

NIBBLES ALL £3.95

WORLD'S BEST OLIVES  

PUFFED-UP PORK CRACKLINGS

CRUNCHY ITALIAN NACHOS 

ULTIMATE GARLIC BREAD 

BREAD BASKET  

SAN DANIELE PROSCIUTTO BOARD

ANTIPASTI (Starters)

CRISPY SQUID £7.25
Fried with chilli, garlic & parsley, with house aioli for dipping

JAMIE'S BURRATA £7.50
Campanian buffalo burrata with the best tomato salad, basil & extra virgin olive oil

MUSHROOM FRITTI £5.75 
Herby breadcrumb oyster mushrooms with punchy garlic mayo

MARGHERITA ARANCINI £5.95 
Crispy tomato risotto balls, stuffed with mozzarella, served with tomato & basil sauce & garlic

PEPERONATA BRUSCHETTA £5.50  
Sweet chargrilled peppers, whipped ricotta, black olive tapenade, crispy capers & balsamic

SMOKED SALMON BRUSCHETTA £5.75
Lowestoft hot-smoked salmon, horseradish, ricotta, bronze fennel & lemon

SILKY PÂTÉ BRUSCHETTA £5.75
Italian chicken-liver pâté, pancetta, vin santo & Parmesan

TOMATO BRUSCHETTA £5.50  
Slow-roasted cherry tomatoes, whipped ricotta, basil & extra virgin olive oil

OUR FAMOUS PLANKS

£7.15 PER PERSON

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

CLASSIC MEAT
Fennel salami, pistachio mortadella, prosciutto & schiacciata piccante, with mini buffalo mozzarella, pecorino & chilli jam, pickles, olives & purple slaw



VEGETARIAN 
Chargrilled vegetables marinated in garlic & herb oil, with mini buffalo mozzarella, tomato & ricotta crostini, garlicky cannellini dip, grissini, pickles & olives

PASTA

WE MAKE FRESH PASTA

RIGHT HERE, EVERY DAY, WITH LOVE – SIMPLY TIPO 'OO' FLOUR, SEMOLINA, FREE-RANGE EGGS & A LITTLE WATER



Some people like pasta as a starter, I like mine as a pasta course followed by secondi, or double it up as a main course

- GNOCCHI SORRENTINA £6.55 / £11.25**  Organic potato gnocchi in slow-roasted tomato sauce with garlic, basil & baby mozzarella
- VEGGIE TAGLIATELLE BOLOGNESE £6.55 / £10.95**   Tomato, lentil & porcini ragù with garlic, pangrattato & veggie Parmesan
- GENNARO'S TAGLIATELLE BOLOGNESE £6.75 / £11.25** Amazing pork & beef slow cooked with red wine, topped with pangrattato & Parmesan
- SPICY SAUSAGE PAPPARDELLE £7.25 / £12.95** Free-range pork & fennel ragù with Cobble Lane 'nduja, Calabrian chilli & pecorino
- SILKY PENNE CARBONARA £6.75 / £11.50** Sweet tender leeks with golden smoky pancetta, cracked black pepper & Parmesan
- BRITISH CRAB SPAGHETTI £7.95 / £14.25** With tomatoes, chilli, fennel, capers, white wine & garlic, topped with lemon zest & extra virgin olive oil
- OUR FAMOUS PRAWN LINGUINE £8.25 / £14.95** Garlicky prawns & Scottish langoustine tails with tomatoes, fennel, saffron, fresh chilli & rocket
- CAPRESE MEZZALUNA £12.55**  Half moons of whipped buffalo ricotta & spinach in tomato sauce with baby mozzarella & basil
- PRIMAVERA RAVIOLI £12.95**  Buffalo ricotta & black pepper pasta parcels in a lemony butter sauce with peas, mint & pea shoots
- JAMIE'S OCTOPUS RAVIOLI £14.95** Octopus & squid-ink pasta parcels in a rich shellfish & tomato sauce, topped with hand-picked Cornish crab
- CANNELLONI AL FORNO £12.95**  Nettle, ricotta & chard-filled pasta baked with sweet leeks, tomato, basil & crème fraîche
- OXTAIL LASAGNE £13.95** Herby 12-hour slow-cooked oxtail & Chianti ragù layered with pasta, béchamel, mozzarella & Parmesan

SECONDI (Mains)

PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES

GENNARO'S MIXED GRILL £18.95 Free-range pork & fennel sausage, Welsh lamb chop & herby marinated flash steak with crispy British coppa, smoky chilli ketchup & a side of your choice

