

# STARTERS *(Antipasti)*

## CRISPY SQUID (200g)

Fried with chilli, garlic & parsley, with garlicky mayo for dipping \$19.95

## MUSHROOM FRITTI V

Deep fried portabella mushrooms with herby breadcrumbs & garlicky mayo \$13.95

## SAN DANIELE PROSCIUTTO BOARD

12-months aged & sliced to order with artisan grissini \$13.95

## ULTIMATE GARLIC BREAD V

Soft buns packed with garlic butter & buffalo mozzarella \$15.95

## WORLD'S BEST OLIVES V VB

With a black olive & sun-dried tomato tapenade & crispy music bread \$12.95

## CRUNCHY ITALIAN NACHOS V

Crispy fried three-cheese ravioli, served with arrabbiata sauce \$12.95

## JAMIE'S BURRATA V

Buffalo burrata with the best tomato salad, basil & extra virgin olive oil \$15.95

## CRAB ARANCINI

Fried balls of crab risotto with a pickled fennel, bean & mint salad, yuzu lime & yoghurt dressing \$15.95

## Crostini

*Toasted ciabatta, rubbed with garlic  
& topped with the best, fresh ingredients*

### SILKY PÂTÉ

Italian chicken-liver pâté, smoky bacon, & Parmesan \$15.95

### TOMATO V

Slow-roasted cherry tomatoes, whipped ricotta, basil & extra virgin olive oil \$15.95

### SMOKED SALMON

Cold smoked salmon, horseradish, ricotta, bronze fennel & lemon \$15.95

### CROSTINI SELECTION

A selection of tomato, chicken-liver pâté, & salmon crostini \$15.95

## OUR FAMOUS PLANKS

### CURED MEATS

San Daniele prosciutto, pistachio mortadella, bresaola & hot soppressata with mini buffalo mozzarella, pecorino & chilli jam, pickles, olives & rainbow slaw  
*For two \$34.95*

### VEGETARIAN PLANK V

Chargrilled vegetables marinated in garlic & herb oil, with mini buffalo mozzarella, tomato & ricotta crostini, garlicky cannellini dip, grissini, pickles & olives *For two \$32.95*

### ULTIMATE PLANK

San Daniele prosciutto, pistachio mortadella, bresaola, silky pâté, pork scratchings & apple sauce, grissini & music bread, Italian nachos, mini buffalo mozzarella, aged pecorino & chilli jam, olives & pickles, grilled marinated peppers & rainbow slaw  
*For two \$39.95*

# PASTA

WE MAKE FRESH PASTA  
RIGHT HERE, EVERY DAY, WITH LOVE

*Some people like pasta as a starter, I like mine as a pasta  
course followed by secondi, or double it up as a main course*

**OUR FAMOUS PRAWN LINGUINE** Garlicky prawns with fennel, tomatoes, chilli & rocket \$18.95 / \$27.95

**PENNE ARRABBIATA V VB** Fiery tomato & garlic sauce, Parmesan, bird's eye chillies & extra virgin olive oil \$16.95 / \$24.95

**GENNARO'S TAGLIATELLE BOLOGNESE** Pork & beef ragù slow cooked with red wine, topped with pangrattato & Parmesan \$17.95 / \$26.95

**CHICKEN CASARECCE** Braised chicken thigh in a creamy sauce with bacon, leeks, roasted mushrooms & herbs \$17.95 / \$26.95

**SEAFOOD RISOTTO** Oozy risotto of saffron, garlic & shellfish sauce with squid, mussels, bronze fennel & crispy capers \$26.95

**PICI VERDE V** Spinach pasta with roasted plum tomatoes, basil, mozzarella, pine nuts & extra virgin olive oil \$16.95 / \$26.95

**RAVIOLI CON CARNE** Beef ragù-stuffed pasta with sage brown butter, smoky bacon, lemon & Parmesan \$26.95

**SQUASH CANNELONI V** Baked to perfection in seven-veg sauce with béchamel, Parmesan & crispy sage \$26.95

*Gluten-free pasta available – just ask*

# MAINS *(Secondi)*

## ITALIAN STEAK & FRIES

Marinated sirloin, flash grilled & served with garlic butter, slaw & fries \$38.95

## BLACK ONYX STRIPLOIN (280g)

Grilled portobello mushrooms, gremolata, balsamic onions & fries \$54.95

## LAMB CHOPS SCOTTADITO

Juicy chops grilled under a brick, served with agrodolce peppers & salsa verde \$38.95

