



jamie's ITALIAN

MENU

ULTIMATE PLANK



“THIS IS WHY I LOVE ANTIPASTI – BIG PLANKS TO SHARE, PLUS A COUPLE OF STARTERS & NIBBLES TO REALLY KICK OFF YOUR MEAL”



VEGETARIAN PLANK

ANTIPASTI

(Starters)

OUR FAMOUS PLANKS

ULTIMATE PLANK

Artisan fennel salami, mortadella, prosciutto, spiced chicken-liver pâté, bresaola & pork scratchings with grissini & music bread, Italian nachos, mini buffalo mozzarella, aged pecorino & chilli jam, olives & pickles, grilled marinated peppers & rainbow slaw

\$43.95 FOR TWO / \$86.95 FOR FOUR

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 \$36.95

FOR FOUR \$71.95

CURED MEATS PLANK

San Daniele prosciutto, pistachio mortadella, bresaola & hot soppressata with mini buffalo mozzarella, pecorino & chilli jam, pickles, olives & rainbow slaw

FOR TWO \$38.95

FOR FOUR \$75.95



MUSHROOM
FRITTI



JAMIE'S BURRATA



NOCELLARA
OLIVES ON ICE



CRISPY SQUID



ULTIMATE
GARLIC BREAD

(Nibbles)

NOCELLARA OLIVES ON ICE V VG

With a black olive & sun-dried tomato tapenade & crispy music bread \$14.95

TOMATO CROSTINI V VG

Slow-roasted cherry tomatoes, whipped ricotta, basil & extra virgin olive oil \$17.95

SMOKED SALMON CROSTINI

Cold smoked salmon, horseradish, ricotta, bronze fennel & lemon \$17.95

JAMIE'S BURRATA V

Buffalo burrata with the best tomato salad, basil & extra virgin olive oil \$17.95

ITALIAN NACHOS V

Crispy fried three-cheese ravioli, served with arrabbiata \$14.95

SILKY PÂTÉ

Italian chicken-liver pâté, smoky bacon, & Parmesan \$17.95

CRAB ARANCINI

Fried balls of crab risotto with a pickled fennel, bean & mint salad & yuzu lime & yoghurt dressing \$17.95

CROSTINI SELECTION

A selection of tomato, chicken-liver pâté & salmon crostini \$17.95

SPICY ITALIAN MEATBALLS

Chilli-spiked free-range pork meatballs with tomato & basil sauce, Parmesan & toasted ciabatta \$13.95

CRISPY SQUID

Fried with chilli, garlic & parsley, with house aioli for dipping \$21.95

MUSHROOM FRITTI V

Herby breadcrumb portobello mushrooms with garlicky mayo \$15.95

ULTIMATE GARLIC BREAD V

Soft buns packed with garlic butter & buffalo mozzarella \$17.95

PLEASE ADVISE US OF ANY ALLERGIES OR INTOLERANCES

V Vegetarian VG Can be made vegan



TRUFFLE TAGLIATELLE

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



GENNARO'S TAGLIATELLE
BOLOGNESE

PASTA

OUR PASTA IS SIMPLY MADE
WITH TIPO 'OO' FLOUR,
SEMOLINA, FREE-RANGE
EGGS & A LITTLE WATER

*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*

GENNARO'S TAGLIATELLE BOLOGNESE

Pork & beef slow cooked with red wine, topped with
pangrattato & Parmesan \$21.95 / \$30.95

OUR FAMOUS PRAWN LINGUINE

Garlicky prawns with fennel, tomatoes, chilli
& rocket \$21.95 / \$30.95

TRUFFLE TAGLIATELLE V

Our famous handmade pasta served in a luxurious, silky
black truffle butter with aged Parmesan, nutmeg & more
shaved black truffle \$19.95 / \$25.95

PENNE ARRABBIATA V VG

Fiery tomato & garlic sauce, Parmesan, bird's eye chillies
& extra virgin olive oil \$18.95 / \$27.95

CHICKEN CASARECCE

Slow-braised chicken in a creamy sauce with bacon, leeks,
roasted mushrooms & plenty of herbs \$19.95 / \$29.95

SQUASH CANNELLONI V

Baked to perfection in seven-veg sauce with Béchamel,
veggie Parmesan & crispy sage \$29.95

SEAFOOD RISOTTO

Oozy risotto of saffron, garlic & shellfish sauce with squid,
prawn, mussels, bronze fennel & crispy capers \$28.95

RAVIOLI CON CARNE

Beef ragù-stuffed pasta with sage brown butter, smoky bacon,
lemon & Parmesan \$29.95

Gluten-free pasta available – just ask



PENNE
ARRABBIATA



SQUASH
CANNELLONI



SEAFOOD RISOTTO



OUR FAMOUS
PRAWN LINGUINE



LAMB CHOPS SCOTTADITO



JAMIE'S
ITALIAN
BURGER



**SUPER GREEN
VEGGIE BURGER**



**CHICKEN AL
MATTONE**



**ITALIAN STEAK
& FRIES**



**5-A-DAY
SUPER FOOD**



**JI CHICKEN
CAESAR**

MAINS

(Secondi)

