

# Jamie's BAR

## WE'RE PROUD OF OUR PRODUCERS

WE WORK HARD TO MAKE YOUR  
JAMIE'S ITALIAN EXPERIENCE A  
LITTLE BIT SPECIAL, WHICH IS WHY  
WE ALWAYS SOURCE THE VERY  
BEST INGREDIENTS

## HOUSE WINES

### PINOT GRIGIO 13% VENETO, NV

Fresh & smooth with a zesty aftertaste

195 150ml glass

495 400ml carafe

995 IL carafe

### MERLOT 12% VENETO, NV

Light & soft with berry notes

195 150ml glass

495 400ml carafe

995 IL carafe

*Our Italian wines on tap are better for the environment as they come to us in completely recyclable one-way kegs and stay fresh for at least 60 days – but they never stay around for that long!*

## Cocktails

ME & MY TEAM HAVE CREATED A LIST OF DELICIOUS COCKTAILS  
TO PERFECTLY COMPLEMENT YOUR MEAL. CHEERS! JAMIE O x

### NEGRONI

Gin, Campari & Martini  
Rosso 325

### ESPRESSO MARTINI

A smooth mix of vodka,  
Kahlúa & espresso 300

### APEROL SPRITZ

A refreshing mix of Aperol,  
soda & Prosecco 325

### LYCHEE GIN FIZZ

Lychee, gin, lemon juice  
& soda 300

### TEQUILA HIGHBALL

Tequila, lime, honey  
& passion fruit with crème  
de mûre 300

### RASPBERRY MULE

Vodka, lime & raspberry  
topped with ginger beer 275

### JAMIE'S MOJITO

Bacardi rum & Martini  
Bianco, fresh mint, lime  
& sugar syrup topped  
with Prosecco 325

### MARGARITA

Tequila, triple sec & freshly  
squeezed lime juice, served  
your way – on the rocks, with  
salt, frozen, strawberry or  
mango 275

### OLD PASSION

Whiskey, sugar & bitters with  
passion fruit purée 300



# BEER

## DRAUGHT

### MENABREA 1846 DRAUGHT 4.8%

Complex tastes of malt & hops with a citrus aroma 160 200ml / 320 400ml

### MENABREA AMBRATA DRAUGHT 5% 330ml

Full bodied & rounded with a moderate bitterness 160 200ml / 320 400ml

### BALADIN

#### NAZIONALE 6.5% 330ml

Hoppy with all-natural Italian ingredients 380

#### CHATRI IPA 5.2% 330ml

Hoppy Thai IPA with juicy grapefruit & subtle floral notes 295

### CHALAWAN

#### PALE ALE 4.7% 330ml

Smooth craft beer from Phuket with tropical lychee flavours 295

### BALADIN ISAAC 5% 330ml

Italian blonde beer – notes of orange & coriander 380

### BUSSABA 4.7% 330ml

Weissbier with a fresh-cut bouquet aroma 295

### SINGHA 5% 330ml

A refreshing pale lager 185

### ASAHI SUPER DRY

5% 330ml  
Japanese lager 220

# SOFT DRINKS

SAN BENEDETTO MINERAL WATER – STILL OR SPARKLING 750ml 200

DRINKING WATER 500ml 35

### FRESH & BLENDED JUICES

Choose from: Orange, Pineapple, Watermelon or Green apple 145

COKE / DIET COKE / COKE ZERO / SPRITE / GINGER ALE / LIME SODA / TONIC / SODA 85

### BANANA & BERRY SMOOTHIE

Fresh fruit & yoghurt 160

### ICED TEA

90 glass / 300 jug to share

# NON-ALCOHOLIC COCKTAILS

## ALL 160

### REFRESHER

Fresh lemon, elderflower cordial & cranberry juice, topped with lemonade

### TROPICAL FRUIT BLAST

Strawberry, mango & passion fruit purées shaken up with cranberry juice

### PASSION FRUIT & MINT SPRITZ

Mango, passion fruit & lemon with a hint of vanilla, topped with soda

### LIME & GINGER SMASH

Fresh lime, honey & ginger topped with soda

### LYCHEE BERRY SLING

Raspberries & lychee with lime & soda

### VIRGIN MOJITO

Muddled lime, sugar & fresh mint with your choice of: Ginger, Green apple or Watermelon

### HOMEMADE

#### SICILIAN LEMONADE

Fresh lemon, sugar, mint leaves & soda

Why not make it strawberry?

