

il PAMPERO

À LA CARTE

Cicchetti

Cicchetti (often described as the Italian version of tapas) are sharing-size dishes, typically served in cicchetti bars in Venice. The tradition is deeply tied to Venice's culture of social eating and drinking.

GAMBERI

Grilled prawns with garlic, chilli & parsley

£ 14.00

CALAMARI FRITTI

Fried squid with red chilli, spring onion & lemon aioli

£ 12.00

FOCACCIA E PROSCIUTTO DI PARMA

Apulian focaccia served with Parma ham

£ 10.00

STRACCIATELLA CROSTINI (V)

Roasted cherry tomato & basil oil

£ 10.00

ZUCCHINE FRITTE (V)

Crispy fried courgettes

£ 8.00

TRUFFLE ARANCINI (V)

With truffle mayo

£ 8.00

NOCELLARA OLIVES (Vg)

Sicilian green olives

£ 5.00

STARTERS & SALADS

TARTARE DI TONNO

Citrus-cured tuna, pink grapefruit emulsion, avocado purée & carasau shard

£ 22.00

CARPACCIO DI MANZO

Pepper-seared beef carpaccio, mustard mayonnaise, wild mushroom 24-month aged Parmesan

£ 22.00

BURRATA & HEIRLOOM TOMATOES (V)

Creamy Andria burrata, yellow & red tomatoes, finished with basil oil

£ 19.00

PARMIGIANA DI MELANZANE (V)

Aubergine parmigiana, tomato & basil

£ 18.00

MINESTRONE (Vg)

Seasonal vegetable minestrone

£ 14.00

CEASAR SALAD

Served with lettuce, croutons, anchovies & Parmesan

£ 14.00

Add grilled chicken

£ 7.00

Add grilled tiger prawns

£ 10.00

Add bacon

£ 2.00

SIDES

PATATE ARROSTO (V)

Roast Potatoes

£7.00

BROCCOLI (Vg)

Tender-stem broccoli, chilli & garlic

£ 7.00

INSALATA MISTA (Vg)

Mixed leaf garden salad

£ 6.50

PATATE FRITTE (V)

French Fries

£ 7.00

Add Parmesan

£ 3.00

Add Truffle oil (V)

£ 4.00

MAINS

TAGLIATA DI MANZO

Sirloin steak (7oz), served with wild rocket, Parmesan & a balsamic vinegar glaze

£ 42.00

TONNO

Sesame-crusted tuna, carrot purée & wilted baby fennel

£ 39.00

POLLO ALLA MILANESE

Chicken Milanese, wild rocket, Parmesan & a balsamic vinegar glaze

£ 34.00

LASAGNA

Beef lasagna with a basil tomato sauce

£ 29.00

RISOTTO PISELLI E ASPARAGI

Creamy risotto with peas & asparagus, finished with a hint of lemon zest

£ 28.00

SEDANO RAPA (Vg)

Celeriac fondant with carrot purée, tender green asparagus & crispy kale

£ 26.00

PICI CACIO E PEPE

Pici in a creamy Pecorino & black pepper sauce, (prepared tableside in a Pecorino cheese wheel)

£ 24.00

INSALATA DI GAMBERI

Avocado and prawn salad, lettuce & sun dried tomatoes

£ 20.00

MONTANARA

Southern fried pizza with a basil and tomato base, topped with Parmesan

£ 19.50

TONNARELLI AL POMODORO (V)

Tonnarelli yellow and red cherry tomato sauce & basil

£ 18.00

il PAMPERO

ITALIAN BAR & RESTAURANT