

## nibbles

### small bites

**SWEET MINI CHILLI PEPPERS**  
£4.45  
Red chillies stuffed with tuna, capers & anchovies

**ITALIAN NACHOS**  
£3.55  
Crispy-fried four-cheese ravioli with "angry" arrabiata sauce

**WORLD'S BEST OLIVES ON ICE**  
£3.75  
Large green olives, black olive tapenade & crispy "music bread"

**MARINATED SARDINES**  
£3.75  
Pickled fillets of sardines with garlic, lemon, parsley & chilli

### bread

**ITALIAN BREAD SELECTION**  
£3.75  
Our own focaccia with extra-virgin olive oil & the finest aged balsamic. Baked twice daily & served with a selection of breads from Jamie's artisan bakery, including 16-hour sourdough & crispy "music bread" with rosemary & lemon gremolata

### bruschetta

**Topped with either...**  
Our own oven-dried tomatoes cooked with basil, garlic & creamy ricotta **£4.95**  
Mike's mushrooms, grilled & marinated, with lemon, thyme & garlic **£5.25**  
Devonshire crab with chilli, lemon & zesty mayo. A real seasonal delicacy **£6.95**

## aperitivi

### pre-dinner drinks

**PROSECCO** £5.10

**MILANO** £5.45  
Campari, orange juice & prosecco

**BELLINI** £5.50  
Prosecco with peach purée

**ROSSINI** £5.50  
Prosecco with seasonal red berries

## antipasti

### planks

**MEAT**  
£6.85 A HEAD

**Cured meats**  
Fennel salami, pistachio mortadella, prosciutto, schiacciata piccante

**Italian 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**  
£6.85 A HEAD

**Seasonal vegetables**  
Sliced vegetables, chargrilled & marinated

**Italian 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

**ARTISAN MEAT BOARDS**  
£4.45 EACH

**English wild boar salami**  
This Cotswolds boar meat gives Italian salami a run for its money!

**Truffle salami**  
Artisan salami, mildly flavoured with truffle & black pepper

**Levonetto tondo**  
Small, lightly spiced salami with a mild & delicate flavour

### plates

**CRISPY SQUID**  
£5.75  
Fried squid served with really garlicky mayo

**BAKED CHESTNUT MUSHROOMS**  
£5.25  
With crispy "music bread" & smoked buffalo mozzarella

**MUSHROOM FRITTI**  
£3.95  
Our own-grown crispy fried mushrooms with garlicky mayo

**CRISPY COURGETTE FLOWERS**  
£5.95  
Stuffed with four cheeses, lemon & mint, in an olive & tomato sauce

**CREAMY BURRATA**  
£6.25  
Burrata with chilli & mint salad

**CRISPY POLENTA CHIPS**  
£3.45  
Our famous chips with rosemary salt & Parmesan

**SMOKY SCAMORZA ARANCINI**  
£4.95  
Crispy rice balls stuffed with smoked mozzarella & porcini

**BABY MOZZARELLA & TOMATO SALAD**  
£3.75  
Creamy bocconcini with torn basil, chilli & extra-virgin olive oil

## pasta

### pasta

**COCKLES LINGUINE**  
£8.20/£13.35  
Steamed cockles with garlic, chilli & parsley tossed with linguine, butter & lemon

**MONACHELLE PUTTANESCA**  
£6.25/£9.85  
Seashell pasta with a tomato sauce, capers, chilli, anchovies, parsley, black olives & herby breadcrumbs

**SPAGHETTI BOLOGNESE**  
£6.65/£10.25  
The old-school classic ragù of beef, pork, herbs, Chianti & Parmesan with crunchy herby breadcrumbs

**SCALLOP & SQUID INK SPAGHETTI**  
£8.20/£13.90  
Brixham scallops with chilli, parsley, anchovies, wine & capers

**CUTTLEFISH PACCHERI**  
£7.50/£12.95  
Short tubes of pasta with slow-braised cuttlefish, parsley, white wine, capers & tomatoes

**BUCATINI CARBONARA**  
£6.55/£10.25  
Tubular spaghetti with fried smoked pancetta & leek, tossed with free-range eggs & Parmesan

**PRAWN LINGUINE**  
£7.25/£12.50  
Juicy pan-fried garlicky prawns served with tomatoes, chilli, rocket & fennel

**GIGLI PRIMAVERA**  
£6.50/£10.50  
Young spring vegetables with plump tomatoes served with grated ricotta

### filled pasta

**MUSHROOM PANZEROTTI**  
£6.55/£10.35  
Half-moons filled with brown cap & porcini mushrooms, chilli, ricotta & Parmesan

**BUFFALO RICOTTA RAVIOLI**  
£7.25/£10.55  
Parcels stuffed with creamed ricotta, lemon, mint & Parmesan. Pure heaven!

### risottos

**WILD TRUFFLE RISOTTO**  
£6.75/£11.50  
Finely minced wild black truffle with creamy rice, butter & Parmesan. This is a real treat!

