



# Quantum of the Seas

DINNER

## BREAD & OLIVES

### ITALIAN BREAD BASKET

Grissini, focaccia, crispy music bread & ciabatta, all served with extra virgin olive oil & balsamic

### CRAB & AVOCADO BRUSCHETTA

Ciabatta, crab & avocado with apple, chilli, mint & lemon

### GIANT GREEN OLIVES

With black olive tapenade & crispy music bread

### TUSCAN BEAN & SINGLE ESTATE ITALIAN OLIVE OIL BRUSCHETTA

Braised beans & creamy mozzarella on grilled ciabatta, drizzled with stunning single estate Italian olive oil

## PASTA & Risotto

### PENNE POMODORO

With sweet tomatoes, garlic, basil, mozzarella & herby breadcrumbs  
Ask to fire it up with chilli!

### TAGLIATELLE BOLOGNESE

Beef & pork ragù with red wine & Parmesan

### PENNE CARBONARA

Crispy pancetta, sweet leeks & creamy Parmesan sauce

### BAKED LASAGNE

Rich beef & pork ragù, red wine & slow-roasted pumpkin

### WILD MUSHROOM & SMOKED

MOZZARELLA RISOTTO  
Acquerello rice with beautiful wild mushrooms & oozy smoked mozzarella

### TRUFFLE TAGLIATELLE

Fresh foraged black truffles, butter, Parmesan & nutmeg

### SPAGHETTI VONGOLE

Shell-on clams cooked with chilli, garlic, parsley, white wine & olive oil

### MONACHELLE PUTTANESCA

Seashell pasta with tomato sauce, capers, chilli, anchovies & olives

### OUR FAMOUS PRAWN LINGUINE

Fried garlicky prawns, tomatoes, chilli & rocket

### CRAB SPAGHETTINI

With capers, chilli, fennel, parsley, anchovies & lemon

OUR PASTA IS MADE FRESH  
HERE EVERY DAY WITH THE BEST  
FLOUR & FREE-RANGE EGGS.  
WE ALSO SERVE IT IN SMALL  
PORTIONS - IDEAL FOR A  
STARTER OR A LIGHT MEAL.

## Starters & Planks

### PROSCIUTTO & MELON\*

With mini buffalo mozzarella & basil pesto

### ARANCINI MARGHERITA

Tomato & mozzarella risotto rice balls with arrabbiata sauce & Parmesan

### BAKED CHESTNUT MUSHROOMS

With smoked mozzarella, thyme & crispy music bread

### CRISPY SQUID

With garlic mayo, lemon & chilli

### CHOOSE A MEAT OR VEGETABLE PLANK

#### SEASONAL VEGETABLES

Sliced, chargrilled & marinated in herby olive oil

..... OR .....

#### CURED MEATS\*

Fennel salami, pistachio mortadella, prosciutto & schiacciata piccante

Both served on a plank loaded with mozzarella, pecorino & chilli jam, a beautiful selection of pickles & olives, crunchy carrot & beet salad with lemon & mint

## MAINS

### THE JAMIE'S ITALIAN BURGER\*

Prime chuck & flank steak with smoked mozzarella, mortadella, balsamic onions, tomato, pickles & chillies

### JAMIE'S ITALIAN SIGNATURE PORCHETTA

Slow-cooked pork belly with herbs & garlic, fennel crackling & a watercress salad

### RIB-EYE STEAK\*

Boz chargrilled beef steak served with wild mushrooms, peppery endives & funky chips  
Add my truffle butter & Tuscan wild black truffle shavings

### AUBERGINE PARMIGIANA

Grilled aubergine layered with Bella Lodi & tomato & basil sauce, served with freshly baked twisted garlic bread

### CHICKEN AL MATTONE

Grilled garlic & rosemary chicken with a tomato, olive, chilli & caper sauce

### PROSCIUTTO & PEAR SALAD

With pecorino, honey, rocket, herbs & toasted pine nuts

### BAKED SALMON

With lemony ricotta, balsamic-roasted veg & a zesty, crunchy salad

## Sides

### ROCKET & PARMESAN SALAD

With radicchio & aged balsamic

### SIMPLE GREEN SALAD

With lemony yoghurt & herby dressing

### POLENTA CHIPS

With rosemary salt & Parmesan

### FRESH SEASONAL GREENS

With lemon, butter & sea salt

### CRUNCHY VEG SALAD

With mint & yoghurt

### FUNKY CHIPS

With fresh garlic & parsley

### POSH CHIPS

With truffle oil & Parmesan