TENDER ROASTED AUBERGINE £9.95   Topped with an agrodolce ragù of tomatoes, lentils & raisins, almond yoghurt, pine nuts, rocket & pomegranate

THE JAMIE'S ITALIAN BURGER £11.95 Prime British beef patty with pancetta, balsamic onions, artisan Westcombe Cheddar, tomato & our house special sauce in a brioche bun. With fries for £14.95

SUPER GREEN VEGGIE BURGER £10.95  Herby chickpea, bean & six-seed patty with balsamic onions, cottage cheese, gem & tomato in a brioche bun. With fries for £13.95

FREE-RANGE PORK MILANESE £14.95 Pork fillet coated in herby Parmesan breadcrumbs, with salsa rosso crudo, black olive tapenade & wild rocket



SICILIAN CHICKEN £14.95 Half a free-range boneless chicken in a spicy tomato, aubergine & leccino olive sauce


ITALIAN STEAK & FRIES £17.50 Marinated skirt steak, flash grilled & served with garlic butter, slaw & fries. Top with truffle – £2



35-DAY 8oz SIRLOIN STEAK £22.95 Dry aged & chargrilled to your liking, served with herby garlic butter, freshly grated horseradish, red gem & funky chips. Top with truffle – £2

SUPER FOOD

SMALL £5.95 / LARGE £9.95

JAMIE'S BIG FIVE  
Your five a day dished up in a refreshing bowl of quinoa, fennel, peas, crunchy red chicory, grapes, radish & plenty of herbs, with a lemony extra virgin olive oil dressing

CLASSIC SUPER FOOD SALAD  
A super-fresh combination of avocado, roasted beets, mixed pulses & grains, sprouting broccoli, pomegranate & spicy seeds with harissa dressing & cottage cheese

JI CAESAR SALAD  
Crunchy romaine, red chicory, ciabatta croutons, shaved cauliflower & red onion with garlicky yoghurt dressing, veggie Parmesan, toasted hazelnuts, chervil & sweet basil

ADD FREE-RANGE CHICKEN, LOWESTOFT HOT-SMOKED SALMON OR PROSCIUTTO FOR £2 / £4

PIZZA

ARTISAN SOURDOUGH, PROVED OVERNIGHT, HAND STRETCHED & TOPPED WITH MY FAVOURITE INGREDIENTS

THE JULIETTA £11.95
Slow-roasted tomatoes, basil, the best buffalo mozzarella & aged Parmesan – Jools' favourite turbo-charged Margherita
Make it veggie – just ask, or add prosciutto for £2

THE PESCE £13.95
Sweet tomato & shellfish sauce with tiger prawns, chargrilled courgette, Westcombe mozzarella & lemony rocket

THE PORKIE £12.95
Sweet tomato sauce with Cobble Lane pepperoni, smoky pancetta, Westcombe mozzarella & oregano

THE MELANZANE £12.95
Sweet tomato sauce, Cobble Lane 'nduja, roasted aubergine, chilli & Westcombe mozzarella, finished with basil & bocconcini
Make it veggie – just ask

THE PEPPERONATA £11.95 
Sweet tomato sauce, chargrilled peppers, caramelised balsamic onions & leccino olives with buffalo ricotta & rocket

THE TUSCAN £12.95
Sweet tomato sauce with Tuscan fennel salami, Westcombe mozzarella, leccino olives, oregano & Parmesan

Contorni (Sides)

SPICY FRIES £4.00  
Gennaro's chilli rub

FUNKY CHIPS £4.00  
Garlic & parsley

CRISPY POLENTA CHIPS £4.00 
Rosemary & Parmesan

SWEET POTATO FRIES £4.00 
Jamie's spicy rub

SEASONAL GREENS £3.55  
Veg of the day

ROCKET & PARMESAN £3.55
Aged balsamic

PURPLE SLAW £3.55  
Light creamy dressing

CAPRESE SALAD £3.55  
Tomatoes, bocconcini & basil

WE'RE PROUD OF OUR PRODUCERS
WE WORK HARD TO MAKE YOUR JAMIE'S ITALIAN EXPERIENCE
A LITTLE BIT SPECIAL, WHICH IS WHY WE SOURCE THE VERY
BEST INGREDIENTS FROM THE UK & ITALY



Check out our ever-changing blackboards for our chefs' specials, including today's responsibly sourced market fish