**RISOTTO MILANESE**  
£6.95/£11.95  
Creamy saffron & Parmesan risotto with herby roasted bone marrow & lemon & parsley gremolata

**CRAB & SQUID INK RISOTTO**  
£8.50/£13.50  
Black, creamy rice with hand-picked Start Bay Devonshire crab & crunchy herby breadcrumbs

## secondi

### cooked under a hot brick

**8oz ANGUS SIRLOIN STEAK**  
£11.95  
Sirloin, from Tillyfour Farm in Aberdeen, with grilled mushrooms & dressed peppery watercress

**BURGER ITALIANO**  
£11.25  
British beef with fontina cheese, crispy salami, soft lettuce, tomato salsa, dill pickles, chilli & fried onions

**TUSCAN WILD BOAR SAUSAGES**  
£11.45  
Juicy red wine & fennel sausage served with warm, minty lentil salad & salsa rossa piccante

**FEATHER STEAK**  
£13.35  
Wafer-thin British beef with sage & prosciutto, flash-grilled with a spicy tomato, basil & chilli salsa

**GRILLED CHICKEN**  
£13.45  
Half a free-range bird, marinated & chargrilled, with a warm tomato, olive, chilli & caper sauce

**BEST OF BRITISH LAMB SPIEDINI**  
£13.95  
Marinated & grilled leg, shoulder, heart, liver & kidney served on smashed jersey royals with minty chilli & yogurt dressing

### mains

**SOUTH COAST FRITTO MISTO**  
£15.95  
Mixed crispy fried fish of the day, served with zesty Italian tartare sauce and fresh lemon

**LIGURIAN FISH STEW**  
£14.75  
Fish Fight-friendly South Coast fish with crunchy crostini, ripped herbs & wild garlic aioli

**ANGLESEY SEA BASS**  
£15.95  
Fantastic UK-farmed whole-roasted sea bass served with crunchy sweet & sour vegetables

**FISH BAKED IN A BAG**  
£15.95  
West Country fish of the day with clams, mussels, fennel, chilli, anchovies & Sicilian cracked wheat

**PROSCIUTTO, PEAR & PECORINO**  
£10.95  
Salad of prosciutto, rocket, crisp pear, toasted pine nuts & pecorino with an olive oil & balsamic dressing

## sides

### side salads

**CREAMY BURRATA**  
£6.25  
Burrata with chilli & mint salad

**BEST HUMBLE GREEN SALAD**  
£3.25  
With mint & lemon buttermilk dressing & grated Parmesan

**CRUNCHY SALAD**  
£2.25  
Shaved root veg, chilli, lemon & mint

**ROCKET & RADICCHIO SALAD**  
£3.25  
With aged balsamic & shaved Parmesan

### other sides

**FUNKY CHIPS**  
£3.25  
With fresh garlic and parsley

**TREVISE & GORGONZOLA SALAD**  
£3.75  
With caramelised walnuts, pears & the sweetest, stickiest balsamic

**FLASH-COOKED GREENS**  
£3.25  
Seasonal greens with chilli & garlic

**RAINBOW CHARD**  
£3.60  
With chilli, garlic & fantastic young spinach

**CRISPY POLENTA CHIPS**  
£3.45  
With rosemary salt & Parmesan

**POSH CHIPS**  
£3.25  
With insanely good truffle oil & Parmesan

## dolci

### ice creams

#### ICE CREAMS £4.50

Three delicious scoops of 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 £4.50

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

### other desserts

#### CHOCOLATE & ESPRESSO TART £4.95

With sticky glazed figs & orange crème fraîche

#### CREAMY PANNA COTTA £4.95

Served with a compote of seasonal fruits

#### OUR SPECIAL TIRAMISÙ £4.95

Coffee-flavoured trifle with orange mascarpone & chocolate

#### TUSCAN "EAT & MESS" £4.85

Fruit-rippled meringues with cream & summer berries

#### THE ULTIMATE BROWNIE £4.95

Chocolate, raspberry & amaretto brownie with vanilla ice cream

#### AMALFI LEMON CURD £4.95

With toasted pistachios & English raspberries

#### PINEAPPLE CARPACCIO £4.95

Thin slivers of pineapple with mint, chilli & blood orange sorbet

## drinks

### hot drinks

ESPRESSO £2.00

CAPPUCCINO £2.45

MACCHIATO £2.00

LATTE £2.45

AMERICANO £2.00

TEA £2.00

HOT CHOCOLATE £2.45

### other drinks

SPRING WATER  
£2.00/£3.95

FRESH JUICES  
£2.95

BOTTLEGREEN PRESSÉS  
£2.95  
Elderflower or ginger & lemongrass

COKE, DIET COKE £2.45

ARANCIATA, LIMONATA £2.35

BOTTLED BEERS  
MESSINA £3.65  
CASTELLO £4.15

HOUSE SPIRITS (35ML)  
From £3.10  
Mixers from £1.45

## vini

### organic house wine

A brilliant pair of quality wines made from organic grapes. Delivered to us in eco-friendly Tetra Pak cartons and decanted for you

