

## BREAD & NIBBLES

ALL £3.95

### ARTISAN BREADS

Freshly baked focaccia, ciabatta, seeded crackerbread, sourdough, grissini, extra virgin olive oil, balsamic & a fantastic sun-dried tomato & olive tapenade

### CRISPY MUSIC BREAD

With award-winning pecorino & chilli jam

### FRIED STUFFED OLIVES

Green olives with spicy pork, served with arrabbiata sauce, garlic crisps & Parmesan

### PORK SCRATCHINGS

With orchard dipping sauce

### SPICY PEPPER CRISPS

With whipped herby, lemony Westcombe ricotta

### ITALIAN NACHOS

Crispy fried mini ravioli stuffed with mozzarella, ricotta & Parmesan, served with a spicy Sicilian tomato sauce

### WORLD'S BEST OLIVES ON ICE

With black olive & sun-dried tomato tapenade & crispy music bread

## Our famous planks

CHOOSE A MEAT OR VEGETABLE PLANK FOR £6.95 PER PERSON

### CURED MEATS

Fennel salami, pistachio mortadella, prosciutto & schiacciata piccante served with mini buffalo mozzarella, pecorino & chilli jam, a selection of pickles, olives & crunchy vegetable slaw

### SEASONAL VEGETABLES

Vegetables sliced, chargrilled & marinated in a garlic & herb-infused oil, served with mini buffalo mozzarella, smashed minty pea & chilli salsa, pecorino & chilli jam, a selection of pickles & olives



**JAMIE'S**  
**ULTIMATE PLANK**  
£10.50 PER PERSON  
FOR TWO OR MORE TO SHARE

Artisan fennel salami, mortadella, prosciutto, spiced chicken-liver pâté, truffled salami & fennel pork scratchings with grissini & music bread

Italian nachos, mozzarella, aged pecorino, chilli jam & crispy shallot rings

Olives & pickles, grilled marinated peppers & crunchy vegetable slaw

## ANTIPASTI & BRUSCHETTA

### TOMATO & RICOTTA BRUSCHETTA £5.50

Creamy buffalo ricotta, basil & garlicky tomatoes

### SEASONAL VEGETABLE BRUSCHETTA £5.50

Marinated & grilled vegetables, smashed minty pea & chilli salsa, ricotta & mint

### ITALIAN PÂTÉ BRUSCHETTA £5.50

Silky smooth chicken-liver pâté with pancetta, vin santo & Parmesan

### BAKED CHESTNUT MUSHROOMS £5.75

With crispy music bread, smoked mozzarella & thyme

### CRAB & AVOCADO BRUSCHETTA £6.70

Fresh white & brown crab, crunchy fennel, smashed avocado, yoghurt & chilli

### CRISPY SQUID £6.20

With garlicky lemon mayo, chilli, parsley & fried garlic

### CRAB ARANCINI £5.50

Fried balls of crab risotto with a pickled fennel, bean & mint salad & yuzu lime & yoghurt dressing

### BAKED KING SCALLOPS £7.50/£14.95

Served in their shells with a garlic & caper butter, smashed minty pea & chilli salsa, crispy pancetta & herby breadcrumbs

## PASTA

### RIGATONI POMODORO £6.25/£9.95

Sweet tomato sauce, garlic, basil, mascarpone, mozzarella, Bella Lodi & herby breadcrumbs

### TAGLIATELLE BOLOGNESE £6.25/£10.75

Gennaro's original pork & beef Bolognese recipe, slow-cooked & served with herby breadcrumbs & Parmesan

### GNOCCHI GENOVESE £6.00/£11.50

Potato gnocchi with green beans, crushed purple potatoes, basil pesto, toasted pine nuts, Bella Lodi & ricotta

### THREE-CHEESE CARAMELLE £6.50/£11.25

Beautiful filled pasta with ricotta, provolone, Bella Lodi & spinach, served with creamy tomato, garlic, basil & rosé wine sauce

### JAMIE'S SAUSAGE PAPPARDELLE £6.95/£11.95

Ragù of slow-cooked fennel & free-range pork sausages with incredible Chianti, Parmesan & herby breadcrumbs

### OUR FAMOUS PRAWN LINGUINE £7.75/£13.50

Fried garlicky prawns, fennel, tomatoes, chilli, saffron, fish broth & lemony rocket

### PENNE CARBONARA £6.50/£10.95

Crispy chunks of smoked pancetta, sweet buttery leeks, lemon & a traditional carbonara sauce

### SQUID & MUSSEL SPAGHETTI NERO £6.95/£11.95

Flash-fried squid & mussels with tender octopus, capers, chilli, anchovies, tomatoes & white wine

### SUMMER TRUFFLE RISOTTO £6.50/£12.50

Oozy carnaroli risotto rice with creamy gorgonzola, fresh black summer truffle, Parmesan & breadcrumbs

