

Quantum of the Seas

BREAD & OLIVES

ITALIAN BREAD BASKET Grissini, focaccia, crispy music bread & ciabatta, all served with

extra virgin olive oil & balsamic

CRAB & AVOCADO RRUSCHETTA Ciabatta, crab & avocado with apple, chilli, mint & lemon

GIANT GREEN OLIVES With black plive tanenade & crispy music bread

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

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

Starters & Planks

PROSCIUTTO & MELON

With mini buffalo mozzarella & basil pesto

ARANCINI MARGHERITA

Tomato & mozzarella risotto rice halls 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

PASTA & Risotto

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.

PENNE POMODORO With sweet tomatoes,

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

TAGLIATELLE ROLOGNESE Beef & pork ragù with

red wine & Parmesan

WILD MUSHROOM & SMOKED **MOZZARELLA RISOTTO**

Acquerello rice with beautiful wild mushrooms & oozy smoked mozzarella

PENNE CARBONARA

Crispy pancetta, sweet leeks & creamy Parmesan sauce

BAKED LASAGNE

Rich beef & pork ragu, slowroasted pumpkin & red wine

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

OUR FAMOUS PRAWN LINGUINE

Fried garlicky prawns, fennel, tomatoes, chilli & rocket

PROSCIUTTO & PEAR SALAD With pecorino, honey, rocket,

herbs & toasted pine nuts

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

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

AUBERGINE PARMIGIANA

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

THE JAMIE'S **ITALIAN BURGER***

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



OUR AWARD-WINNING KIDS' MENU

Sides

SIMPLE GREEN SALAD With lemony yoghurt & herby dressing

ROCKET & PARMESAN SALAD With radicchio & aged balsamic

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