

Jamie's ITALIAN

nibbles

small bites

SWEET MINI CHILLI PEPPERS £4.45

Red chillies stuffed with tuna, capers, herb cresses & anchovies

ITALIAN NACHOS £3.55

Crispy fried four-cheese ravioli with spicy arrabbiata 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

bruschetta

BORLOTTI BEAN BRUSCHETTA £5.25

Slow-braised beans with lemon, mint & new-season's olive oil

AUTUMN BRUSCHETTA FOR 2 £8.95

Beetroot ripple, smashed pumpkin, scamorza & cavolo nero to share

bread

ITALIAN BREAD SELECTION £3.75

Homemade rosemary focaccia, artisan sourdough, crispy carta di musica, ciabatta & tortano from our bakery

All served with extra-virgin olive oil & aged balsamic

aperitivi

pre-dinner drinks

PROSECCO £5.10

Jamie's Italian light & dry prosecco

MILANO £5.45

Prosecco with Campari & orange

BELLINI £5.50

Prosecco with peach purée

ROSSINI £5.50

Prosecco with red berry purée

antipasti

planks

MEAT £6.85 A HEAD

Cured meats

Fennel salami, pistachio mortadella, prosciutto & schiacciata piccante

Italian cheeses

Buffalo mozzarella, chilli & mint pecorino & amazing chilli jam

Pickles

Green chillies, best green olives, Gaeta olives & caper berries

Crunchy salad

Shaved carrot & beets with chilli, lemon & loads of mint

VEGETABLES £6.85 A HEAD

Seasonal vegetables

Sliced vegetables, chargrilled & marinated in herbs & olive oil

Italian cheeses

Buffalo mozzarella, chilli & mint pecorino & amazing chilli jam

Pickles

Aubergine caponata, curly green chillies, olives & caper berries

Crunchy salad

Shaved carrot & beets with chilli, lemon & loads of 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, garlicky mayo & lemon

BAKED CHESTNUT MUSHROOMS £5.25

Smoked mozzarella & crispy bread

MUSHROOM FRITTI £3.95

Crispy mushrooms & garlicky mayo

SICILIAN SPAGHETTI FRITTERS £4.50

Ricotta, Parmesan & parsley with a chilli & tomato sauce

BURRATA MOZZARELLA £6.25

Creamy mozzarella, chilli & mint

FAMOUS POLENTA CHIPS £3.45

With rosemary & Parmesan

CAPRESE SALAD £3.75

Baby mozzarella, basil & tomatoes

CRISPY STUFFED RICE BALLS £4.95

Smoked mozzarella & porcini arancini

pasta

homemade pasta

COCKLES LINGUINE £8.20/£13.35

Steamed cockles, garlic, chilli, white wine, parsley, butter & lemon

MONACHELLE PUTTANESCA £6.25/£9.85

Seashell pasta with tomato sauce, capers, chilli, anchovies & olives

TAGLIATELLE BOLOGNESE £6.65/£10.25

Ragù of beef, pork, herbs, Chianti, Parmesan & herby breadcrumbs

BLACK ANGEL SPAGHETTI £8.20/£13.90

Squid ink pasta, scallops, garlic, chilli, anchovies, wine & capers

WILD RAGÙ PASTA PIPE £7.50/£12.95

Slow-cooked seasonal game, Barbera, tomatoes & Parmesan

PRAWN LINGUINE £7.25/£12.50

Fried garlicky prawns with shaved fennel, tomatoes, chilli & rocket

MEATBALL CARBONARA £7.25/£11.25

Served Roman-style with lemon cream sauce & rigatoni pasta

PROSCIUTTO SPAGHETTI £6.25/£9.75

Sicilian lemon, parsley, & prosciutto San Daniele

ravioli

WILD MUSHROOM PANZEROTTI £6.55/£10.35

Filled with porcini & brown caps, chilli, thyme, ricotta & Parmesan

CHICKEN LIVER TORTELLINI £6.50/£10.95

Norfolk Black chicken livers flamed with Vin Santo, sage & pancetta. Served with creamy sage butter

risotto

SEASIDE RISOTTO £8.95/£15.95

Clams, mussels, prawns, cockles, gurnard, chilli & white wine

CRAB & SQUID INK RISOTTO £8.50/£13.50

Picked Devonshire crab with fennel, lemon & herby breadcrumbs

WILD TRUFFLE RISOTTO £6.75/£11.50

Finely minced black truffle with butter & Parmesan. A real treat

secondi

meat

8oz ANGUS SIRLOIN STEAK £16.95

Sirloin with grilled mushrooms & dressed peppery watercress

FLASH-GRILLED FEATHER STEAK £13.35

British beef pounded with sage & prosciutto. Spicy tomato salsa

"HAPPY" GRILLED CHICKEN £13.25

Marinated in thyme & garlic with a tomato, olive, chilli & caper sauce

REVOLUTION BURGER £11.25

8oz prime chuck steak patty with smoked ancho chilli salsa, creamy yoghurt dressing, salad & pickles

