

Jamie's Italian SYDNEY

ANTIPASTI

PLANKS

MEAT \$13.50 PER PERSON

Cured meats
San Daniele prosciutto,
Wagyu bresaola, finocchio
& capocollo

Cheeses
Buffalo mozzarella &
pecorino with amazing
chilli jam

Pickles
Curly green chillies, green &
Gaeta olives & caper berries

Crunchy salad
Shaved root veg with chilli,
lemon & mint

VEGETABLES \$10.00 PER PERSON

Seasonal vegetables
Sliced vegetables chargrilled
& marinated

Cheeses
Buffalo mozzarella &
pecorino with amazing
chilli jam

Pickles
Aubergine caponata, curly
green chillies, olives &
caper berries

Crunchy salad
Shaved root veg with
chilli, lemon & mint

FISH \$12.50 PER PERSON

Cured & crispy fish
Beetroot-cured salmon,
roasted shellfish, smoked
mackerel pâté & mini fritto
misto with yuzu mayo

Italian cheese
Amazing aged pecorino
with crispy "music bread"
& chilli jam

Pickles
Pickles, green chillies, best
green olives & caper berries

Crunchy salad
Shaved carrot & beets with
lemon & loads of mint

FRIZZANTE

PROSECCO \$8.50
Jamie's Italian light &
dry prosecco

MILANO \$9.50
Prosecco with
Campari & orange

BELLINI \$9.50
Prosecco with
peach purée

ROSSINI \$9.50
Prosecco with red berry purée

PLATES

**SWEET MINI CHILLI
PEPPERS \$9.00**
Stuffed with whipped ricotta,
mint & lemon

**PUMPKIN &
SMOKED MOZZARELLA
NACHOS \$7.00**
Crispy fried & served with
fiery arrabbiata sauce

**WORLD'S BEST OLIVES
ON ICE \$6.00**
Large green olives, black
olive tapenade & crispy
"music bread"

**SEASONAL VEG
CRUDITÉS ON ICE \$8.00**
With a silky anchovy, lemon
& garlic sauce

CRISPY SQUID \$12.00
Fried squid, garlicky
mayo & lemon

**CRISPY STUFFED
RISOTTO BALLS \$9.50**
Smoked mozzarella
& porcini arancini

**BAKED
MUSHROOMS \$14.50**
Swiss browns with crispy
"music bread" & smoked
buffalo mozzarella

**ORANGE, FENNEL
& BOCCONCINI
SALAD \$7.50**
Beautiful oranges,
crunchy fennel & the
creamiest bocconcini

**WINTER WALNUT
SALAD \$7.50**
Trevise, chicory & baby
beets with crunchy walnuts
& sweet balsamic

**SALUMI, CHERRY
& POMEGRANATE
SALAD \$14.50**
Fresh salad, baby herbs
& crispy salumi, with sticky
balsamic & pomegranate

BREAD & BRUSCHETTA

**ITALIAN BREAD
SELECTION
(on the house)**
Homemade rosemary
focaccia, Italian grissini,
crispy "music bread" &
ciabatta from our bakery.
All served with Rylstone
extra virgin olive oil &
aged balsamic

**SICILIAN SARDINE
BRUSCHETTA \$10.50**
Pickled fillets with red onion,
pine nuts & sultanas, served
with a parsley & mint salad

**POSH GARLIC
MUSHROOMS
ON TOAST \$15.00**
Charred wholemeal
levain rubbed with garlic
& olive oil, topped with
pan-fried wild mushrooms,
chilli & flat-leaf parsley

PASTA

**SPAGHETTI VONGOLE
\$15.00/\$24.50**
Steamed sweet cockles,
garlic, chilli, white wine,
parsley, butter & lemon

**PASTA ALLA NORMA
\$11.50/\$17.50**
A classic Sicilian pasta dish of
aubergines, oregano, chilli &
basil, all in a rich tomato sauce

**PRAWN LINGUINE
\$16.00/\$26.50**
Juicy pan-fried garlicky
Spencer Gulf prawns served
with tomatoes, chilli, rocket
& fennel

**SEAFOOD
BUCATINI \$29.50**
Tubular spaghetti steamed
in a bag with crab, mussels,
clams, squid, scallops,
capers, chilli, garlic, white
wine & juicy sweet tomatoes

**WILD RABBIT TAGLIOLINI
\$12.50/\$23.00**
Slow-cooked MacLeay Valley
rabbit ragù with garlic & herbs,
mascarpone & lemon

**SAUSAGE
PAPPARDELLE
\$12.00/\$18.00**
Slow-braised fennel
sausage ragù with red
wine, Parmesan & crunchy,
herby breadcrumbs

**BLACK ANGEL
SPAGHETTI
\$14.00/\$22.00**
Squid ink pasta, scallops,
garlic, chilli, anchovies,
wine & capers

**JOOLS' FAVOURITE
SICILIAN TUNA FUSILLI
\$12.00/\$18.50**
Albacore tuna slow-cooked
with tomatoes, garlic, herbs
& cinnamon with crunchy,
herby breadcrumbs