185 glass

580 jug to share

#### ITALIAN SODAS

Choose from: Lychee, Green apple, Blueberry, Cherry blossom or Peach 90





# WHITE WINE



<b>TREBBIANO D'ABRUZZO TALAMONTI 'TREBI'</b> 13% ABRUZZO, 2017 Refreshing, with ripe apple & pear flavours	265	1250
<b>FUMAIO SAUVIGNON BLANC, CHARDONNAY</b> 12.5% TUSCANY, 2015 Rounded & characterful with an intense fruitiness	340	1600
<b>TORRESELLA PINOT GRIGIO</b> 12% VENETO, 2017 Dry & well balanced with hints of aromatic fruits	-	1200
<b>VILLA MARIA SAUVIGNON BLANC</b> 13% NEW ZEALAND, 2015/17 A herby aroma with gooseberry, passion fruit & citrus notes	-	1650
<b>LAROCHE VIOGNIER DE LA CHEVALIERE</b> 12.5% PAYS D'OC, FRANCE, 2015 Rounded with flavours of ripe apple, lemon & tropical fruit	-	1750
<b>PIO CESARE GAVI DOCG</b> 12% PIEMONTE, 2016 Ripe fruit & a rich complex flavour	-	1900
<b>CÀ DEI FRATI LUGANA DOC</b> 13% LAGO DI GARDA, 2015 Rich & crisp with aromas of white flower & peach	-	1950

# ROSÉ WINE

<b>TALAMONTI CERSUOLO D'ABRUZZO</b> 13% ABRUZZO, 2017 Brilliant light ruby color with complex red fruit notes	-	1600
<b>SENSUALE MOSCATO VIGNETI DEL VULTURE</b> 9.5% BASILICATA, 2014 Sweet & fresh with honey notes	-	1600

# RED WINE



<b>MONTEPULCIANO D'ABRUZZO TALAMONTI 'MODA'</b> 13% ABRUZZO, 2017 Rich & fruity with hints of lush oaky spices	265	1250
<b>DOGAILO SANGIOVESE, CABERNET SAUVIGNON</b> 13.5% TUSCANY, 2015 A baby super-Tuscan, full of cherry & chocolate flavours	340	1600
<b>OGIER GENTILHOMME COTES DU RHONE AOP</b> 14.5% FRANCE, 2016 Full bodied & long with well balanced tannins	-	1450
<b>TERRELIADIE NERO D'AVOLA-SYRAH</b> 14% SICILY, 2014/15 Fresh red fruit & an appealing spiciness with a full yet refreshing finish	-	1700
<b>VILLA MARIA PINOT NOIR</b> 13.5% MARLBOROUGH, NZ, 2016 Succulent fruit & red cherry with complex spice & herby notes	-	1700
<b>I MURI PRIMITIVO VIGNETI DEL SALENTINO</b> 14% PUGLIA, 2016 Full bodied with ripe fruit flavours & a hint of spice	-	1850
<b>FONTERUTOLI CHIANTI CLASSICO</b> 13% TUSCANY, 2015 Elegant body with dark berry & fresh spice flavours	-	1850
<b>VILLA GIRARDI VALPOLICELLA CLASSICO SUPERIORE DOC</b> 12% VENETO, 2016 Soft, well balanced & approachable – the younger sibling of Amarone	-	1900
<b>CHATEAU BRISSON, COTES DE BORDEAUX</b> 13.5% FRANCE, 2012 Big & rounded with dense tannins & a fresh lingering finish	-	2150
<b>'TORRE DELLA TRAPPOLA' RICASOLI BRUNELLO DI MONTALCINO</b> 15.5% TUSCANY, 2011 Intense yet well balanced with notes of cherry, chocolate & liquorice	-	2950

*We only source the best wines – delicious on their own or even better when paired with one of our dishes. Vintages may vary.*

# Sparkling

## TORRESELLA PROSECCO DOC

11.5% VENETO, NV

Pale straw yellow, fresh, delicately aromatic & exquisitely balanced

## GANCIA ASTI SPUMANTE DOCG

7.5% PIEDMONT, NV

An elegant & aromatic moscato with a sweet fruity finish

## TATtinger BRUT

12% CHAMPAGNE, NV

Lively with flavours of fresh fruit & honey

## TATtinger ROSÉ

13.5% CHAMPAGNE, NV

Velvety & fresh with crisp red fruit flavours



150ml glass



bottle

280

1350

-

1400

-

4950

-

5695



## DIGESTIFS

### LUXARDO SAMBUCA 40%

Powerfully aromatic flavour of anise & herbs 160

### AMARETTO 28%

Rich & almondy – this is a real after-dinner treat 160

### FRANGELICO 20%

Delicate hazelnut & herbs with a hint of vanilla 220

### LIMONCELLO 25%

Made with carefully selected lemons for a zesty finish 140

### NONINO GRAPPA FRIULANO 43%

A classic grappa with hints of liquorice & a bready finish 220

### NONINO GRAPPA II MERLOT 41%

With soft aromas of nuts, blackberry & marzipan 340

### AVERNA AMARO 32%

Bittersweet with hints of orange & liquorice – a taste of Sicily 160

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All served in 30ml measures – why not make it a double?

