



Jamie's ITALIAN

"Welcome to Jamie's Italian. We're all about beautifully sourced ingredients & simply cooked Italian comfort food that makes you happy. I really hope you enjoy your meal!" *Jamie*

LUNCH MENU

STARTERS

OUR FAMOUS MEAT PLANK

San Daniele prosciutto, Tuscan fennel salami, 'Nduja Artisans coppa piccante & pistachio mortadella with tomato crostini, bocconcini mozzarella, pecorino Sardo & chili jam, focaccia, olives & pickles

Our delicately spicy coppa piccante is made for us by 'Nduja Artisans, a family-run Salumeria based in Chicago. Their focus is on simplicity & quality - they only use premium higher-welfare pork from small, independent farmers.

CREAMY BURRATA

With slow-roasted tomatoes, carta di musica & arugula

CRISPY SQUID

Fried & served with lemon & garlic mayo - always sustainably sourced

BLACK TRUFFLE ARANCINI

Crispy black truffle & mozzarella risotto balls with truffled Bechamel for dipping

GARLICKY PRAWNS

Cooked with herby garlic butter, chili & crunchy ciabatta

ULTIMATE GARLIC BREAD

Warm artisan buttermilk buns, herby garlic butter, veggie Parmesan & rosemary

TOMATO BRUSCHETTA

Slow-roasted tomatoes, bocconcini mozzarella, extra virgin olive oil, balsamic & basil

FRESH PASTA

We also serve pasta in smaller portions - just ask!

PENNE POMODORO

Simple, delicious tomato & basil sauce with creamy burrata

TAGLIATELLE BOLOGNESE

Rich pork, beef & red wine ragu with aged Parmesan

OUR FAMOUS PRAWN LINGUINE

Garlicky prawns, tomatoes, shaved fennel, saffron, chili & arugula

CREAMY PENNE CARBONARA

Smoky guanciale, egg, cracked black pepper & Parmesan

TRUFFLE TAGLIATELLE

Truffle cream, fresh truffle & nutmeg

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

MAINS

JI BURGER*

Juicy prime beef in a brioche bun with smoky pancetta, sticky balsamic onions, aged Cheddar, tomato, mostarda di Cremona burger sauce & fries

EGGPLANT PARMIGIANA

Balsamic-roasted eggplant, tomato & basil sauce, mozzarella & veggie Parmesan

PAN-ROASTED SALMON*

Sustainable salmon with a rich shellfish, tomato & white wine stew, topped with garlicky aioli

BAKED LASAGNE

Slow-cooked beef & pork with herbs & wine baked in an oozy Béchamel sauce with tomatoes, mozzarella & Parmesan

CALABRIAN CHICKEN

Fiery free-range chicken breast from White Oak Pastures farm, in a tomato, black olive & caper sauce with arugula, Parmesan

JAMIE'S CAESAR SALAD

Chargrilled White Oak Pastures free-range chicken breast with crunchy romaine lettuce, creamy dressing & smoky pancetta

The Harris family at White Oak Pastures have been raising livestock on the same South Georgia farm for six generations. They pride themselves on their traditional farming methods that safeguard the well-being of their animals, land and community.

SIDES

CRISPY POLENTA CHIPS

Rosemary & Parmesan

ARUGULA & PARMESAN SALAD

Aged balsamic

SEASONAL GREENS

Garlic & lemon

FUNKY FRIES

Parsley & garlic

POSH FRIES

Truffle & Parmesan

KIDS' MENU AVAILABLE

JUST ASK YOUR SERVER

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

Always advise your server of any special dietary requirements including intolerances and allergies. Where possible, our trained staff will advise on alternative dishes. We cannot guarantee that any of our dishes are free from allergens *CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SPARKLING WINE

228. JI PROPER PROSECCO VENETO, ITALY <i>Clean & floral with notes of apple & melon</i>	\$11.00	\$41.00
851. RUFFINO PROSECCO TUSCANY DOC, ITALY <i>Fruity with notes of citrus & pear</i>	\$11.00	\$55.00
890. VILLA SANDI PROSECCO VENETO DOCG, ITALY <i>Crisp with hints of peach & citrus</i>	\$14.00	\$54.00