WE ALWAYS USE FREE-RANGE & HIGHER-WELFARE MEAT
FROM GREAT BRITISH FARMS – NO COMPROMISE

Jamie's BAR

PLEASE ASK YOUR SERVER FOR OUR FULL DRINKS & DESSERT MENUS

Sparkling

	125ml glass	bottle
JAMIE'S ITALIAN ROSATO SPUMANTE 11% VENETO Fresh, light & fruity	£5.85	£27.00
JAMIE'S ITALIAN PROSECCO NV SPUMANTE 11% VENETO The perfect aperitif – ripe with a fresh citrus finish	£6.40	£29.50
FRANCIACORTA BELLAVISTA CUVÉE BRUT NV 12% LOMBARDY Fine & elegant – one of the best sparkling wines being made in Italy	-	£42.50
CHARLES HEIDSIECK BRUT RESERVE NV 12% CHAMPAGNE	-	£60.00
CHARLES HEIDSIECK ROSÉ RESERVE NV 12% CHAMPAGNE	-	£68.00


LAMBRUSCO DI MODENA, CHIARLI 11% EMILIA-ROMAGNA
£6.00 125ml glass / £27.50 bottle

A traditional sparkling red from Modena – beautifully dry, ripe & cherry-filled flavours with an intense purple colour & pink foam – served chilled

APERITIVO

A light drink that sharpens your appetite before dinner

ELDERFLOWER SPRITZ £7.50 
St Germain elderflower liqueur,
Jamie's Prosecco & soda

MEZZO E MEZZO £7.50 
A beautiful blend of Martini Rosso,
Nardini Rabarbaro rhubarb liqueur
& a splash of soda

APEROL SPRITZ £7.50 
A refreshing mix of Aperol, soda & Jamie's Prosecco

STRAWBERRY ROSSINI £7.50 
Strawberry purée & Jamie's Prosecco

BELLINI £7.50 
White peach purée & Jamie's Prosecco

JAMIE'S ITALIAN HOUSE WINE

£5.20 175ml glass	BIANCO 12.5% SICILY Aromatic & floral with hints of sweet peach & blossom
£7.45 250ml glass	ROSSO 12.5% SICILY Bursting with ripe plum & cherry flavours
£13.45 500ml	ROSATO 12.5% SICILY Lively & crisp with sweet raspberry & strawberry flavours
£18.70 750ml	
£25.00 litre	

Our house wine is made from Sicilian grapes
& delivered to us in eco-friendly cartons

BEER

LIBERTÀ 5% £4.55
Our own craft-brewed lager – packed
full of British Bramling Cross hops
& floral acacia honey

MESSINA 4.7% £4.25 **MORETTI 4.6% £4.45**

LOCAL BEERS ALSO AVAILABLE

HOUSE SPIRITS FROM £2.95 for 25ml
& MIXERS FROM £1.50

WHITE WINE BY THE GLASS

GARGANEGA, CANTINA VALPANTENA 12% VENETO
£5.35 175ml / £7.65 250ml
Crisp, clean, zesty & easy drinking

SOAVE CLASSICO CANTINA DI MONTEFORTE 12.5% VENETO
£5.45 175ml / £7.80 250ml
Great depth with ripe fruit flavours

PINOT GRIGIO, PORTA NOVA 12.5% VENETO
£6.20 175ml / £8.85 250ml
Crisp & delicate with citrus flavours

SAUVIGNON BLANC DI FRIULI GRAVE, TINTORETTO 12% FRIULI GRAVE
£6.40 175ml / £9.15 250ml
Herby aromas & melon flavours

GRILLO/CHARDONNAY COSTADUNE, MANDRAROSSA 12.5% SICILY
£6.70 175ml / £9.55 250ml
Delicate floral notes & tropical fruit flavours

A MANO BIANCO 13% PUGLIA
£7.25 175ml / £10.30 250ml
Exotic fruit flavours – crisp & refreshing

ROSÉ WINE BY THE GLASS

PINOT GRIGIO ROSÉ, PORTA NOVA 12% VENETO
£6.20 175ml / £8.85 250ml
Delicate with hints of soft, ripe summer fruits

JAMIE'S FAVOURITE A MANO ROSATO 12% PUGLIA
£7.25 175ml / £10.30 250ml
Broader berry flavours & a lingering finish

RED WINE BY THE GLASS

CORVINA, CANTINA VALPANTENA 12% VENETO
£5.55 175ml / £7.90 250ml
Ripe, fresh cherry-pie flavours

MONTEPULCIANO D'ABRUZZO IL FAGGIO 12.5% ABRUZZO
£5.95 175ml / £8.45 250ml
Full of cherry & chocolate flavours

BARBERA, AMONTE, CANTINE VOLPI 12% PIEMONTE
£6.00 175ml / £8.55 250ml
Refreshing raspberry flavours with
a traditional rich cherry twist