### FRESH CRAB SPAGHETTI £7.75/£13.50

With garlic, capers, chilli, fennel, parsley, anchovies, lemon & olive oil

PASTA - MADE FRESH HERE, EVERY DAY.  
GLUTEN-FREE OPTIONS AVAILABLE TOO

## MAINS

WE'RE PROUD TO ALWAYS USE DELICIOUS FREE-RANGE, GRASS-FED, BRITISH MEAT - ENJOY

### LAMB CHOPS SCOTTADITO £17.95

Juicy chops grilled under a brick, served with polenta chips, pickled red onion, smashed nuts, fresh mint & spicy yoghurt for dunking

### ITALIAN STEAK FRITES £15.95

Flash-grilled prime beef steak, served with Italian-spiced skinny fries & crunchy vegetable slaw

### BAKED CREPPELLE £11.50

Spinach, Westcombe ricotta & basil baked in gluten-free buckwheat pancakes with smoked mozzarella, sweet buttery leeks, Sicilian tomato sauce & Parmesan

### FRITTO MISTO £7.95/£14.95

Mixed seasonal flash-fried sustainable fish & shellfish served with chunky Italian tartare sauce & lemon

### THE ULTIMATE BURGER £10.95

Juicy prime British beef with mortadella, balsamic onions, tomato, provolone, pickles & chillies  
Bundle with chips to make it £13.95

### GRILLED CHICKEN PUTTANESCA £13.95

Free-range chicken in a spicy tomato sauce with fresh chilli, olives & capers, with crostini, peppery rocket & Parmesan

### TURKEY MILANESE £13.50

Stuffed with prosciutto & provolone, breadcrumb & topped with a free-range egg & black summer truffle

### CRISPY ITALIAN-SPICED DUCK LEG £13.50

Slow-cooked duck leg with a watercress, lentil, orange & fennel salad, fresh pomegranate & orange dressing

### 10oz DRY-AGED RIB-EYE £22.50

With grilled portobello mushrooms, gremolata, triple-cooked chips, balsamic onions & baby watercress

## Salads

### SUPERFOOD SALAD £5.95/£10.95

Grilled avocado, candied beets, pulses, grains, sprouting broccoli, cottage cheese, pomegranate, toasted seeds & harissa. Add feta £6.95/£13.25, free-range grilled chicken £7.50/£14.50 or hot-smoked salmon £7.50/£14.50

### ROASTED HERITAGE CARROT & AVOCADO SALAD £6.00/£11.50

Spiced honey-roasted carrots, marinated feta, avocado, leafy radishes, fennel, mint, toasted seeds & an orange & pomegranate dressing

### SALMON SALAD £6.45/£11.95

Flaked hot-smoked salmon with heritage beets, radish, fennel & creamy ricotta, topped with seeded crackerbread, fresh horseradish & green goddess dressing

### COBBLE LANE BRESAOLA SALAD £6.30/£12.50

Elegant slices of cured beef, crispy artichoke, Westcombe ricotta, crushed almonds, aged balsamic & garden leaves

## FISH OF THE DAY

ASK ABOUT TODAY'S MARKET SPECIAL. ALWAYS RESPONSIBLY SOURCED

## Sides

### POLENTA CHIPS £3.65

With rosemary & Parmesan

### FUNKY CHIPS £3.85

Hand cut & triple cooked with crispy garlic & herbs

### GARLICKY GREEN BEANS £3.50

With spicy Sicilian tomato sauce & pecorino

### CRUNCHY SLAW £2.65

With mint, lemon & yoghurt

### ROCKET SALAD £3.55

With Parmesan, radicchio & aged balsamic

### CAPRESE SALAD £3.95

Mozzarella, heritage tomatoes, basil, capers & olive oil

### PRIMAVERA SALAD £3.95

Fresh seasonal greens with a green goddess dressing

# WINE LIST

## JAMIE'S ITALIAN HOUSE WINE

Our house wine is made from Sicilian grapes & delivered to us in eco-friendly cartons. We serve it by the glass or carafe

£5.25 175ml glass / £7.45 250ml glass / £13.25 500ml / £17.95 750ml / £23.95 litre

**BIANCO** 12.5% SICILY  
Aromatic & floral with hints of sweet peach & blossom

**ROSSO** 12.5% SICILY  
Bursting with ripe plum & cherry flavours

**ROSATO** 12.5% SICILY  
Lively & crisp with sweet raspberry & strawberry flavours

## WHITE WINE

175ml glass 250ml glass 500ml carafe bottle

### CRISP, LIGHT & REFRESHING

<b>TREBBIANO/GARGANEGA DEL VENETO, PONTE PIETRA</b> 12% VENETO Clean with fresh floral notes	£5.30	£7.55	£13.50	£18.50
<b>SAUVIGNON BLANC DI FRIULI GRAVE, TINTORETTO</b> 12% FRIULI GRAVE Herby aromas & melon flavours	£5.70	£8.40	£15.00	£21.45
<b>PINOT GRIGIO DELLE VENEZIE SCARPETTA</b> 12.5% VENETO Crisp & delicate with citrus flavours	£5.90	£8.90	£15.70	£22.25