## Iced Coffee

ICED CAPPUCCINO 150

ICED LATTE 160

ICED AMERICANO 120

ICED CHOCOLATE 160

ICED MOCHA 160

WE SERVE ALL OUR ICED COFFEES WITH A DOUBLE SHOT OF ESPRESSO

## HOT DRINKS

WE SOURCE THE VERY BEST COFFEE BEANS & GRIND THEM FRESH ON SITE FOR AMAZING DEPTH OF FLAVOUR & A DELICIOUS AROMA

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ESPRESSO 90  
DOUBLE ESPRESSO 120  
CAPPUCCINO 120  
MACCHIATO 90  
LATTE 140  
AMERICANO 90  
HOT CHOCOLATE 140  
TEA 120

From Gryphon Tea Company, choose from:

British breakfast  
Contessa Grey  
Marrakesh mint  
Straits chai  
Chamomile dream  
Osmanthus sencha  
White gingerlily



# Ultimate PLANK



"THIS IS WHY I LOVE ANTIPASTI  
- BIG PLANKS TO SHARE, PLUS A  
COUPLE OF STARTERS & NIBBLES TO  
REALLY KICK OFF YOUR MEAL"



TOMATO BRUSCHETTA



CRAB & AVOCADO BRUSCHETTA



SILKY PÂTE BRUSCHETTA





BAKED MUSHROOMS



ITALIAN NACHOS



SPICY ITALIAN MEATBALLS



CRISPY SQUID



ULTIMATE GARLIC BREAD

# ANTIPASTI *(Starters)*

## OUR FAMOUS PLANKS

### ULTIMATE PLANK

Artisan fennel salami, mortadella, prosciutto, bresaola & pork scratchings with grissini & music bread, Italian nachos, chicken liver pâté bruschetta, mini mozzarella, aged pecorino & chilli jam, olives & pickles, grilled marinated peppers & rainbow slaw 1595

### CURED & CRISPY FISH

Cured salmon, roasted shellfish, crab & avocado bruschetta & mini fritto misto with yuzu mayo served with aged pecorino & chilli jam, olives & pickles

*For two 790  
For four 1295*

### CLASSIC MEAT

Fennel salami, mortadella, prosciutto di Parma & bresaola, with mini mozzarella, aged pecorino & chilli jam, pickles, olives & rainbow slaw

*For two 690  
For four 1195*

### VEGETARIAN

Char-grilled vegetables marinated in garlic & herb oil, with mini mozzarella, tomato & ricotta crostini, aged pecorino & chilli jam, pickles, olives & rainbow slaw

*For two 590  
For four 995*

### TOMATO BRUSCHETTA

Slow-roasted cherry tomatoes, whipped ricotta, basil & extra virgin olive oil 240

### SILKY PÂTÉ BRUSCHETTA

Italian chicken-liver pâté, pancetta & Parmesan 260

### SMOKED SALMON BRUSCHETTA

Smoked salmon, horseradish, ricotta, fennel & lemon 265

### SOUP OF THE DAY

With homemade focaccia 225

### MINI BRUSCHETTA SELECTION

A selection of tomato, crab & avocado, smoked salmon & silky pâté 285

### SPICY ITALIAN MEATBALLS

Spicy free-range pork or beef meatballs with tomato & basil sauce, Parmesan & toasted ciabatta 265

### CRAB & AVOCADO BRUSCHETTA

Fresh white crab, crunchy fennel, smashed avocado, yoghurt & chilli 265

### BAKED MUSHROOMS

Crispy music bread, smoked mozzarella & thyme 280

### ULTIMATE GARLIC BREAD

Buttermilk buns, herby garlic butter, hard ricotta cheese & rosemary 185  
*Add a whole truffle burrata for 80*

### ITALIAN NACHOS

Crispy fried ravioli stuffed with mozzarella, ricotta & Parmesan, served with our spicy Sicilian tomato sauce 225

### CRISPY SQUID

Fried with chilli, garlic & parsley, with garlicky mayo for dipping 280

PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES: Vegetarian Can be made vegan, please ask