**TAGLIATELLE
BOLOGNESE
\$12.50/\$19.00**
Ragù of beef, pork, herbs,
Chianti & Parmesan with
crunchy, herby breadcrumbs

RAVIOLI & RISOTTO

**WILD MUSHROOM
RAVIOLI
\$12.50/\$19.00**
Filled with garlic, wild
mushrooms & artisanal
ricotta, served with a
rich mushroom &
tomato sauce

**HONEYCOMB
CANNELLONI
3 WAYS \$19.00**
Aubergine & sun-dried
tomato; pumpkin;
ricotta & spinach

**WILD TRUFFLE
RISOTTO
\$13.50/\$22.00**
Finely minced black
truffle with butter &
Parmesan. A real treat

**BLUE SWIMMER
CRAB RISOTTO
\$16.00/\$26.50**
Creamy risotto
made with incredible
acquerello rice &
topped with lemony
crab, samphire & chilli

OUR PASTAS ARE
ALL MADE HERE,
ON SITE, EVERY
DAY, WITH LOVE

MAINS

STEAK TAGLIATA \$24.50
180g aged grain-fed Angus
Hereford steak with crunchy
fennel, watercress, mint, chilli,
garlic, horseradish & lemon

**TRUFFLED TURKEY
MILANESE \$29.50**
Turkey stuffed with fontina &
prosciutto. Topped with a fried
free-range egg & truffles

**THE JAMIE'S ITALIAN
BURGER \$19.50**
Wagga Wagga steak with
smoked mozzarella, pancetta,
sticky balsamic onions,
tomato, pickles & chillies

VEAL SALTIMBOCCA \$27.50
Aussie veal pounded with sage,
& prosciutto, served with spicy
tomato salsa

GAME MEATBALL \$22.00
Juicy giant meatball
slow-cooked in a tomato &
garlic ragù, served with oozy
polenta & black cabbage

GRILLED CHICKEN \$28.00
Half a Thirlmere free-range
bird, marinated & chargrilled
with a tomato, olive, chilli &
caper sauce

**PROSCIUTTO, PEAR
& PECORINO \$19.50**
Salad of prosciutto, rocket,
crisp pear, toasted pine nuts
& pecorino with an olive oil
& balsamic dressing

**WAGYU BRESAOLA &
BEET SALAD \$24.00**
Roasted beetroot, rocket,
salad shoots, horseradish,
Parmesan, balsamic &
extra virgin olive oil

**BONE-IN PRIME
STRIP LOIN \$28.50**
350g Aussie Angus
Hereford bone-in strip loin
served with wild mushrooms
& peppery endives

Add my summer truffle butter
& shaved Tuscan black truffles
for \$4.50

FISH

FRITTO MISTO \$27.00
Fresh fish & shellfish fried 'til crispy, served
with Italian tartare sauce

PINK SNAPPER ACQUA PAZZA \$34.00
Pan-fried whole pink snapper with olives,
garlic, wine, capers, parsley & the sweetest
baby plum tomatoes

FISH BAKED IN A BAG \$28.50
Local fish of the day with clams, mussels, fennel,
chilli, anchovies & Sicilian cracked wheat

BAKED KING SALMON \$26.00
With whipped lemony artisanal ricotta,
balsamic-roasted winter veg & a zesty,
crunchy salad

Sides

SALADS

APPLE SLAW \$7.50
Radishes, walnuts, candied beets,
mint & lemon with yoghurt

**HUMBLE GREEN
SALAD \$6.00**
With a lemon, mustard,
crushed pink peppercorns &
mint yoghurt dressing, topped
with mixed seeds

**ROCKET & RADICCHIO
SALAD \$7.00**
With aged balsamic & Parmesan

VEG & CHIPS

**FLASH-COOKED
GREENS \$7.00**
With chilli & garlic

**PAN-FRIED
GREEN BEANS WITH
TOMATOES \$7.50**
With garlic & tomato passata

**ROASTED PUMPKINS,
BEETS & SQUASH \$6.00**
Tossed with chilli, garlic,
& roasted nuts & seeds

**FENNEL & FONTINA
GRATIN \$7.50**
With crunchy, herby
breadcrumbs

**OUR FAMOUS
POLENTA CHIPS \$8.50**
Crispy fried with rosemary
& Parmesan

FUNKY CHIPS \$5.90
With fresh garlic & parsley

POSH CHIPS \$6.50
With truffle oil & Parmesan

All prices include GST. We take cash, visa, mastercard, amex and diners. An 8% service gratuity will be added to parties of 12 or more. All credit cards incur a 0.8% processing fee. Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our food. Jamie's Italian (Italian Brands Limited) www.jamiesitalian.com.au



*Pitt
Street*

Jamie's
ITALIAN