WHITE WINE

111. JI BREEZY BIANCO MONTEFORTE, ITALY <i>Fresh, citrus character with pear notes</i>	\$9.00	\$36.00
248. DANZANTE PINOT GRIGIO VENETO DOC, ITALY <i>Well balanced & dry with floral notes</i>	\$10.00	\$40.00
330. ATTEMPS PINOT GRIGIO VENETO, ITALY <i>Impressive fruitiness & mineral notes</i>	-	\$74.00
265. CASTELLO DEL POGGIO MOSCATO LOMBARDY, ITALY <i>Smooth & sweet with flavours of peach & orange</i>	\$11.00	\$43.00
862. PETER YEALANDS SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND <i>Crisp with notes of passion fruit & a long finish</i>	\$14.00	\$55.00
191. LA GIUSTINIANA "MONTESSORA" GAVI DI GAVI PIEMONTE, ITALY <i>Well balanced with fresh acidity & aromas of white fruit & lemon zest</i>	-	\$75.00
448. ROBERT MONDAVI, CHARDONNAY PRIVATE SELECTION CALIFORNIA, USA <i>Apple, melon, tropical fruit and spice notes</i>	\$11.00	\$42.00
137. MARCHESI DI FRESCOBALDI VERMENTINO TUSCANY, ITALY	-	\$68.00

RED WINE

198. JI MAGNIFICENT MONTEPULCIANO ABRUZZO DOC, ITALY <i>Delicious ripe cherry, plum & mocha flavours</i>	\$9.00	\$36.00
837. BLEND, TORRIONE, PETROLO TUSCANY IGT, ITALY <i>Intensely perfumed with wild red & black fruit & spicy vanilla</i>	-	\$89.00
412. LUCE DELLA VITE "LUCENTE" TUSCANY, ITALY <i>Well rounded & full of flavour with aromas of red fruit</i>	-	\$75.00
950. MARCHESI DI FRESCOBALDI, CHIANTI CASTIGLIONI TUSCANY, ITALY <i>Flavours of blackberry, redcurrant & cherry preserve, with floral & spicy notes</i>	\$15.00	\$59.00
682. MANDRAROSSA, NERO D'AVOLA SICILY, ITALY <i>Dark & medium bodied with modest acidity & black plum, cherry & vanilla flavours</i>	\$11.00	\$42.00
524. TOMMASI CA' FLORIAN, AMARONE DELLA VALPOLICELLA CLASSICO VENETO DOCG, ITALY <i>Complex & smooth, full bodied with ripe flavours of cherry & plum</i>	-	\$70.00
309. OBERON CABERNET SAUVIGNON CALIFORNIA, USA <i>Dry yet full bodied with notes of blackberry & currant & a sweet oak finish</i>	\$16.00	\$63.00
882. ESTANCIA MERITAGE CALIFORNIA, USA <i>Complex aromatics leading to black cherry, dark fruit & spice on the palate</i>	-	\$74.00

ROSÉ WINE

194. JI REFRESHING ROSATO MONTEFORTE, ITALY <i>Delicate aromas of red cherry & strawberry</i>	\$9.00	\$36.00
150. CHATEAU STE. MICHELLE WASHINGTON, USA <i>Aromas of strawberry, fresh watermelon and peach</i>	\$12.00	\$42.00

COCKTAILS

Me & my team have created a list of delicious cocktails to perfectly complement your meal. Cheers! Jamie O x

ELDERFLOWER SPRITZ St Germain elderflower liqueur, Prosecco & soda	\$13.00
ROSSINI Prosecco & berry purée	\$13.00
MILANO Campari, orange juice & Prosecco	\$13.00
NEGRONI Beefeater gin, Campari & sweet vermouth	\$13.00
APEROL SPRITZ Aperol, soda & Prosecco	\$14.00
BELLINI Prosecco & peach purée	\$13.00

NON-ALCOHOLIC COCKTAILS

BERRY BLAST Strawberries, passion fruit, lemon & cranberry	\$6.00
HOMEMADE LEMONADE Fresh lemon juice, mint leaves & soda	\$6.00

BEER

MORETTI Italy 4.6%	\$8.25
PERONI Italy 5.1%	\$8.25

SOFT DRINKS

SAN PELLEGRINO ARANCIATA	\$2.75
SAN PELLEGRINO LIMONATA	\$2.75

Sail safely. Please drink responsibly. An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.