OCTOPUS & MUSSEL SPAGHETTI NERO

**WE MAKE FRESH PASTA**

*Right here, every day, with love*



GENNARO'S TAGLIATELLE BOLOGNESE



CRAB SPAGHETTI



# PASTA

OUR PASTA IS SIMPLY MADE WITH TIPO  
'00' FLOUR, SEMOLINA, FREE-RANGE EGGS  
& A LITTLE WATER

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## OCTOPUS & MUSSEL SPAGHETTI NERO

Squid-ink pasta with tender octopus, squid, mussels, capers, chilli, anchovies, tomatoes & white wine 525

## MEATBALL PAPPARDELLE

Free-range pork & fennel meatballs in a spicy 'nduja, tomato & olive sauce with herby breadcrumbs, rocket & Parmesan 385

## CRAB SPAGHETTI

With chilli, fennel, capers, white wine & garlic, topped with lemon zest 385

## GENNARO'S TAGLIATELLE BOLOGNESE

Amazing pork & beef slow cooked with red wine, topped with herby breadcrumbs & Parmesan 385

## VEGGIE BOLOGNESE 🌱

Tomato, lentil & porcini ragù with garlic, pangrattato & manzotica cheese 360

## PORCINI PAPPARDELLE 🌱

Wild mushrooms with mascarpone, garlic, white wine, lemony gremolata, Parmesan & herby breadcrumbs 345

## OUR FAMOUS PRAWN LINGUINE

Garlicky prawns with tomatoes, fennel, fresh chilli & rocket 390

## CARBONARA CASARECCE

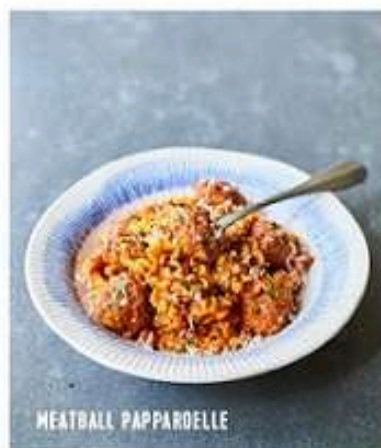
Golden smoky bacon, pancetta, cracked black pepper & Parmesan 365

## WILD MUSHROOM RISOTTO 🌱

Carnaroli rice with roasted mushrooms seasonal greens & mozzarella, finished with truffle oil 365

## SEAFOOD RISOTTO

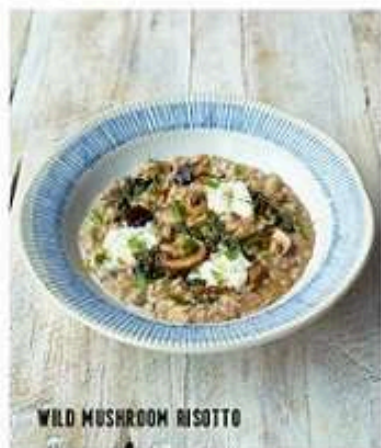
Oszy risotto of saffron, garlic & shellfish sauce with squid, prawns, mussels, fennel & capers 565



MEATBALL PAPPARDELLE



SEAFOOD RISOTTO



WILD MUSHROOM RISOTTO



OUR FAMOUS PRAWN LINGUINE





LAMB CHOPS SCOTTADITO



*12 OZ*  
**WAGYU  
STEAK**

.....  
WE ALWAYS USE  
FREE-RANGE  
& HIGHER-WELFARE  
MEAT FROM THE  
BEST FARMS -  
NO COMPROMISE



# MAINS *(Secondi)*



THE JAMIE'S ITALIAN BURGER



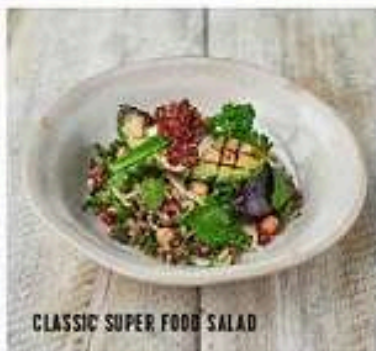
JAMIE'S FANTASTIC FISH STEW



CHICKEN AL MATTONE



ROASTED CARROT & AVOCADO



CLASSIC SUPER FOOD SALAD

## 12oz WAGYU STEAK

Choose from rib-eye or sirloin, served with chargrilled portobello mushrooms, green salad, posh chips & a sauce of your choice: Creamy porcini, Herby garlic butter or Balsamic onion 1490

## ITALIAN STEAK & FRIES

Marinated 10oz black Angus sirloin steak, grilled & served with spicy fries, heirloom tomato salsa & a rocket & Parmesan salad 785

