

# il PAMPERO

## BRUNCH

### Set-Menu

Enjoy three courses for £45.00pp when choosing a dish from each section of our brunch menu:  
Light Options | Pasta & Mains | Desserts

### LIGHT OPTIONS

<b>EGG BENEDICT</b> Poached eggs on English muffin, Hollandaise sauce & crispy bacon	£ 16.00
<b>PINZIMONIO (Vg)</b> Winter vegetable crudité with Umbrian extra virgin olive oil	£ 17.00
<b>EGG ROYALE</b> Poached eggs on English muffin, Hollandaise sauce & Scottish smoked salmon	£ 18.00
<b>BURRATA E POMODORI (V)</b> Andria burrata, heritage tomato & basil	£ 18.00
<b>CALAMARI</b> Crispy fried squid, chili, spring onions & garlic mayo	£ 18.00
<b>CARPACCIO DI MANZO</b> Pepper seared beef carpaccio, raw artichoke salad & 24 month-aged Parmesan	£ 20.00
<b>POLPO E CECI</b> Grilled octopus, chickpea purée & red "bagnetto" sauce	£ 22.00
<b>GAMBERI E AVOCADO</b> Seasonal mixed leaves, prawns, avocado, cherry tomatoes & a honey mustard dressing	£ 22.00

### HOMEMADE PASTA

<b>PACCHERI NDUJA</b> Paccheri in spicy Calabrian nduja salami ragu, stracciatella	£ 20.00
<b>RAVIOLI DI ZUCCA E SALVIA (Vg)</b> Pumpkin and sage ravioli, toasted almonds	£ 20.00
<b>ORECCHIETTE ALLE CIME DI RAPA (Vg)</b> Orecchiette, garlic, chili, rapini cream & spicy crumb	£ 22.00
<b>PICI CACIO E PEPE (V)</b> Pici in a creamy Pecorino & black pepper sauce, prepared tableside in a "Oro nero" cheese wheel	£ 22.00
<b>RISOTTO AI GAMBERI</b> Red prawn risotto, fennel & extra virgin olive oil	£ 28.00
<b>PAPPARDELLE AL RAGU DI CINGHIALE</b> Pappardelle, wild boar ragu & 24 month-aged Parmesan	£ 28.00
<b>TONNARELLI AL GRANCHIO E PEPERONCINO</b> Fresh spaghetti, chili, garlic & Dorset crab	£ 32.00

### MAINS

<b>PIZZA PICCANTE</b> Tomato sauce, mozzarella, spicy ventricina salami & nduja	£ 22.00
<b>PIZZA AL TARTUFO (V)</b> Mozzarella, taleggio, mushrooms & black truffle	£ 24.00
<b>TORTINO DI ZUCCA (Vg)</b> Pumpkin and rainbow chard timbale, pumpkin seeds & hazelnut pesto	£ 25.00
<b>POLLETTO AL MATTONE</b> Roasted Spatchcock Baby Chicken, herbs, potato & onion tart	£ 28.00
<b>BRANZINO</b> Line caught seabass fillet, chickpea & clams stew (+ £8 supplement)	£ 34.00
<b>TAGLIATA DI MANZO</b> Dry aged Angus sirloin steak thinly sliced, rocket, Parmesan & aged balsamic (+ £8 supplement)	£ 36.00

### DESSERTS

<b>CARRELLO DEI DOLCI</b> Selection of Italian desserts from our trolley	£ 15.00
<b>GELATI E SORBETTI (V/Vg)</b> Selection of artisanal ice cream & sorbets	£ 5.00/ £ 8.00/ £ 10.00

### COCKTAILS

<b>CLASSICO</b> Hari Gin, Indian bitter spices & dry vermouth	£ 19.00
<b>TIPICO</b> Malfy Original gin, Antica Formula vermouth & Campari	£ 19.00
<b>POMELLO SPRITZ</b> Pomello, St Germain elderflower liquor, soda water & Champagne	£ 21.00
<b>SELECT SPRITZ</b> Select, Prosecco, Soda	£ 16.00
<b>NO-GRONI</b> Tanqueray 0%, Lyre's vermouth 0% & Crodino	£ 18.00

### Go Bottomless

Enjoy 90 minutes of free-flowing:  
Prosecco, Mimosa, Bellini, Aperol Spritz and  
Chandon Spritz when ordering at least one  
dish from the menu for £30.00pp.



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ITALIAN BAR & RESTAURANT