PROSCIUTTO & PEAR SALAD £10.95

With shaved pear & pecorino, rocket, herbs & toasted pine nuts

OSSOBUCO MILANESE £13.95

British veal cooked overnight with tomatoes, saffron, wine & herbs. Served on oozy polenta bianca

fish

SOUTH COAST FRITTO MISTO £15.95

Fresh fish & shellfish fried till crispy & served with Italian tartare sauce

FILLET OF FISH BAKED IN A BAG £15.95 (ASK SERVER FOR FISH OF THE DAY)

With clams, mussels, fennel, chilli, anchovies & Sicilian cracked wheat

ANGLESEY SEA BASS £16.95

Fantastic whole-roasted bass with crunchy sweet & sour vegetables

£1 from this dish will be donated to the Jamie Oliver Foundation.

registered charity number 1094536

JAMIE'S FAVOURITE

TRUFFLED TURKEY MILANESE £12.25

Turkey stuffed with fontina & prosciutto. Topped with a soft fried free-range egg & truffles

sides

salads

GORGONZOLA WINTER SALAD £3.75

Walnuts, pear & sticky balsamic

HUMBLE GREEN SALAD £3.25

Mint & lemon buttermilk dressing

CRUNCHY SALAD £2.25

Shaved root veg, chilli, lemon & mint

ROCKET & RADICCHIO SALAD £3.25

Aged balsamic & shaved Parmesan

other sides

FLASH-COOKED SWISS CHARD £3.25

Seasonal greens with chilli & garlic

BUTTERED SLICED BRUSSELS £3.60

With a touch of nutmeg & lemon

BAKED CARROTS IN THE BAG £3.45

Thyme, olive oil & orange

FAMOUS POLENTA CHIPS £3.45

With rosemary salt & Parmesan

FUNKY CHIPS £3.25

With fresh garlic & parsley

POSH CHIPS £3.25

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

SICILIAN CHEESECAKE £4.95

Beautiful ricotta cheesecake topped with candied citrus fruit

PANNA COTTA £4.95

Wobbly panna cotta with a compote of seasonal fruits

TIRAMISÙ £4.95

Coffee-flavoured trifle with orange mascarpone & chocolate

PEACH & ALMOND TART £4.95

Frangipane tart with preserved peaches, whipped yoghurt & honey

JI WARM BROWNIE £4.95

Chocolate, raspberry & amaretto brownie with vanilla ice cream

AMALFI LEMON CURD SLICE £4.95

Smooth lemon curd with toasted pistachios & crushed berries

ITALIAN ICE-CREAM BOMBE £4.95

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

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

cold 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 £3.85
MORETTI £3.95

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 / £15.85 1750ml bottle / £21.00 3000ml bottle

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

PINOT GRIGIO ROSÉ 12%

2010 SCARPETTA
£18.95/£14.00/£4.95
Delicate with fruity summer berry flavours

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 & fresh with light floral notes

SOAVE CLASSICO VENETO 12.5%

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

SAUVIGNON BLANC DI FRIULI GRAVE 12%

2010 TINTORETTO
£18.95/£14.25/£5.10
Sauvignon from Grave with delicious herby aromas & melon flavour

PINOT GRIGIO DELLE VENEZIE 12%

2010 SCARPETTA
£19.50/£14.50/£5.25
A crisp, delicate Pinot Grigio with wonderful citrus flavours

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 & peachy

VERDICCHIO DI MATELICA 'TERRE DI VALBONA' 12.5%

2010 MARCHE
£25.65/£16.75/£6.65
A classic. Well-made, un-oaked, fragrant & 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
Notes of cherries, cloves, wild blackberries & spice

SHIRAZ DI SICILIA 14%

2010 VILLA FRANCESCA
£17.45/£13.25/£4.75
Rich & rounded with a peppery spice

MONTEPULCIANO D'ABRUZZO 12.5%

2010 IL FAGGIO
£17.90/£13.55/£4.80
Cherry & chocolate flavours are typical of this well-known grape

SALICE SALENTINO MASSERIA 13%

2009 PIETROSA, PUGLIA
£18.95/£14.25/£5.10
Blend of negroamaro & malvasia nera grapes with plenty of body & a perfumed aroma

BARBERA D'ASTI DOCG 14%

2008 ALASIA
£25.65/£16.85/£6.35
Ripe, rich plummy flavours with great length

sweet wines

VIN SANTO TETRINO TUSCANY 16.5%

2005 CANTINE LEONARDO
£4.99 70ML
Fig, almond & honey flavours

prosecco & sparkling

OUR PROSECCO NV SPUMANTE 11%

£24.45/£5.10 (125ML)
The perfect aperitif, light & 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 & 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 13.9%

2008 PETROLO
£38.50

A fantastic sangiovese made in Tuscany by Jamie's 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.

Jamie

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 at 20%. We take cash, visa, mastercard, amex and maestro. 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.

