

nibbles

small bites

SWEET MINI CHILLI PEPPERS
\$9.00
Stuffed with whipped ricotta, mint & lemon

ITALIAN NACHOS
\$7.00
Crispy fried four-cheese ravioli with "angry" arrabiata sauce

FAT GREEN OLIVES ON ICE
\$6.00
Large green olives, black olive tapenade & crispy "music bread"

PARMESAN CHUNKS
\$6.50
Nuggets of beautiful Italian cheese drizzled with aged balsamic

bread

ITALIAN BREAD SELECTION
(on the house)
Homemade rosemary focaccia, artisan sourdough, ciabatta & tortano from our bakery with crispy carta di musica

All served with extra virgin olive oil & aged balsamic

bruschetta

BORLOTTI BEAN BRUSCHETTA
\$10.50
Slow-braised beans with lemon, mint & new-season olive oil

AUTUMN BRUSCHETTA FOR 2
\$18.00
Beetroot ripple, smashed pumpkin, scamorza & cavolo nero to share

aperitivi

pre-dinner drinks

JAMIE'S VINO FRIZZANTE \$8.50

MILANO \$9.50
Vino frizzante with Campari & orange

ROSSINI \$9.50
Vino frizzante with red berry purée

BELLINI \$9.50
Vino frizzante with peach purée

antipasti

planks

MEAT
\$13.50 A HEAD

Cured meats
San Daniele prosciutto, Wagyu bresaola, finocchio & capocollo

Cheeses
Buffalo mozzarella & pecorino with amazing chilli jam

Pickles
Curly green chillies, green & Gaeta olives & caper berries

Crunchy salad
Shaved root veg with chilli, lemon & mint

VEGETABLES
\$10.00 A HEAD

Seasonal vegetables
Sliced vegetables, chargrilled & marinated

Cheeses
Buffalo mozzarella & pecorino with amazing chilli jam

Pickles
Aubergine caponata, curly green chillies, olives & caper berries

Crunchy salad
Shaved root veg with chilli, lemon & mint

plates

CRISPY SQUID
\$12.00
Fried squid, garlicky mayo & lemon

SMOKY SCAMORZA ARANCINI
\$9.50
Crispy rice balls stuffed with smoked mozzarella & porcini

BAKED MUSHROOMS
\$14.50
Swiss browns with crispy "music bread" & smoked buffalo mozzarella

PUMPKIN & BURRATA
\$16.50
With chilli, sage & herby shoots

APPLE & GORGONZOLA SALAD
\$9.00
With honey-roasted walnuts & peppery watercress

CRISPY POLENTA CHIPS
\$8.50
Our famous chips with rosemary salt & Parmesan

CAPRESE SALAD
\$13.00
Baby mozzarella, basil & tomatoes

MUSHROOM FRITTI
\$9.00
Our own-grown crispy fried mushrooms with garlicky mayo

SICILIAN SPAGHETTI FRITTERS
\$9.50
Ricotta, Parmesan & parsley with a chilli & tomato sauce

pasta

pasta

MUSSEL LINGUINE
\$14.00/\$22.00
Scappato (runaway) mussels with garlic, chilli & parsley, tossed through pasta with butter & lemon

TRUFFLE TAGLIATELLE
\$14.50/\$24.00
Finely shaved wild black truffles tossed with butter, Parmesan & nutmeg. A real luxury

CASARECCE SICILIANA
\$10.50/\$15.00
Fusilli with "San Marzano" tomato, anchovies, aubergines, olives, pine nuts, raisins, chilli, basil & parsley

BUCATINI CARBONARA
\$12.00/\$19.00
Tubular spaghetti with fried smoked pancetta & leek tossed with free-range eggs & Parmesan

TURBO PENNE ARRABIATA
\$10.50/\$15.00
Curly penne tossed in sweet tomato sauce spiced with chilli, garlic & Parmesan with herby breadcrumbs

WILD RAGÙ PASTA PIPE
\$14.50/\$23.00
Slow-cooked seasonal game, Barbera, tomatoes & Parmesan

PRAWN LINGUINE
\$16.00/\$26.00
Juicy pan-fried garlicky Spencer Gulf prawns served with tomatoes, chilli, rocket & fennel