ITALIAN STEAK TAGLIATA

220g grilled ribeye cooked al mattone style, crunchy fennel salad, chilli, plenty of herbs, lemon juice & extra virgin olive oil \$37.95

LAMB CHOPS SCOTTADITO

Juicy chops grilled under a brick, served with agrodolce peppers & salsa verde \$43.95

CHICKEN AL MATTONE

Higher-welfare chicken grilled under a brick, served with a creamy wild mushroom sauce, rocket & Parmesan \$39.95

ITALIAN STEAK & FRIES

Marinated Steak, flash-grilled & served with garlic butter, slaw & fries \$42.95

ITALIAN FISH & CHIPS

Beer-battered sustainable sea bass, polenta chips, mushy peas & Italian tartar sauce \$36.95

PAN-ROASTED SNAPPER

Beautiful fillet of Malaysian red snapper with Tuscan-style heritage tomato panzanella salad, caper berries & pesto Genovese \$34.95

GENNARO'S MIXED GRILL

Free-range pork & fennel sausage, herby marinated skirt steak, higher-welfare chicken thigh, portobello mushrooms & slow-roasted tomatoes with smoky chilli ketchup & a side of your choice \$43.95

SUPER GREEN VEGGIE BURGER V

Herby chickpea, bean & six-seed patty with balsamic onions, feta cheese, gem & tomato in a brioche bun, served with sweet potato fries \$31.95

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 \$38.95

SALADS

JI CHICKEN CAESAR

Chargrilled chicken, crispy romaine & chicory with crunchy croutons, garlicky dressing, Parmesan, red onion, toasted hazelnuts & chervil \$30.95

5-A-DAY SUPER FOOD V VG

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 \$27.95.

Add salmon, prosciutto or grilled chicken for \$4.95

PROSCIUTTO & PEAR SALAD

Prosciutto & sweet pear with peppery rocket, radicchio, chicory, toasted pine nuts, pecorino, Parmesan & honey \$29.95



THE PARMA



THE CARBONARA



TRUFFLE SHUFFLE PIZZA



PIZZA

*Artisan dough, hand stretched, topped
with the best ingredients & baked to perfection*

THE CARBONARA

White sauce, mozzarella and sweet leeks with crispy bacon,
rosemary, and a hughier welfare egg \$29.95

THE PARMA

Fresh tomato sauce, mozzarella, San Daniele prosciutto,
rocket & Parmesan \$30.95

TRUFFLE SHUFFLE

White sauce, fontal, balsamic onions, a highr welfare
egg and freshly sliced black truffle \$30.95

PIZZA MARGHERITA

Crushed tomatoes, basil, mozzarella
& extra virgin olive oil \$27.95

COURGETTE POLLO

Crushed tomatoes, mozzarella, chicken,
courgette, olives & rocket \$29.95

GENNARO'S SPICY SAUSAGE

Sweet tomato sauce, chilli, spicy pork sausage, garlicky
spinach & mozzarella cheese \$28.95

Add garlicky mayo or tapenade dip for \$2



PIZZA MARGHERITA



SPICED FRIES



ITALIAN
GREENS



CRISPY
POLENTA CHIPS



SWEET POTATO
FRIES

SIDES (Contorni)

ITALIAN GREENS

Chilli, garlic & olives \$8.95

ROCKET & PARMESAN

Aged balsamic dressing \$8.95

TRUFFLE MASHED POTATO

Shaved black truffle \$8.95

CRISPY POLENTA CHIPS

Rosemary & Parmesan \$8.95

SPICED FRIES

Gennaro's spicy rub \$8.95

SWEET POTATO FRIES

Lightly salted \$8.95

LEMON MERINGUE CHEESECAKE



EPIC CHOCOLATE BROWNIE

DESSERTS



TIRAMISÙ

CREAMY PANNA COTTA

Raspberry compote, smashed meringue
& fresh mint \$15.95

AFFOGATO

Vanilla gelato with a shot of piping hot espresso \$14.95

EPIC CHOCOLATE BROWNIE ^V

With proper chocolate sauce, amaretto ice cream
& caramelised amaretti popcorn \$15.95

TIRAMISÙ

Coffee & Kahlúa-flavoured sponge, orange
mascarpone & chocolate shavings \$15.95

MOLTEN CHOCOLATE PRALINE PUDDING

Warm chocolate cake with a liquid praline centre,
served with salted caramel ice cream & praline \$16.95

LEMON MERINGUE CHEESECAKE

Velvety mascarpone & lemon cheesecake topped
with Italian meringue, served with lemon curd
& blackcurrants \$16.95

ICE CREAM ^V

Three scoops of delicious ice cream – ask us for today's
selection – served with any two of these toppings:

*Smashed honeycomb, Crushed nuts & seeds,
Seasonal fruits, Butterscotch sauce* \$13.95

SORBET ^{VG}

Three scoops of fresh fruit sorbet –
ask for today's selection \$13.95



CREAMY
PANNA COTTA



ICE CREAM



MOLTEN
CHOCOLATE
PRALINE PUDDING

ASK TO SEE OUR
HOT DRINKS MENU

“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

JAMIESITALIAN.SG



JamiesItalianSingapore



@JamiesItalianSg

All prices are subjected to GST and 10% service charge

Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our food

Pictures are for illustration purposes only.