PRIMITIVO DI PUGLIA, LA MASSERIA 14.5% PUGLIA
£7.10 175ml / £10.15 250ml
Full bodied with notes of blueberry
& sweet spice

NERO D'AVOLA, VIGNETI ZABÙ 13.5% SICILY
£7.25 175ml / £10.30 250ml
Lush, juicy & rich with berry flavours
& balsamic notes

CHIANTI, POGGIO TEMPESTA DOCG 13% TUSCANY
£7.25 175ml / £10.30 250ml
Supple with dark red fruit flavours


We serve a selection of our wines in 500ml carafes, 125ml glasses & by the bottle – please ask to see our full wine list. Ask us which of our wines are vegetarian & vegan suitable

Cocktails


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

CLASSIC

NEGRONI £7.95 
London gin, Campari
& Martini Rosso


CAIPIRINHA £7.95 
Sagatiba cachaça, fresh lime
& agave syrup

AMARETTO SOUR £7.50 
Saliza amaretto shaken up with
lemon juice & bitters


WHITE LADY £7.50 
A refreshing blend of Bombay
Sapphire gin, triple sec & fresh
lemon juice, served straight up


ESPRESSO MARTINI £7.95 
A smooth mix of Grey Goose
vodka, Kahlua & Kimbo espresso

REFRESHING

JAMIE'S MOJITO £7.75 
Bacardi Carta Blanca rum & Martini Bianco
with lime juice & sugar syrup, topped with
Jamie's Prosecco

AMALFI COLLINS £7.75 
St Germain elderflower liqueur, limoncello,
Bombay Sapphire gin & lemon juice with a
dash of soda


PEACH & APRICOT COLLINS £7.25 
London gin, white peach purée & apricot
liqueur with fresh lemon & soda


FLORENCE FIZZ £7.50 
Limoncello, pomegranate juice & elderflower
cordial topped with Jamie's Prosecco


GREY GOOSE LE FIZZ £7.95 
Grey Goose vodka, St Germain elderflower
liqueur, fresh lime juice & soda


CONTEMPORARY

VANILLA & LEMON MARTINI £7.15 
Vodka, lemon juice & homemade vanilla
syrup shaken & served chilled

PASSION FRUIT ROYALE £7.75 
Martini Bianco, passion fruit purée, apple
juice & homemade vanilla syrup shaken up
& topped with Jamie's Prosecco

CASCADE £7.50 
Bacardi Carta Blanca
rum with passion fruit & raspberry
purée, fresh apple & orange juice
& a squeeze of fresh lime

VERY BERRY £7.95 
Finlandia vodka with
raspberry & strawberry purée, fresh lime
& crème de mûre, served over crushed ice

LA DOLCE VITA £7.15 
A classic
Cosmopolitan with a Jamie's twist
– Saliza amaretto, triple sec & cranberry
juice, shaken with fresh lemon

NON-ALCOHOLIC COCKTAILS

BERRY BLAST £3.70 
Strawberry & passion fruit purée shaken up
with lemon, sugar syrup & cranberry juice

GINGER MOJITO £3.70 
Mint, lime, sugar & ginger beer

REFRESHER £3.70 
Fresh lemon, elderflower cordial & cranberry
juice, topped with lemonade

STRAWBERRY & MINT LEMONADE £3.70 
Strawberry purée, fresh mint, lemon & soda

SOFT DRINKS

MINERAL WATER £2.00 330ml / **£3.95** 750ml
Sourced & bottled in the UK & as always,
ask us for a glass of tap water if you prefer

FRESH FRUIT JUICES £2.95
Choose from orange, apple, pineapple
or pink grapefruit

CAWSTON SPARKLING CLOUDY APPLE £2.60

FRUIT JUICE SPRITZ £3.00
Top up your fruit juice with sparkling water
& ice to make a delicious spritz

DIET COKE £2.60

.....  Number of teaspoons of added sugar

HOMEMADE LEMONADE £3.35 
Fresh lemon, sugar, mint leaves & soda

COKE £2.70 330ml 

ARanciata / LIMONATA £2.70 330ml 

BOTTLEGREEN PRESSÉS £3.05 
Elderflower, pomegranate or ginger & lemongrass

Sugar-sweetened soft drinks are the single largest source of sugar in our children's diets. That's why at Jamie's Italian, we're adding 10p to the price of every soft drink with added sugar.* The money raised will go directly to the Children's Health Fund which has been set up to support vital children's food education in the UK. For more information visit childrenshealthfund.org.uk. *The levy is subject to VAT so the total amount paid to the Children's Health Fund is 8.33p from every 10p