SPAGHETTI BOLOGNESE
\$12.50/\$19.00
The old-school classic ragù of beef, pork, herbs, Chianti & Parmesan with crunchy herby breadcrumbs

BLACK ANGEL SPAGHETTI
\$13.00/\$21.00
Squid ink pasta, scallops, garlic, chilli, anchovies, wine & capers

ravioli

BUFFALO RICOTTA RAVIOLI
\$14.00/\$21.00
Delicate parcels stuffed with creamed ricotta, lemon, mint & Parmesan. Pure heaven

PUMPKIN PANZEROTTI
\$12.50/\$19.50
Homemade half moons filled with roasted pumpkin, ricotta & Parmesan served with chilli, rosemary butter sauce & crushed amaretti

risottos

RISOTTO MILANESE
\$14.00/\$21.00
Creamy saffron & Parmesan risotto with herby roasted bone marrow & lemon & parsley gremolata

SEASIDE RISOTTO
\$16.00/\$26.00
Clams, mussels, pink snapper, Spencer Gulf prawns, cockles, chilli & white wine

secondi

mains

ANGUS SIRLOIN STEAK
\$35.00
Aussie pasture-fed Sirloin with grilled mushrooms & dressed peppery watercress

BURGER ITALIANO
\$19.50
Wagga Wagga beef with fontina cheese, salami, soft lettuce, tomato salsa, dill pickles, chilli & fried onions

650g T-BONE FOR TWO
\$64.00
150-day grain-fed Wagga Wagga beef, with a delicious salsa verde, dressed greens & herby fried chips

VEAL SALTIMBOCCA
\$27.50
Aussie veal pounded with sage, & prosciutto, served with spicy tomato salsa

GRILLED CHICKEN
\$29.00
Half a Thirlmire free-range bird, marinated & chargrilled with a tomato, olive, chilli & caper sauce

OSSO BUCCO MILANESE
\$26.00
Aussie lamb cooked overnight with tomatoes, saffron, wine & herbs. Served on oozy polenta bianca

FRITTO MISTO
\$26.00
Mixed crispy fried fish of the day served with zesty Italian tartare sauce & fresh lemon

BABY PINK SNAPPER
\$34.00
Beautiful whole-roasted pink snapper served with crunchy sweet & sour vegetables

TUSCAN WILD BOAR SAUSAGES
\$22.50
Juicy red wine & fennel sausage served with a warm, minty lentil salad & salsa rossa piccante

LIGURIAN FISH STEW
\$27.00
Responsibly sourced fish served with crunchy crostini, ripped herbs & wild garlic aioli

FISH BAKED IN A BAG
\$28.00
Local fish of the day with clams, mussels, fennel, chilli, anchovies & Sicilian cracked wheat

PROSCIUTTO, PEAR & PECORINO
\$19.50
Salad of prosciutto, rocket, crisp pear, toasted pine nuts & pecorino with an olive oil & balsamic dressing

WAGYU BRESAOLA & BEET SALAD
\$24.00
Roasted beetroot, rocket, salad shoots, horseradish, Parmesan, chilli, balsamic & extra virgin olive oil

sides

side salads

APPLE & GORGONZOLA SALAD
\$9.00
With honey-roasted walnuts & peppery watercress

BEST HUMBLE GREEN SALAD
\$6.00
With mint & lemon buttermilk dressing & grated Parmesan

ROCKET & RADICCHIO SALAD
\$7.00
With aged balsamic & shaved Parmesan

CRUNCHY SALAD
\$5.50
Shaved root veg, chilli, lemon & mint

other sides

FUNKY CHIPS
\$5.50
With fresh garlic & parsley

BRAISED CHICKPEAS
\$6.50
With aged balsamic & sage

FLASH-COOKED GREENS
\$7.00
Seasonal greens with chilli & garlic

POSH CHIPS
\$6.00
With insanely good truffle oil & Parmesan

CRISPY POLENTA CHIPS
\$8.50
With rosemary salt & Parmesan

BUTTERED SLICED BRUSSELS
\$7.00
With a touch of nutmeg & lemon

dolci

ice creams

ICE CREAMS \$8.00

Three delicious scoops of Serendipity ice cream (ask your waiter for today's selection) served with any two of these toppings:

Smashed honeycomb
Crushed nuts & seeds
Seasonal fruits
Butterscotch sauce

SORBETS \$8.00

Sorbets made with fresh fruit (ask your waiter for today's selection)

other desserts

CREAMY PANNA COTTA \$8.50

Lovely wobbly panna cotta served with a compote of seasonal fruits

OUR SPECIAL TIRAMISÙ \$9.00

Coffee-flavoured trifle with orange mascarpone & chocolate

THE ULTIMATE BROWNIE \$8.50

Chocolate, raspberry & amaretto brownie with vanilla ice cream

ITALIAN BAKEWELL TART \$9.00

Delicious almond tart baked with lovely fresh fruits

AFFOGATO \$6.00

A simple scoop of vanilla ice cream topped with piping hot espresso

CHEESE BOARD \$14.90

Pecorino Toscano & gorgonzola piccante, quince, music bread & balsamic

ITALIAN ICE-CREAM BOMBE \$8.50

Panettone, Vin Santo, candied fruit, ricotta & ice cream served with hot chocolate sauce

drinks

hot drinks

COFFEE

Award-winning Italian coffee from the Masetti family – coffee makers for three generations

ESPRESSO	\$4.35
CAPPUCCINO	\$4.35
LATTE	\$4.35
MACCHIATO	\$4.35
FLAT WHITE	\$4.35
LONG BLACK	\$4.35

TEA \$4.25

A selection of fine teas, including five blends from distinguished teamakers, Harney & Sons

ROYAL ENGLISH BREAKFAST TEA	
EARL GREY IMPERIAL TEA	
PALACE GARDEN CHAMOMILE	
CANTON GREEN TEA	
PEPPERMINT TEA	
FRESH MINT TEA	

HOT CHOCOLATE	\$4.50
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cold drinks

SPARKLING MINERAL WATER	\$7.00
750ml	

STILL MINERAL WATER	\$7.00
750ml	

BOTTLEGREEN SODAS	\$4.10
Your choice of the following cordials topped off with sparkling mineral water:	

Strawberry & elderflower
Ginger & lemongrass
Aromatic lime

FRESH JUICES	\$4.50
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ARANCIATA, LIMONATA & CHINOTTO	\$4.50
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ice-cold beer

MESSINA	\$7.50
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CASTELLO	\$7.50
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vini

rosato

VINO ROSATO DELLA CASA

2010 MULTI REGIONAL, VICTORIA
\$36.00/\$24.00/\$7.50

We love pink wine! Made from Sangiovese, ours is full of pretty red berry smells & is just the thing with seafood & sunny days

A MANO ROSATO

2010 PUGLIA, ITALY
\$48.00/\$41.00/\$11.50

From the "heel" of Italy's boot this mouth-watering dry rosé smells of dried flowers, currants & musk. Such a joy

dolce

INNOCENT BYSTANDER MOSCATO

2011 MULTI REGIONAL, VICTORIA
\$48.00/\$8.50 750ML/120ML

A little bit fizzy, a little bit sweet & very delicious is how we sum up Innocent Bystander's gorgeous pink Moscato. Lovely with fruit or gelato

TOSCOLO DOLCE

2008 PANTELLERIA, ITALY
\$55.00/\$11.00 500ML/90ML

Fresh, sweet & full of almond & apricot-like intensity, Toscolo Dolce is our favourite sweet all-rounder & goes beautifully with our desserts

Jamie's selection

IL COLLE 46 PARRALLELO PROSECCO

2010 VENETO, ITALY
\$78.00

A lively white spumante. Bouquets of fresh fruit & bags of flavour – absolutely beautiful for any occasion

BOTTLE/ 500ML/ 150ML GLASS

bianco

VINO BIANCO DELLA CASA

2011 MULTI-REGIONAL, VICTORIA
\$36.00/\$24.00/\$7.50

Sauvignon Blanc, Pinot Grigio, Riesling & Chardonnay join forces here to create our clean, crisp, fruity & dry house white

