

# *Quantum of Seas*





# Quantum of the Seas Dinner

## STARTERS

### BREAD & OLIVES

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

**CRAB & AVOCADO BRUSCHETTA**  
Sourdough topped with crab, avocado & yoghurt, with apple, chilli, mint & lemon

**ROASTED SQUASH & RICOTTA BRUSCHETTA**  
Garlicky sourdough, roasted squash, lemony ricotta, crispy sage & beetroot

**TUSCAN BEAN & CAPEZZANA OLIVE OIL BRUSCHETTA**  
Braised beans & creamy mozzarella on grilled sourdough, drizzled with stunning Capezzana Special Reserve 2013 olive oil – it's the absolute best and bang in season.

*Get it now because when it's gone, it's gone!*

### PLATES

**ITALIAN SPICED CHICKEN WINGS**  
Five free-range wings with smoked spicy tomato sauce

**CRISPY ARANCINI**  
Stuffed risotto rice balls with sweet red chillies, mozzarella, spicy arrabbiata sauce & Parmesan

**BAKED CHESTNUT MUSHROOMS**  
With smoked mozzarella, thyme & crispy "music bread"

**CRISPY SQUID**  
Fried squid with garlic mayonnaise, lemon & chilli

### OUR FAMOUS PLANKS

#### VEGETABLE

**Seasonal vegetables**  
Sliced vegetables, chargrilled & marinated in herbs & olive oil

**Italian cheeses**  
Buffalo mozzarella with chilli & mint, pecorino & amazing chilli jam

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

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

#### MEAT

**Cured meats**  
Fennel salami, pistachio mortadella, prosciutto & schiacciata piccante

**Italian cheeses**  
Buffalo mozzarella with chilli & mint, pecorino & amazing chilli jam

**Pickles**  
Green chillies, best green olives, Gaeta olives & caper berries

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

## Pasta & RISOTTO

**PENNE POMODORO**  
Pasta with sweet tomatoes, garlic & basil, topped with mozzarella & crunchy, herby breadcrumbs  
[Fire it up with chilli](#)

**TAGLIATELLE BOLOGNESE**  
Ragù of beef & pork, with herbs, Chianti, Parmesan & crunchy, herby breadcrumbs

**PENNE CARBONARA**  
Served Roman style with crispy pancetta, wilted leeks & a lemony, creamy Parmesan sauce

**SIMPLE BAKED LASAGNE**  
Slow-cooked beef & pork with roasted pumpkin, herbs & wine, in a creamy white sauce with tomato, mozzarella & Parmesan

**SEAFOOD BUCATINI**  
Tube spaghetti steamed in a bag with shellfish, crab, squid, capers, chilli, garlic, white wine & sweet tomatoes

**SAUSAGE PAPPARDELLE**  
Ragù of braised fennel sausage, with red wine, Parmesan & crunchy, herby breadcrumbs

**TRUFFLE TAGLIATELLE**  
Fresh foraged black truffles, butter, Parmesan & nutmeg

**SPAGHETTI VONGOLE**  
The best carpet shell clams cooked with chilli, garlic, parsley, white wine & olive oil

**WILD MUSHROOM & SMOKED MOZZARELLA RISOTTO**  
Acquerello rice with beautiful wild mushrooms & oozy smoked mozzarella

**HONEYCOMB CANNELLONI THREE WAYS**  
Aubergine & sun-dried tomato; pumpkin; ricotta & spinach

**PRAWN LINGUINE**  
Fried garlicky prawns, shaved fennel, tomatoes, chilli & rocket

**CRAB SPAGHETTINI**  
Crab tossed with capers, chilli, fennel, parsley, anchovies & lemon



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



## MAINS

**THE JAMIE'S ITALIAN BURGER**  
Prime chuck & flank steak with smoked mozzarella, mortadella, balsamic onions, tomato, pickles & chillies, served in a charred bun

**LAMB LOLLIPOPS**  
Lamb chops grilled under a brick with a pickled mint, tarragon & red onion salad, toasted nuts & a lemony yoghurt dressing

**BRESAOLA & PEAR SALAD**  
Finely sliced beef, sliced pear, wild rocket, toasted pine nuts & pecorino cheese

**JAMIE'S ITALIAN SIGNATURE PORCHETTA**  
Slow-cooked pork belly filled with herbs, garlic & spices, served with fennel crackling & a watercress salad

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

**PROSCIUTTO & SHAVED PEAR SALAD**  
With pecorino, honey, rocket, herbs & toasted pine nuts

**FREE-RANGE CHICKEN**  
Grilled garlic & rosemary chicken with a tomato, olive, chilli & caper sauce

**BAKED SALMON**  
With lemony ricotta, balsamic-roasted veg & a zesty, crunchy salad  
[All of our fish is responsibly sourced](#)

## STEAKS

[Dry-aged beef, chargrilled "al mattone" style – under a brick](#)

**RIB-EYE STEAK**  
Beautiful 8oz chargrilled beef steak served with wild mushrooms, peppery endives & funky chips  
[Add my truffle butter & shaved Tuscan black truffles](#)

**7oz FILLET STEAK**  
Wrapped in Italian ham with braised cannellini beans, rosemary, lemon, butter & Chianti

## Sides

### SALADS

**ROCKET & PARMESAN SALAD**  
With radicchio & aged balsamic

**SIMPLE GREEN SALAD**  
Soft roundhead & baby gem lettuce with lemony yoghurt, tarragon & basil dressing

**CRUNCHY VEG SALAD**  
Shredded seasonal veg with mint, chilli & yoghurt

### VEG

**VERDURA MISTA**  
Marinated & grilled vegetables, basil, olive oil

**FRESH SEASONAL GREENS**  
With lemon, butter & a pinch of sea salt

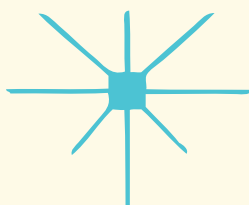
### CHIPS & POTATOES

**FUNKY CHIPS**  
With fresh garlic & parsley

**POSH CHIPS**  
With truffle oil & Parmesan

**OUR FAMOUS POLENTA CHIPS**  
With rosemary salt & Parmesan

**ROAST HERITAGE POTATOES**  
With toasted fennel, garlic & chilli



Always advise your server of any special dietary requirements including intolerances and allergies. Where possible, our trained staff will advise on alternative dishes. We cannot guarantee that any of our dishes are free from allergens. Jamie's Italian 2 Gay Street, Bath, BA1 2PH.