## GENNARO'S MIXED GRILL

Free-range pork & fennel sausage, herby marinated sirloin steak, free-range chicken thigh, portobello mushrooms & slow-roasted tomatoes with smoky chilli ketchup & a side of your choice \$39.95

## SUPER GREEN VEGGIE BURGER V

Herby chickpea, bean & six-seed patty with balsamic onions, gem & tomato in a brioche bun, served with sweet potato fries \$28.95

## JAMIE'S ITALIAN BURGER

Prime beef patty with smoky bacon, balsamic onions, artisan Cheddar, tomato & our house special sauce in a brioche bun, served with fries \$34.95

## ITALIAN FISH & CHIPS

Beer-battered sustainable seabass, polenta chips, mushy peas & tartare sauce \$29.95

## FISH IN A BAG

Sustainable salmon with Puy lentils, chilli, Italian greens, roasted pumpkin & salsa verde \$32.95

## CHICKEN AL MATTONE

Free-range chicken grilled under a brick, served with a creamy wild mushroom sauce, lemony rocket & Parmesan \$33.95

## .SALADS.

### JI CHICKEN CAESAR

Chargrilled chicken, crispy romaine & chicory with crunchy croutons, anchovy, Parmesan, red onion, toasted hazelnuts & chervil \$26.95

### PROSCIUTTO & PEAR SALAD

Prosciutto & sweet pear with peppery rocket, radicchio, chicory, toasted pine nuts, pecorino, Parmesan & honey \$26.95

### JAMIE'S BIG FIVE V

Your five a day dished up in a refreshing bowl of quinoa, fennel, peas, crunchy red chicory, grapes, radish & plenty of herbs, with a lemony extra virgin olive oil dressing \$24.95

### HERITAGE TOMATO SALAD V

Fresh & slow-roasted tomatoes, whipped ricotta, herby croutons, basil, toasted pine nuts, crispy capers & wild rocket \$22.95

**ADD COLD SMOKED SALMON, PROSCIUTTO OR  
GRILLED CHICKEN TO ANY SALAD FOR \$4.95**

# PIZZA

HAND STRETCHED, TOPPED WITH THE BEST  
INGREDIENTS & BAKED TO PERFECTION

### THE PARMA

Fresh tomato sauce, mozzarella, San Daniele prosciutto, rocket & Parmesan \$27.95

### THE PORKIE

Sweet tomato sauce with hot soppressata, smoky bacon, mozzarella & oregano \$27.95

### WHITE ROCKET

Mascarpone and mozzarella on béchamel-based dough with fresh chilli and lemon-dressed rocket \$24.95

### PIZZA MARGHERITA V

Crushed tomatoes, basil, mozzarella & extra virgin olive oil \$24.95

### TRUFFLE SHUFFLE V

White sauce, fontal, balsamic onions, free-range egg and black truffle \$27.95

### COURGETTE POLLO

Crushed tomatoes, mozzarella, chicken, courgette, olives & rocket \$26.95

**ADD GARLICKY MAYO OR BLACK OLIVE &  
SUNDRIED TOMATO TAPENADE DIP FOR \$1.95**

Sides  
*(Contorni)*

\$7.95  
EACH

**SPICY FRIES V**  
Gennaro's chilli rub

**TRUFFLE MASHED POTATO**  
Shaved black truffle

**CRISPY POLENTA CHIPS V**  
Rosemary & Parmesan

**SWEET POTATO FRIES V**  
Lightly salted

**ROCKET & PARMESAN SALAD V VB**  
Aged balsamic

**CAESAR SALAD**  
Crunchy croutons, Parmesan & chervil

**SEASONAL GREENS V**  
Veg of the day

WE'RE PROUD OF OUR PRODUCERS – WE WORK HARD TO MAKE YOUR JAMIE'S ITALIAN EXPERIENCE  
A LITTLE BIT SPECIAL, WHICH IS WHY WE ALWAYS SOURCE THE VERY BEST INGREDIENTS

