe, is made exclusively with original Roman Pecorino; the Beef Carpaccio is served with Castelmagno, one of the most ancient Italian cheeses from the Piemonte region; and the porcini mushroom dishes, use mushrooms from Tuscany.

il Pampero's suppliers consistently provide quality seasonal produce of certified origins, allowing the team to offer true Italian excellence, all of the time.

#### **DESIGNER:**

Tara Bernerd & Partners

**BRIEF:**

Having created the original restaurant at The Hari London, Tara Bernerd & Partners were invited to revisit and reimagine the design for il Pampero to coincide with the hotel's relaunch in 2016. The team were involved with the creative direction from the outset, and even came up with the restaurant's name, in homage to the owner's favourite horse. Drawing upon the new Italian menu, their philosophy was to create a design DNA, which embodies effortless Italian chic and vintage glamour.

Marrying Italian hospitality with Belgravian lifestyle, Tara Bernerd & Partners created a bespoke design scheme that embraces informal luxury. Bold Vespa-green lacquers and rich velvets are combined with soft leathers and heritage fabrics to create a warm and inviting ambience. The subtle backlighting used to illuminate the feature bar draws the eye into the space and provides a seductive experience, whether you're enjoying an early-afternoon coffee or cocktails with aperitivo.

**HIGHLIGHTS:**

1. Glo Pendant large by Carlo Colombo
2. Alfa light by Armetide
3. Stellarworks utility highback armchair
4. Olive trees by Treelocate
5. Prince of Wales tweed by De Le Cuona

For further press information, please contact:

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