

J

SPUNTINI

NIBBLES

GORGEOUS GREEN OLIVES

Black olive & sun-dried tomato tapenade, carta di musica crackers
VG | 3520

STRACCIATELLA

Creamy mozzarella curds, black olive & sun-dried tomato tapenade, carta di musica crackers
V | 3480

GARLIC BREAD

Pizza dough, herby garlic butter, crispy rosemary V | 3040
Add: Whipped lemon ricotta + 1680
San Daniele prosciutto + 1880

ANTIPASTI

STARTERS

CREAMY BURRATA

Heirloom tomatoes, fresh strawberries, red onion & basil, black olive crumb, carta di musica crackers V | 3880

TOMATO BRUSCHETTA

Slow-roasted cherry tomatoes, whipped ricotta, basil & extra virgin olive oil – 3180

SALMON BRUSCHETTA

Hot-smoked salmon, garlicky artichokes & pea shoots on toast V | 3280

ULTIMATE MEAT PLANK

For two to share: San Daniele prosciutto, Tuscan fennel salami, schiacciata piccante, pistachio mortadella, Jamie's lasagne fritti, smoky caponata dip & Sardinian crackers, Caprese salad, rosemary focaccia, olives – 9520
Add 4440 per extra person

We source our beautiful sustainable, higher-welfare & free-range produce locally & from Italy

SOUP OF THE DAY

Freshly baked focaccia
Ask for our seasonal special – 2980

MARGHERITA ARANCINI

Crispy tomato & mozzarella risotto balls, spicy tomato sauce, garlic crisps, fresh basil – 2680

SEA BASS CARPACCIO

Thinly-sliced sea bass, delicate fennel & fresh chilli, grapefruit – 5640

FIRST COURSES

PRIMI

FRESH PASTA

JAMIE'S SPAGHETTI POMODORO

Tomato sauce, creamy stracciatella cheese, slow-roasted tomatoes, basil pesto, veggie Parmesan V | 4820

SICILIAN PRAWN LINGUINE

Juicy king prawns, rich sun-dried tomato & white wine sauce, chilli, rocket, lemon – 7340

GLORIOUS GREEN GNOCCHI

Plump potato dumplings, Jamie's herby almond pesto, cherry tomatoes, fresh basil, veggie Parmesan V | 4640

PEA & ASPARAGUS CARBONARA

Fresh tagliatelle, creamy pancetta sauce, leeks, fresh chives, aged Parmesan – 5880

RICH BEEF LASAGNE

Layers of beef & porcini ragù, creamy Béchamel sauce, fresh pasta sheets, mozzarella & aged Parmesan, herby pangrattato – 6420

TAGLIATELLE BOLOGNESE

Rich beef, porcini & tomato ragù, herby pangrattato, aged Parmesan – 5880

SALMON SPAGHETTI

Hot-smoked salmon, courgettes, silky crème fraîche & lemon sauce, capers – 5680

RISOTTO ROSSO

Oozy sun-dried tomato rice, slow-cooked cherry tomatoes, creamy burrata, veggie Parmesan, fresh basil V | 4960

SECONDI

SECOND COURSES

ITALIAN STEAK

180g flank steak cooked medium rare or well done with: tomato salsa, slow-roasted tomatoes, peppery rocket, aged Parmesan & skin-on fries – 10680

CHICKEN MILANESE

Crispy breaded chicken breast, beautiful tomato salad, peppery rocket – 10980

CELERIAC MILANESE

Crispy breaded celeriac steak, wild mushroom sauce, shaved truffle, veggie Parmesan V | 5480

THE JI BURGER

Beautiful beef patty, sticky balsamic onions, burger sauce, lettuce & tomato in a toasted bun & skin-on fries – 6880

PICCANTE BEEF BURGER

Beautiful beef patty, crispy schiacciata piccante, oozy smoked mozzarella, 'nduja mayo, lettuce & tomato in a toasted bun, skin-on fries – 6980

COD PANZANELLA

Crispy-skinned fillet, Tuscan tomato & ciabatta salad, caperberries, fragrant basil pesto – 7980

GLORIOUS GREEN POLLO

Charred chicken breast, courgettes, sweet leeks, peas, edamame beans, lovage & hazelnut pesto, truffled potato crisps – 7760

BISTECCA ALLA FIORENTINA

Aged Tbone steak, served with asparagus, salsa verde, gravy, green salad & skin-on fries – 17440

SUMMER PARMIGIANA

Baked layers of fried aubergine, courgette & mushrooms, heritage tomatoes, oozy scamorza cheese & tomato sauce V | 4980

PIZZE

PIZZAS

POLLO PESTO

Crushed-tomato sauce, mozzarella & aged Cheddar, basil-pesto chicken, stone-baked potatoes, almonds, fresh basil – 5240

ITALIAN HOT

Crushed-tomato sauce, mozzarella, spicy pepperoni, peri-peri chilli, oregano, aged Parmesan – 5580

JULIETTA

Jools' favourite turbo-charged Margherita: Crushed-tomato sauce, mozzarella & stracciatella cheeses, slow-roasted tomatoes, basil, peppery rocket, veggie Parmesan V | 4460

SAN DANIELE

Crushed-tomato sauce, mozzarella & stracciatella cheeses, San Daniele prosciutto, peppery rocket, aged Parmesan – 5960

THE SALMON PISELLI

Creamy pea sauce, ricotta, hot-smoked salmon, sweet leeks, red onion, pea & mint pesto, grated horseradish – 5580

THE TRICOLORE

Fior di latte mozzarella, slow-roasted tomatoes, basil pesto V | 4680

INSALATE

SALADS

AVO GRAIN BOWL

Avocado, tomatoes, rainbow beets, courgette ribbons, endive, buffalo mozzarella, black rice, hazelnuts, Calabrese tomato & olive dressing V | 5560

ROYAL CAPRESE

Marinated heritage tomatoes, slow-roasted cherry tomatoes, baby mozzarella, San Daniele prosciutto, fresh basil – 5640

JAMIE'S CAULI CAESAR

Crisp romaine lettuce, red chicory, crunchy croutons, shaved cauliflower, red onion, toasted hazelnuts, veggie Parmesan, creamy dressing V | 4680

ADD: Feta + 1500 | Prosciutto + 1900 | Grilled Chicken Breast + 2200 | Prawns + 2700 | Hot Smoked Salmon + 2700

CONTORNI

SIDES

SKIN-ON FRIES

Sea salt V | 1980
Add: truffle oil | aged/veggie Parmesan V | 2280

SWEET POTATO FRIES

Fennel & chilli salt V | 2340

SWEET TOMATO SALAD

Heritage tomatoes, strawberries, red onions, basil, strawberry & sherry-vinegar dressing VG | 2380

BIBB SALAD

Half a butter lettuce, avocado, radish, shallots, creamy avo dressing V | 2380

MARKET SALAD

Lemony yoghurt dressing V | 1980

SAUCES Ketchup | Mayo | Mustard | Burger Sauce V | 880

1.5% service charge will be added to your bill. All our prices are stated in HUF, including VAT. Please note, if you pay in EUR in cash, your bill will be rounded up to an EUR amount as we are not able to change cents. Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Although every effort will be made to accommodate food allergies. Please note some of our dishes may contain traces of peanuts/nuts. V vegetarian, VG vegan.