



Vault Vermouth  
Spritz - 9

# JAMIE'S ITALIAN

## SPUNTINO

## ANTIPASTI

**RAVIOLI FRITTI**  
Whipped ricotta, arrabbiata  
dipping sauce - 10

**FOCACCIA** - 6  
Add: stracciatella - 2

**MUSHROOM FRITTI**  
Parsley aioli - 10

**OLIVES ON ICE** - 6

**CRISPY CALAMARI**  
Saffron aioli - 12

**CHEESY GARLIC BREAD** - 8  
Add: 'Nduja & hot honey - 2

**'NDUJA ARANCINI**  
Oozy mozzarella - 9

**GIARDINIERA PICKLES** - 6

**CACIO E PEPE ARANCINI**  
Oozy mozzarella - 9

**BURRATA**  
Basil pesto, hazelnuts,  
focaccia crisps - 12

♡ **SHARING PLANK FOR TWO** - 19 ♡  
Incredible Cobble Lane speck, finocchiona,  
schiacciata piccante, mortadella, stracciatella,  
focaccia, olives, giardiniera

**BRUSCHETTA**  
silky stracciatella on garlic-rubbed toast - 7  
Add: 'Nduja & hot honey | Anchovies  
Black olive tapenade | Mortadella | Basil pesto - 2

**SAN DANIELE PROSCIUTTO SALAD**  
Chicory, grapes, shaved Parmesan, hazelnuts, balsamic  
- 13

Add: ←  
Burrata - 2  
♡♡♡

## PIZZA

## PASTA

**MARINARA**  
Tomato, wafer thin garlic, flowering oregano - 12

**SPAGHETTI POMODORO**  
Simple tomato sauce, Genovese pesto, Parmesan - 12

**MARGHERITA**  
Tomato, fior di latte, Parmesan, basil - 15

**RIGATONI ARRABBIATA**  
Vodka-spiked spicy tomato sauce, stracciatella, Parmesan - 15

**MORTADELLA**  
White sauce, fior di latte, pistachio,  
aged balsamic - 18

**BUCATINI CARBONARA**  
Crispy guanciale, black pepper galore,  
silky sauce, pecorino - 17

**CALABRIAN**  
Tomato, sausage, 'nduja, fior di latte,  
grapes, hot honey - 18

**PAPPARDELLE BOLOGNESE**  
Mentor Ciennaro's signature slow-cooked beef  
& pork ragu, Parmesan - 17

**PEPPERONI**  
Tomato, fior di latte, Cobble Lane pepperoni,  
stracciatella - 18

**PRAWN LINGUINE**  
Seafood tomato sauce, garlic prawns, fennel, chilli, rocket - 19

**FUNGHI**  
White sauce, mushrooms, thyme, fior di latte,  
fontal, rocket, Parmesan - 17

**GNOCCHI**  
Walnut pesto, blue cheese, crunchy radicchio - 18

**DIP YOUR CRUSTS?**  
Super green aioli | 'Nduja hot honey mayo - 2

♡ my favourite ♡  
**SPAGHETTI NERO**  
Squid, tomato, clams, mussels,  
squid ink pasta, chilli, parsley - 23



## SECONDI

**CHICKEN AL MATTONE** Herby lemon marinated chicken breast cooked "under a brick", passata, rocket, Parmesan - 25

**STEAK SCHIACCIATA** 28-day dry-aged Herefordshire sirloin, salsa verde, rocket, Parmesan, aged balsamic - 34

**PORK MILANESE** Crispy breaded Blythburgh pork escalope, spaghetti pomodoro, Parmesan, lemon - 28

**BEEF SHIN LASAGNE** Twelve-hour beef ragu, fior di latte, Béchamel, Parmesan, gremolata - 18

**FISH IN A BAG** Chalk stream trout, shellfish tomato broth, olives, fennel, saffron aioli - 27

**RISOTTO** Tuscan sausage, Chianti, sweet onions, crispy sage, Parmesan, blue cheese - 18

Add:  
'Nduja  
Salsa verde  
Garlic butter  
- 2

## CONTORNI

**POLENTA CHIPS**  
- 7

**MARKET SALAD**  
- 6

**PARMESAN FRIES**  
- 7

**SEASONAL GREENS**  
- 6

All prices in GBP. Optional 12.5% service charge added to every bill - 100% of this goes to the restaurant staff. Please inform us of any specific allergies and intolerances before ordering. Our menu descriptors do not include all ingredients or allergens. We can't guarantee our dishes are allergen free as we handle all allergens in our kitchen. Our meat and fish dishes may contain small bones. Olives may contain stones.