## LAMB CHOPS SCOTTADITO

Juicy Australian rack of lamb, grilled under a brick, served with sweet & sour peppers & salsa verde 980

## GRILLED PORK CHOP

Sloane's free-range pork, marinated & cooked under a brick, served with parsley bagna càuda, apple, lemon & kohlrabi 640

## SUPER GREEN VEGGIE BURGER

Herby chickpea, bean & six-seed patty with balsamic onions, ricotta cheese, gem lettuce & tomato in a brioche bun, served with funky chips 525

## JAMIE'S

### FANTASTIC FISH STEW

Sustainable white fish, mussels, prawns & squid in tomato & saffron broth, served with fregola & crab crostini 580

### ACQUA PAZZA

Sustainable cod fillet with mussels, wine, capers, parsley, baby plum tomatoes & white crab meat 680

### THE JAMIE'S ITALIAN BURGER

Juicy prime beef with bacon, cheese, balsamic onions, tomato, pickles & chillies, served with funky chips 585

### CHICKEN AL MATTONE

Sirin Farm free-range chicken, grilled under a brick, served with lemony rocket & Parmesan & your choice of sauce: Spicy tomato & black olive or Creamy wild mushroom 580

# . SALADS .

## JI CHICKEN CAESAR

Crunchy romaine, red chicory, ciabatta croutons & red onion with grilled free-range chicken, garlicky dressing, Parmesan, toasted hazelnuts & parsley 520

## CLASSIC SUPER FOOD SALAD

A super-fresh combination of avocado, roasted beets, mixed pulses & grains, broccoli, pomegranate & spicy seeds with chilli dressing & ricotta 380. Add tuna, chicken, prosciutto, smoked salmon or feta for 160

## ROASTED CARROT & AVOCADO

Spiced carrots, marinated feta, avocado, radish, fennel, mint, toasted seeds & a citrusy pomegranate dressing 360. Add tuna, chicken, prosciutto, smoked salmon or feta for 160

## PROSCIUTTO & PEAR

With pecorino, rocket, balsamic & toasted pine nuts 480

## JAMIE'S BURRATA SALAD

Oozy burrata with roasted squash, clementine, red chicory, fennel & pomegranate 420

## BRESAOLA SALAD

Slices of cured beef served with artichokes, rocket, ricotta cheese, aged balsamic & toasted almonds 480



# PIZZA

*Artisan dough, hand stretched, topped with the best ingredients & baked to perfection*

## **GENNARO'S SPICY SAUSAGE**

Crushed tomato sauce, chilli, spicy pork sausage, garlicky spinach & mozzarella 380

## **FUNGI**

Porcini mushroom sauce, roasted herby mushrooms, mozzarella, cracked black pepper & lemon zest 365

## **CARBONARA**

White sauce, mozzarella & leeks with crispy pancetta, rosemary & a free-range egg 380

## **THE CARNE**

Tomato sauce with 'nduja, smoky pancetta & spicy salami with chilli & mozzarella 385

## **CHICKEN PEPERONATA**

Roast chicken, crushed tomatoes, mozzarella, charred peppers, black olives, Parmesan & rocket 380

## **TURBO-CHARGED MARGHERITA**

Sun-dried tomatoes, basil, the best mozzarella & Parmesan 345

## **TRUFFLE SHUFFLE**

White sauce, truffled salami, balsamic onions, free-range egg & black truffle 440

## **THE SPICY NORMA**

Tomato sauce, roasted eggplant, chilli & mozzarella 360

## **FOUR CHEESE**

Mozzarella, Cheddar, taleggio & Parmesan with rocket & extra virgin olive oil 380

## **THE PARMA**

Crushed tomatoes, prosciutto, rocket & Parmesan 390

**ADD A PIZZA DIP: GARLIC, CHEESY FONDUTA OR SPICY CHILLI 60**

## *Sides* (Contorni)

### **TRUFFLE MASH**

Cream & truffle 140

### **BUTTERED SPINACH**

With Parmesan 120

### **FUNKY CHIPS**

Garlic & parsley 120

### **POSH CHIPS**

Parmesan & truffle 140

### **ROCKET & PARMESAN**

Aged balsamic dressing 120

### **CRISPY POLENTA CHIPS**

Rosemary & Parmesan 120

### **SWEET POTATO FRIES**

Jamie's spicy rub 120



**TURBO-CHARGED MARGHERITA PIZZA**



**FUNGI PIZZA**



**GENNARO'S SPICY SAUSAGE**



**CRISPY POLENTA CHIPS**



**ROCKET & PARMESAN**