RUNNING WITH BULLS VERMENTINO

2011 BAROSSA VALLEY
\$43.00/\$30.00/\$8.50

Native to Italy's South, but starting to appear in pockets of Australia, Vermentino is a fresh & fruity white. Perfect with antipasti & shellfish

CLIC PINOT GRIGIO IGT

2011 FRIULI, ITALY
\$51.00/\$36.00/\$10.50

A multi-layered, beautifully textured dry wine with aromas of lemon rind, pear & peach. The broad palate unwinds with a nice weight, soft stone fruit flavours & a clean finish

PIEROPAN SOAVE

2010 SOAVE, ITALY
\$64.00/\$46.00/\$12.50

The Pieropans are leaders in the Soave region & highly regarded the world over. This wine, which is crisp & dry, is a perfect example of why

DI MAJO NORANTE RAMI

2010 MOLISE, ITALY
\$49.00/\$36.00/\$10.00

Beautiful Molise example of the falanghina grape – hard to pronounce, but easy to drink. Soft, lemony flavours make it perfect for Chardonnay lovers

REDBANK GARGANEGA

2010 KING VALLEY, VICTORIA
\$45.00/\$31.00/\$9.00

A unique new wine inspired by the Italian heritage of the King Valley, Victoria. A fantastic introduction to this variety from Veneto in northern Italy – a must for sauvignon blanc lovers and a real crowd pleaser!

BABO BIANCO L'ISOLANO

2010 SICILY, ITALY
\$48.00/\$36.00/\$10.00

From the warm, sandy soils of Agrigento in Sicily, this delicious blend of Grillo & Catarratto grapes was put together in Italy by talented Aussie winemaker, Justin Bubb

rosso

VINO ROSSO DELLA CASA

2010 MULTI-REGIONAL, VICTORIA
\$36.00/\$24.00/\$7.50

A delicious all-terrain blend of Merlot & Sangiovese from North Eastern Victoria. Perfect with antipasti, pasta & meat dishes

CANTINA TOLLO ALDIANO MONTEPULCIANO D'ABRUZZO

2008 ABRUZZO, ITALY
\$57.00/\$39.00/\$11.50

A powerful wine from a collective of wine producers who have been handcrafting this since 1965. With flavours of vanilla, berries & chocolate, its "cherry ripe" in a glass!

MILIASSO FALIERO BAROLO

2005 PIEDMONT, ITALY
\$74.00/\$53.00/\$15.50

This delicious example of Nebbiolo oozes elegance and charm. Let it unwind in your glass & expect layers upon layer of sour cherry, tobacco, leather & spice

SANTADI GROTTA ROSSA

2009 SARDEGNA, ITALY
\$47.00/\$33.00/\$9.50

Made of old vine Carignan from the island of Sardinia, Grotta Rossa is plush, dark & full of sun-drenched fruit character

frizzante

JAMIE'S VINO FRIZZANTE NV

MULTI-REGIONAL, VICTORIA
\$43.00/\$8.50

Light & fresh – our house fizz is a textbook example of the prosecco variety & is just as good with food as without

BORGO FRARE PROSECCO BRUT NV

VENETO, ITALY
\$48.00/\$10.00

This prosecco from Treviso is full of life & exactly what you expect from the style. If the night was a little warmer, you could picture some condensation dripping down the outside of the glass

a word from jamie oliver

Since I was a teenager I've been totally besotted by the love, passion and verve for food, family and life that just about all Italian people have, never mind where they're from or how rich or poor they might be. And that is what I'm passionate about – good food for everyone, no matter what.

great gifts

T-shirts all sizes \$34.50. Tea towels \$19.50. Apron \$26.50.
Napkins \$19.50. Juco bag \$8.50. Mug \$14.50.
Oven glove, \$16.50. Giftcards available in all denominations

All prices include GST. We take cash, visa, mastercard, amex and diners. An optional 8% service gratuity will be added to parties of 12 or more. All credit cards incur a 0.8% merchant processing fee. Due to the presence of nuts in some of our dishes we cannot guarantee the absence of nut traces in our food. Jamie's Italian (Italian Brands Limited)
www.jamiesitalian.com/au