£4.45/175ml glass / £11.60/500ml bottle / £21.00/litre

#### WHITE-UNOAKED CHARDONNAY DI PUGLIA 12%

2010 CIAO  
Lovely peachy flavours with great depth – pure chardonnay!

#### RED-SANGIOVESE TERRE DI CHIETI ABRUZZO 11%

2009 CIAO  
Nicely balanced soft, raspberry flavours

### rosé wine

#### RAMATO PINOT GRIGIO DELLE VENEZIE 12.5%

2010 CANTINA ZELLINA  
£18.95/£14.00/£4.95  
Delicate with hints of soft, ripe summer fruits

#### A MANO ROSATA 13.5%

2010 PUGLIA  
£22.60/£16.75/£6.15  
Light, pink and summery

### BOTTLE / 500ML / 175ML GLASS

### white wine

#### TREBBIANO GARGENEGA DEL VENETO 12%

2010 PONTE PIETRA  
£15.35/£10.25/£4.25  
Clean and fresh with light floral notes

#### SOAVE CLASSICO VENETO 12.5%

2010 CANTINA DI MONTEFORTE  
£16.65/£11.85/£4.45  
Great depth and balance of ripe fruit and acidity

#### SAUVIGNON BLANC DI FRIULI 12.5%

2010 CANTINA ZELLINA  
£18.95/£14.25/£5.10  
Sauvignon grapes from Collio give a crisp, fresh, Alpine character

#### PINOT GRIGIO DELLE VENEZIE 12.5%

2010 AGRICOLE ANSELMINI  
£19.50/£14.50/£5.25  
Single-estate pinot grigio. Fresh and herby

#### FIANO DI AVELLINO CAMPANIA 13%

2010 VESEVO  
£23.85/£15.80/£6.25  
Simply stunning, so treat yourself! Fiano is tipped as the new 'it' grape; aromatic and peachy

#### VERDICCHIO DI MATELICA 'TERRE DI VALBONA' 12.5%

CANTINE BELISARIO  
2010 MARCHE  
£25.65/£16.75/£6.65  
A classic. Well-made, unoaked, fragrant and crisp

### red wine

#### MERLOT/CORVINA VENETO 12%

2010 PONTE PIETRA  
£15.40/£10.25/£4.25  
Soft, ripe, cherry-pie flavours

#### PRIMITIVO DI SALENTO, CANTINE LUIGI SCRITTI 13%

2009 PUGLIA  
£16.75/£11.85/£4.45  
Primitivo is the father of the zinfandel grape. Notes of cherries, cloves, wild blackberries and spice. Delicious

#### SHIRAZ DI SICILIA 14%

2009 VILLA FRANCESCA  
£17.45/£13.25/£4.75  
Rich, rounded shiraz with lots of peppery spice

#### MONTEPULCIANO D'ABRUZZO 12.5%

2010 GRAN SASSO  
£17.90/£13.55/£4.80  
Cherry and chocolate flavours are typical of this well-known grape

#### SALICE SALENTINO MASSERIA 13%

PIETROSA 2009 PUGLIA  
£18.95/£14.25/£5.10  
A nice blend of negroamaro and malvasia nera grapes with plenty of body and perfumed aroma

#### BARBERA D'ASTI SUPERIORE 'TERE CAUDE' CA' DEL MATT 14.5%

2010 PIEMONTE  
£25.65/£16.85/£6.35  
Amazing intensity, depth and length of ripe plummy fruit flavours

### sweet wines

#### VIN SANTO TETRINO TUSCANY 16.5%

2005 CANTINE LEONARDO  
£4.99/70ml  
Rich and luscious with fig, almond and honey flavours

### prosecco & sparkling

#### JAMIE'S ITALIAN PROSECCO NV SPUMANTE 11%

£24.45/£5.10 (125ml)  
The perfect apéritif, light and dry

#### ROSA DELICATA NV BRUT SPUMANTE ROSATO 12%

£23.15/£5.10 (125ml)  
Nicely balanced pink fizz

### Champagne

#### BILLECART SALMON NV BRUT RESERVE CHAMPAGNE 12%

£60

#### BILLECART SALMON NV BRUT ROSE CHAMPAGNE 12%

£70

### Jamie's special cellar

Introducing three very special wines for special occasions

#### PROSECCO RUSTICO 11%

VALDOBBIADENE  
NINO FRANCO  
£29.85/£6.45 (125ML)  
From one of the top prosecco producers in Valdobbiadene. Soft and creamy with delicious apple and pear flavours. Who needs Champagne?

#### CALVARINO SOAVE CLASSICO VENETO 12.5%

2009 PIEROPAN  
£37.50  
A real treat! Lovely elderflower and honey perfume. The Pieropan family were the first to produce a single vineyard wine Calvarino in 1971

#### TORRIONE 13.8%

2008 PETROLO  
£38.50  
A fantastic sangiovese made in Tuscany by my friend Luca

## 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 £15. Tea towels £10. Apron £15. Napkins £12. Carrier bag £7. Jamie books £15. Mug £8. Oven glove £12. Our lovely olive oil 750ml £10. Gift vouchers in £10 denominations.

All prices include VAT. We take cash visa mastercard amex maestro and cheques. An optional 10% service charge will be added to parties of 6 or more. Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our dishes. Jamie's Italian 19-21 Nile St London N1 7LL.

