

il PAMPERO

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 hisbiscus 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

SALUMI MISTI £ 16.00
Chef's selection of charcuterie

CUOPPO FRITTO DI MARE £ 18.00
Deep fried calamari and prawns

CAPESANTE SCOTTATE SERVITE SU FREGOLA, CON CARDONCELLI £ 16.50
Seared scallops served with fregola and cardoncelli mushrooms

TARTARE DI SALMONE CON KETA CAVIAR E CLOROFILLA DI LEVISTICO £ 15.00
Salmon tartare with keta caviar and lovage chlorophyll

PROSCIUTTO GRAN TANARA GENETICA NERA 40 MESI TAGLIATO A MANO £ 25.00 per 75g
Hand carved 40 month aged black pork prosciutto gran tanara

VITELLO TONNATO £ 18.00
Finely sliced veal served with tuna sauce

CARPACCIO DI MANZO CON CARCIOFO GRIGLIATO E CASTELMAGNO £ 15.50
Beef carpaccio served with grilled artichoke and castelmagno cheese

SOUP

ZUPPA DI ZUCCA CON FONDUTA AL GORGONZOLA E NOCCIOLE £ 12.50^V
Pumpkin soup served with gorgonzola fondue and hazelnuts

RIBOLLITA TOSCANA CON CROSTINI DI PANE £ 12.50^V
Typical Tuscan soup with beans, cabbage and croutons

SALADS

INSALATA DI GAMBERI CON AVOCADO, SEDANO E DATTERINO £ 16.00
Prawn salad with avocado, celery and datterino tomatoes

INSALATA DI STAGIONE CON NOCI E MOSTARDA £ 12.50^V
Seasonal salad with walnuts and mustard dressing

BURRATA E DATTERINO £ 16.00^V
Classic burrata cheese with datterino tomatoes

PASTA

ALL OF OUR PASTA IS HOMEMADE

TONNARELLO CACIO E PEPE NELLA FORMA DI PECORINO ROMANO £ 22.00^V
Tonnarelli and black pepper, prepared in a pecorino wheel

GNOCCHI DI RICOTTA CON GUANCIALE E RADICCHIO TREVISANO £ 16.50
Ricotta gnocchi with cured pork cheek and trevisan radicchio

RAVIOLI RIPIENI DI RICOTTA E BORRAGINE CON BURRO E SALVIA £ 17.50^V
Ravioli stuffed with ricotta and borage served with butter and sage

TAGLIATELLE ALLA BOLOGNESE £ 16.50
Tagliatelle with Bolognese sauce

RISOTTO AI FUNGHI PORCINI £ 22.00^V
Risotto with porcini mushrooms

TAGLIOLINI AL NERO DI SEPIA CON GAMBERI E LIME £ 22.00
Squid ink tagliolini with prawns, lime and a cherry tomato sauce

STROZZAPRETI CON COZZE E CIME DI RAPA £ 18.00
Strozzapreti with mussels and green turnip tops

SPAGHETTI CON SALSALIA AL POMODORINO PIENNOLO DEL VESUVIO E BASILICO £ 16.00^V
Spaghetti with a typical sweet Vesuvian tomato sauce and basil

PAPPARDELLE ALLA GENOVESE £ 22.00
Pappardelle served with white veal ragu

MALLOREDDUS ALLA CAMPIDANESE E SCAGLIE DI PECORINO SARDO £ 22.50
Malloreddus with a pork sausage ragu and shaved Sardinian pecorino cheese

MEAT

MEAT OF THE DAY

Please ask your waiter for more details

TAGLIATA DI COSTATA DI MANZO CON RUCOLA, PARMIGIANO E ACETO BALSAMICO £ 32.00
28 day aged rib-eye steak with rocket salad, parmesan shavings and aged balsamic vinegar

POLLETTO ALLA CACCIATORA £ 25.00
Roasted baby chicken served with a sauce of tomatoes, capers and taggiasche olives

MILANESE £ 35.00
Classic fried, breaded veal chop on the bone

FISH

FISH OF THE DAY

Please ask your waiter for more details

BRANZINO AL SALE O ALLA GRIGLIA £ 30.00
Sea bass cooked in sea salt crust or grilled

BACCALA ARROSTITO CON INSALATA DI RINFORZO RIVISITATA £ 25.00
Roasted salted cod served with cauliflower velouté and pickled peppers, olives, anchovies and caramelised onion

PESCE SPADA IN CARPIONE £ 28.00
Swordfish in a sweet and sour sauce, with pine nuts, onion and sultanas

SIDES

PATATE ARROSTO £ 6.00
Roasted potatoes with garlic and rosemary

SPINACI AL BURRO £ 6.00
Buttered spinach

RUCOLA E PARMIGIANO CON ACETO BALSAMICO INVECCHIATO £ 8.00
Wild rocket and parmesan salad with 40 year aged balsamic vinegar

BROCCOLI SALTATI £ 6.00
Sautéed garlic broccoli

INSALATA MISTA £ 5.50
Mixed salad