



# Jamie's ITALIAN

*"Welcome to Jamie's Italian. We're all about beautifully sourced ingredients & simply cooked Italian comfort food that makes you happy. I really hope you enjoy your meal!"* *Jamie*

## DINNER MENU

## STARTERS

### OUR FAMOUS MEAT PLANK\*

San Daniele prosciutto, Tuscan fennel salami, 'Nduja Artisans coppa piccante & pistachio mortadella with tomato crostini, bocconcini mozzarella, pecorino Sardo & chilli jam, focaccia, olives & pickles

*Our delicately spicy coppa piccante is made for us by 'Nduja Artisans, a family-run Salumeria based in Chicago. Their focus is on simplicity & quality—they only use premium higher-welfare pork from small, independent farmers.*

### CREAMY BURRATA

With slow-roasted tomatoes, carta di musica & arugula

### CRISPY SQUID

Fried & served with lemon & garlic mayo – always sustainably sourced

### BLACK TRUFFLE ARANCINI

Crispy black truffle & mozzarella risotto balls with truffled Béchamel for dipping

### GARLICKY PRAWNS

Cooked with herby garlic butter, chilli & crunchy ciabatta

### ULTIMATE GARLIC BREAD

Warm artisan buttermilk buns, herby garlic butter, veggie Parmesan & rosemary

### TOMATO BRUSCHETTA

Slow-roasted tomatoes, bocconcini mozzarella, extra virgin olive oil, balsamic & basil

## FRESH PASTA

*We also serve pasta in smaller portions – just ask!*

### PENNE POMODORO

Simple, delicious tomato & basil sauce with creamy burrata

### TAGLIATELLE BOLOGNESE

Rich pork, beef & red wine ragù with aged Parmesan

### OUR FAMOUS PRAWN LINGUINE

Garlicky prawns, tomatoes, shaved fennel, saffron, chilli & arugula

### CREAMY PENNE CARBONARA

Smoky pancetta, egg, cracked black pepper & Parmesan

### TRUFFLE TAGLIATELLE

Truffle cream, fresh truffle & nutmeg

## WE'RE PROUD OF OUR PRODUCERS

**WE WORK HARD TO MAKE YOUR JAMIE'S ITALIAN EXPERIENCE A LITTLE BIT SPECIAL, WHICH IS WHY WE SOURCE THE VERY BEST INGREDIENTS**

## MAINS

### JI BURGER\*

Juicy prime beef in a brioche bun with smoky pancetta, sticky balsamic onions, aged Cheddar, tomato, mostarda di Cremona burger sauce & fries

### EGGPLANT PARMIGIANA

Balsamic-roasted eggplant, tomato & basil sauce, mozzarella & veggie Parmesan

### LAMB CHOPS SCOTTADITO\*

Juicy chops grilled under a brick, served with agrodolce peppers & salsa verde

### PAN-ROASTED SALMON\*

Sustainable salmon with a rich shellfish, tomato & white wine stew, topped with garlicky aioli

### BAKED LASAGNE

Slow-cooked beef & pork with herbs & wine baked in an oozy Béchamel sauce with tomatoes, mozzarella & Parmesan

### CALABRIAN CHICKEN

Fiery free-range chicken breast from White Oak Pastures farm, in a tomato, black olive & caper sauce with arugula, Parmesan & your choice of side

### CHIANTI-BRAISED SHORT RIB

White Oak Pastures beef short rib cooked low & slow, served with Parmesan mash & horseradish gremolata

### JAMIE'S CAESAR SALAD

Chargrilled White Oak Pastures free-range chicken breast with crunchy romaine lettuce, creamy dressing & smoky pancetta

*The Harris family at White Oak Pastures have been raising livestock on the same South Georgia farm for six generations. They pride themselves on their traditional farming methods that safeguard the well-being of their animals, land and community.*

## SIDES

### CRISPY POLENTA CHIPS

Rosemary & Parmesan

### ARUGULA & PARMESAN SALAD

Aged balsamic

### SEASONAL GREENS

Garlic & lemon

### FUNKY FRIES

Parsley & garlic

### POSH FRIES

Truffle & Parmesan

## KIDS' MENU AVAILABLE

JUST ASK YOUR SERVER

\*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter. An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

# JAMIE'S ITALIAN

## KIDS' MENU

ALL SERVED WITH A FRESH SHAKE-ME SALAD & UNLIMITED FRUITY WATER

### MINI SPAGHETTI BOLOGNESE

Pork & beef ragù with our homemade spaghetti & a sprinkle of parmesan cheese

### TASTY TOMATO PASTA BAKE

Our homemade fusilli pasta & tomato sauce, baked with crunchy breadcrumbs

### HAPPY CHICKEN LOLLIPOPS

Freshly-made lemony free-range chicken fillet lollipops with baked sweet potato fries

### BABY BEEF BURGER\*

Mini beef burger in a scrummy seeded bun with lemony yoghurt, freshly sliced tomato & lettuce, served with baked sweet potato fries

## DESSERTS

### WARM CHOCOLATE BROWNIE

With vanilla ice cream, crunchy toffee popcorn & chocolate sauce

### FRESH FRUIT

A selection of beautiful, fresh seasonal fruit

### ICE CREAM

A scoop—choose your flavour—served with an Italian cookie & chocolate sauce

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