WE ALWAYS USE FREE-RANGE  
& HIGHER-WELFARE MEAT – NO COMPROMISE

# Jamie's BAR

PLEASE ASK YOUR SERVER FOR OUR FULL DRINKS & DESSERT MENUS

## APERITIVO

A LIGHT DRINK THAT SHARPENS YOUR APPETITE BEFORE DINNER

### APEROL SPRITZ

A refreshing mix of Aperol,  
soda & Prosecco *\$17.95*

### BELLINI

White peach purée  
& Prosecco *\$16.95*

### STRAWBERRY ROSSINI

Strawberry purée  
& Prosecco *\$16.95*

### SOUR CHERRY FIZZ

Sour cherry & orange make  
this luxurious spritz *\$18.95*

### LYCHEE & ELDERFLOWER

Elderflower & lychee  
liqueur – great on its own  
or with antipasti *\$18.95*

## Mocktails

### HOMEMADE LEMONADE

Fresh lemon juice, sugar, mint  
leaves & soda *\$7.95*

### REFRESHER

Fresh lemon juice, elderflower cordial  
& cranberry juice, topped with  
lemonade *\$7.95*

### BERRY BLAST

Strawberries & passion fruit purée  
shaken up with lemon, sugar syrup  
& cranberry juice *\$8.95*

### LYCHEE SLUSHIE

Lychee, lemon juice & fresh mint leaves  
blended with ice *\$8.95*

### CITRUS REHYDRATOR

Orange juice, yuzu & maple syrup shaken  
& topped with sparkling water *\$8.95*

### CITRONADE

Fresh orange, lemon & lime juice with our  
homemade spiced syrup & ginger ale *\$7.95*

## Cocktails

ME & MY TEAM HAVE CREATED A LIST OF DELICIOUS COCKTAILS  
TO PERFECTLY COMPLEMENT YOUR MEAL. CHEERS! JAMIE O X

### CLASSIC

#### NEGRONI

London gin, Campari  
& Martini Rosso *\$18.95*

#### BOND'S VESPA DRY MARTINI

Gin & vodka garnished with lemon peel  
& shaken, not stirred – named after  
007's one true love *\$18.95*

#### AMARETTO SOUR

Saliza amaretto shaken up with  
lemon juice & bitters *\$18.95*

#### SINGAPORE SLING

Our own take on the Singaporean classic,  
topped with Prosecco *\$19.95*

#### GENNARO'S SIDECAR

Our Godfather's very own twist on a  
classic – Remy Martin cognac,  
limoncello, orange liqueur  
& lemon juice *\$19.95*

### REFRESHING

#### JAMIE'S MOJITO

Bacardi rum & Martini Bianco,  
fresh mint, lime & sugar, topped  
with Prosecco *\$19.95*

#### AMALFI COLLINS

Elderflower liqueur, limoncello, gin  
& lemon juice topped with soda *\$18.95*

#### FLORENCE FIZZ

Limoncello, pomegranate  
juice & elderflower cordial,  
topped with Prosecco *\$18.95*

#### RASPBERRY MULE

Vodka, raspberry purée & fresh lime juice topped  
with ginger beer *\$18.95*

#### MARGARITA

Sauza tequila shaken with rich orange liqueur  
& freshly squeezed lime juice,  
served on the rocks *\$18.95*

### CONTEMPORARY

#### VANILLA & LEMON MARTINI

Vodka, lemon juice & homemade vanilla syrup  
shaken & served chilled *\$18.95*

#### LA DOLCE VITA

Amaretto & triple sec shaken  
up with fresh lemon  
& cranberry juice *\$18.95*

#### LOMBARDI BLOODY MARY

Vodka & spiced bloody Mary mix, garnished  
with a Lombardi pepper *\$18.95*

#### PASSION FRUIT & MANGO SMASH

Bacardi Superior rum shaken  
up with passion fruit, mango juice,  
fresh lime & homemade vanilla syrup,  
topped with ginger beer *\$18.95*

#### BRAMBLE

Bombay Sapphire gin, blackberry  
liqueur & lemon juice *\$18.95*

## Sparkling



150ml glass



bottle

### MOSCATO DULCIS SAN SILVESTRO DOCG 7.5% ASTI

Sweet & fresh with hints  
of acacia & honey

**\$14.00**

**\$66.00**

### PROSECCO FRIZZANTE RIZZARDI DOC 11% TREVISO

An intense dry sparkling wine  
with flavours of citrus fruit,  
pear & fresh green apple