### MEDIUM, AROMATIC & FRUITY

<b>SOAVE CLASSICO CANTINA DI MONTEFORTE</b> 12.5% VENETO Great depth with ripe fruit flavours	£5.40	£7.65	£13.80	£18.90
<b>VERMENTINO DI SARDEGNA DOC, 'TELAVE', JERZU</b> 13% SARDINIA Aromatic & rich with crisp, citrus notes	£6.65	£9.40	£17.85	£24.30
<b>VERDICCHIO DI MATELICA 'TERRE DI VALBONA'</b> 12% MARCHE A classic – un-oaked, fragrant & crisp	£7.35	£10.35	£19.40	£28.50
<b>RAIN RIESLING, ALOIS LAGEDER</b> 13% ALTO ADIGE Clean aromas of peach & pear. Dry with a refreshing finish				£30.10
<b>CALVARINO SOAVE CLASSICO, PIEROPAN</b> 12.5% 2012 VENETO Elderflower & honey perfume from the first family to produce a single-vineyard soave				£33.30

### RICH & FULL

<b>A MANO FIANO GRECO</b> 13% PUGLIA Exotic fruit flavours, crisp & refreshing	£7.15	£10.25	£18.95	£27.70
<b>LOWENGANG CHARDONNAY, TENUTAE LAGEDER</b> 13% ALTO ADIGE Delicately creamy, toasty oak & tropical fruit with a fresh acidity				£38.55
<b>FAUSTO, VIGNE MARINA COPPI</b> 14.5% PIEMONTE Rich with acacia, hawthorn blossom, pear & apple notes				£44.15
<b>VINTAGE TUNINA IGT, JERMANN</b> 13.5% FRIULI-VENEZIA GIULIA Dry & well balanced with intense aromas of honey & wild flowers				£49.40

Wine is available by the bottle, 500ml carafe, 250ml, 175ml and 125ml glasses

## Sparkling

125ml glass bottle

<b>JAMIE'S ITALIAN RABOSO ROSATO SPUMANTE</b> 11% VENETO Fresh, light & fruity	£5.70	£25.65
<b>JAMIE'S ITALIAN PROSECCO NV SPUMANTE</b> 11% VENETO The perfect apéritif – light & dry	£5.95	£27.25
<b>PROSECCO RUSTICO VALDOBBIADENE NINO FRANCO</b> 11% VENETO Soft & creamy with delicious apple & pear flavours	£6.75	£32.75
<b>FRANCIACORTA BELLAVISTA CUVÉE BRUT NV</b> 12% LOMBARDY Fine & elegant. One of the best sparkling wines being made in Italy		£49.70
<b>BRUT RESERVE BILLECART SALMON NV</b> 12% CHAMPAGNE		£62.70
<b>BRUT ROSÉ BILLECART SALMON NV</b> 12% CHAMPAGNE		£69.50

## RED WINE

175ml glass 250ml glass 500ml carafe bottle

### WARM & SMOOTH

<b>MERLOT/CORVINA, PONTE PIETRA</b> 12% VENETO Soft, ripe, cherry-pie flavours	£5.30	£7.55	£13.50	£18.50
<b>POGGIO TEMPESTA CHIANTI DOCG</b> 13% TUSCANY A supple red with dark fruit flavours & red cherry aromas	£7.00	£10.00	£18.75	£27.35
<b>BARBERA D'ASTI DOCG, ALASIA</b> 14% PIEMONTE Ripe, rich plummy flavours with great length	£7.15	£10.25	£18.95	£27.70

### BROADER, INTENSE & SPICY

<b>MONTEPULCIANO D'ABRUZZO IL FAGGIO</b> 12.5% ABRUZZO Cherry & chocolate flavours are typical of this well-known grape	£5.60	£7.95	£14.50	£20.50
<b>PRIMITIVO PUGLIA IGT 'PASSIONE', TORREVENTO</b> 13.5% PUGLIA Smooth & rounded with hints of dark cherry, blackberry & raisin	£6.60	£9.40	£17.80	£24.20
<b>CHIANTI RUFINA RISERVA, FATTORIA DI BASCIANO</b> 13.5% TUSCANY Black cherry nose with vanilla & herbs. Balanced with fine tannins				£37.70

### DEEP, OPULENT & STRUCTURED

<b>TORRIONE, PETROLO</b> 13.9% TUSCANY Perfect for special occasions, this fantastic Sangiovese is made in Tuscany by Jamie's friend Luca	£8.50	£10.50	£19.95	£35.15
<b>AMARONE DELLA VALPOLICELLA CLASSICO, ALLEGRIANI</b> 15.5% VENETO Intense cherry & blackberry perfume. A spicy, smoky note with a bitter cherry twist				£57.00

## ROSÉ WINE

175ml glass 250ml glass 500ml carafe bottle

### FRESH & FRUITY

<b>PINOT GRIGIO ROSÉ SCARPETTA</b> 12% VENETO Delicate with hints of soft, ripe summer fruits	£5.90	£8.90	£15.70	£22.25
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### MIDWEIGHT & VIBRANT

<b>A MANO ROSATA</b> 12% PUGLIA Broader berry flavours, lingering finish	£6.75	£9.95	£18.10	£24.65
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