

STARTERS

Our signature planks are perfect for sharing with the whole table

VEGETARIAN PLANK **V**

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



CLASSIC MEAT PLANK

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



SEASONAL VEGETABLE BRUSCHETTA **V**

Marinated & grilled vegetables, ricotta & mint

CRUNCHY ITALIAN NACHOS **V**

Crispy three-cheese ravioli & spicy tomato sauce

MAINS

All served with polenta chips & additional seasonal sides

FISH OF THE DAY

Sustainable fresh fish cooked acqua pazza-style with a classic sauce of black olives, garlic, chilli, white wine & cherry tomatoes

BUTTERFLIED SICILIAN CHICKEN

Free-range chicken breast in a spicy tomato, aubergine & leccino olive sauce

ITALIAN STEAK & FRIES

Marinated skirt steak, flash-grilled & served with garlic butter, slaw & fries

JI CAESAR SALAD **V** **VG**

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

OUR FAMOUS PRAWN LINGUINE

Garlicky prawns & Scottish langoustine tails with tomatoes, fennel, saffron, fresh chilli & rocket

GENNARO'S TAGLIATELLE BOLOGNESE

Amazing pork & beef slow cooked with red wine, topped with pangrattato & Parmesan
Make it veggie – just ask

DESSERTS

EPIC CHOCOLATE BROWNIE **V**

With proper chocolate sauce, salted caramel ice cream & caramelised popcorn

TIRAMISÙ PAYLOVA **V**

Coffee-rippled meringue topped with dark chocolate ice cream, smashed hazelnuts & hot chocolate sauce

WOBBLY PANNA COTTA

Organic vanilla yoghurt panna cotta with seasonal compote, spiced oatly crumble & orange zest

**INDULGENT WHITE
CHOCOLATE CHEESECAKE** **V**

Seasonal fruit, smashed amaretti & fresh mint

FROZEN DESSERTS

CHOOSE YOUR FLAVOUR

Three delicious scoops of any of the below:

SORBET **V** **VG**

Lemon,
Mango

ORGANIC ICE CREAM **V**

Vanilla, Chocolate,
Salted caramel

YOGHURT **V**

Natural,
Strawberry

CHOOSE ANY TWO TOPPINGS

Berry compote / Amaretti biscuits / Oaty crumble / Praline / Chocolate sauce
Toasted hazelnuts / Butterscotch sauce

**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**