**\$15.50**

**\$72.00**

### CHAMPAGNE TAITTINGER BRUT RESERVE REIMS, FRANCE

**\$125.00**

### CHAMPAGNE TAITTINGER PRESTIGE ROSÉ REIMS, FRANCE

**\$180.00**

## BEER & CIDER

#### PERONI 4.7%

*\$13.95* 330ml

#### MORETTI 4.6%

*\$12.95* 330ml

#### TIGER DRAFT 5%

Singapore's most famous beer  
– smooth, crisp  
& well balanced  
*\$11.95* 330ml  
*\$16.95* 500ml

#### ARCHIPELAGO EVVIVA

#### L'ITALIA DRAFT 5%

A crisp, golden brew  
handcrafted for us  
by the Archipelago Brewery,  
made from natural ingredients  
*\$12.95* 300ml  
*\$17.95* 480ml

## SOFT DRINKS

### ACQUA PANNA STILL WATER *\$8.95* 750ml

### SAN PELLEGRINO SPARKLING WATER

*\$8.95* 750ml

### SOFT DRINKS

Coke / Diet Coke / Sprite  
/ Ginger ale / Tonic / Soda  
*\$5.95*

### ITALIAN SODAS

Aranciata /  
Limonata *\$6.95*

### FRESH-SQUEEZED JUICE BLENDS *All \$8.95*

Orange zinger – orange, green apple & ginger  
Beet the blues – carrot, celery & beetroot  
Clean & green – green apple, celery & ginger

### FRUIT JUICES *All \$6.95*

Orange / Apple /  
Cranberry / Pomegranate /  
Pineapple / Tomato

### FRESH SMOOTHIES *All \$8.95*

Banana & almond,  
Pear & blueberry,  
Mango & orange

## WHITE WINE

### SAUVIGNON BLANC TINTORETTO 12% FRIULI GRAVE

Bright & refreshing with a burst of apple, peach & citrus notes

### PINOT GRIGIO I MAGREDI 12.5% FRIULI GRAVE

Elegant balance of flowers & fruity notes

### CHARDONNAY BLACK COTTAGE 13% MALBOROUGH

Elegant & refined style with a lingering, creamy finish

### SAUVIGNON BLANC SILENI

### CELLAR SELECTION 12% MARLBOROUGH

Aromas of gooseberry, passion fruit & tropical fruit

### SOAVE CLASSICO BOLLA IL GAMBERA 12.5% VENETO

Intense fragrances of flowers & pear with hints of lemon & honey

### PINOT GRIGIO LIS NERIS 13% VENEZIA-GUILIA

Sunny, round & full of ripe fruit with a balanced finish



150ml glass



500ml carafe



bottle

**\$15.50**

**\$49.00**

**\$72.00**

**\$17.50**

**\$57.00**

**\$84.00**

**\$17.50**

**\$57.00**

**\$84.00**

**\$17.00**

**\$54.50**

**\$80.00**

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**\$70.00**

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**\$118.00**

## RED WINE

### MONTEPULCIANO NICODEMI 12.5% ABRUZZO

Garnet red in colour with sour cherry & red flowers on the nose

### CHIANTI CLASSICO CASTELL'IN VILLA 14.5% TUSCANY

Intense flavours of ripe black fruit with a light pleasant acidity

### PINOT NOIR BLACK COTTAGE 13.5% CENTRAL OTAGO

Glazed cherry aromas & dark fruit flavours with a smooth finish

### MERLOT SILENI CELLAR SELECTION 12% HAWKES BAY

Ripe & juicy with plum, blackcurrant, soft leather & silky tannins

### FARINA VALPOLICELLA RIPASSO

### CLASSICO SUPERIORE DOC 14% SAN PIETRO

Intense with a fruity fragrance & notes of liquorice

### AMARONE DELLA VALPOLICELLA TOMMASI 15% VENETO

Smooth & dense with aromas of stewed plum, raisin & date



150ml glass



500ml carafe



bottle

**\$15.50**

**\$49.00**

**\$72.00**

**\$18.50**

**\$60.00**

**\$88.00**

**\$18.00**

**\$58.00**

**\$84.00**

**\$17.00**

**\$54.50**

**\$80.00**

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**\$98.00**

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**\$160.00**

## ROSÉ WINE

### ROSATELLO RUFFINO 12% TUSCANY

Pleasantly fresh & fragrant with fruity notes

**\$15.00**

**\$47.50**

**\$70.00**

*We only source the best wines – delicious on their own  
or even better when paired with one of our dishes*

All prices are subjected to GST and 10% service charge