



Jamie's ITALIAN

IT'S ALL GOOD, OUR PRODUCE IS SUSTAINABLE, HIGHER-WELFARE & FREE-RANGE

STARTERS & ANTIPASTI

RAVIOLI NACHOS

Crispy fried four-cheese ravioli, spicy arrabiata dipping sauce €6.90

SQUID FRITTI

Crispy fried squid, garlic mayo, fresh chilli & lemon €8.70

GARLIC FLATBREAD

Pizza dough, garlic butter, rosemary €5.50

Add San Daniele prosciutto €2.00

PROSCIUTTO BOARD

12-month aged San Daniele prosciutto, crispy artisan grissini €7.90

PROSCIUTTO & MELON

San Daniele prosciutto, sweet melon, creamy stracciatella cheese, black olive crumb, aged balsamic €8.80

SALADS

SUPER FOOD

Avocado, charred broccoli, roasted beets, fennel, pulses & grains, herbs, chilli, Jamie's spicy seeds, sherry-vinegar dressing, cottage cheese €15.90

CAULIFLOWER CAESAR

Crisp romaine lettuce, red chicory, crunchy croutons, shaved cauliflower, red onion, toasted hazelnuts, Parmesan, creamy dressing €15.90

Add grilled chicken or San Daniele prosciutto or cottage cheese €2.00

MOREISH AUBERGINE

Half a roasted aubergine, mixed leaves, feta cheese & a zingy olive, roasted almond, lemon & mint salsa €14.90

FRESH PASTA

WE'RE PROUD OF OUR PRODUCERS

We work hard to make your Jamie Oliver's Italian experience a little bit special, which is why we source the very best ingredients, locally and from Italy.

CREAMY CARBONARA

Spaghetti, smoky pancetta, slow-cooked leeks, aged Parmesan €9.50 / €15.90

PENNE ARRABBIATA

A fiery tomato sauce with garlic, basil, red chilli €8.50 / €13.90

SPINACH RAVIOLI

Spinach & ricotta stuffed pasta, sweet tomato sauce, mozzarella, veggie Parmesan, fresh basil €10.90 / €17.40

MAINS

Fantastic, rustic dishes using recipes that have been tried, tested & loved

STRAIGHT-UP LASAGNE

Layers of rich beef, pork & Chianti ragù, creamy béchamel sauce, pasta sheets, mozzarella & Parmesan €16.90

ZUCCA CANNELLONI

Roasted squash & buffalo ricotta filled pasta, seven-veg sauce, Italian greens, smoked mozzarella €16.90

AUBERGINE PARMIGIANA

Tender balsamic-roasted aubergine topped with tomato & basil sauce, smoked mozzarella & veggie parmesan €14.90

PIZZA

JULIETTA

Jools' favourite turbo-charged Margherita: Crushed-tomato sauce, buffalo mozzarella, slow-roasted tomatoes, veggie Parmesan, fresh basil €16.90

MARINARA

Crushed-tomato sauce, anchovies, capers, shaved garlic, fresh oregano €15.20

ROSSO ROCKET

Crushed-tomato sauce, mozzarella, San Daniele prosciutto, peppery rocket, fresh basil, aged Parmesan €17.90

QUATTRO FORMAGGI

White sauce, mozzarella, Cheddar, fontal & aged Parmesan cheeses, peppery rocket €17.90

THE PORKIE

Crushed-tomato sauce, mozzarella, smoky pancetta, schiacciata piccante, aged Parmesan, peri-peri chilli €17.10

SIDES

GARLIC FLATBREAD

Pizza dough, garlic butter, rosemary €5.50

ROCKET SALAD

Raddichio, veggie Parmesan, aged balsamic €4.90

CHARRED BROCCOLI

Chili & garlic €5.80

CAPRESE SALAD

Creamy buffalo mozzarella, juicy tomatoes, fresh basil €6.90

SKIN-ON FRIES

Sea salt €5.50

DESSERTS

ICE CREAM & SORBET

Three delicious scoops of ice cream and your choice of topping. Ask your server for today's flavours €6.90

RICH CHOCOLATE BROWNIE

Chocolate sauce, salted-caramel gelato, caramelised popcorn €7.90

CITRUS TIRAMISU

Boozy-coffee drenched savoiardi biscuits, silky mascarpone cream, cocoa €7.90

HOT DRINKS

ESPRESSO

DECAF / RISTRETTO €2.90 7cl

COFFEE WITH MILK €3.00 7cl

DOUBLE ESPRESSO

DOUBLE DECAF €4.10 10cl

	20cl
LATTE	€3.70
AMÉRICANO	€3.20
CAPPUCCINO	€4.20
VIENNESE COFFEE	€4.70
HOT CHOCOLATE	€4.20
VIENNESE HOT CHOCOLATE	€4.80
TEA	
Green tea,	€3.90
Jasmin tea,	
Ceylon Black Tea	
HERBAL TEA	
Verbena, Lime-blossom, Mint	€3.90

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

QUESTION ABOUT THE MENU ? OUR TEAM IS TRAINED BY JAMIE'S TOP CHEFS SO THEY REALLY KNOW THEIR STUFF

NET PRICES IN EUROS, TIPS INCLUDED. MARCH 2022. WE CAN'T GUARANTEE OUR DISHES ARE ALLERGEN FREE. A LIST OF ALLERGENS IS AVAILABLE ON REQUEST. SSP PROVINCE, SOCIÉTÉ PAR ACTIONS SIMPLIFIÉE, AU CAPITAL DE 213 943,60 EUROS, SIÈGE SOCIAL: IMMEUBLE EQUALIA, 5 RUE CHARLES DE GAULLE - 94140 ALFORTVILLE IMMATRICULÉE AU REGISTRE DU COMMERCE&DES SOCIÉTÉS DE CRÉTEIL SOUS LE NUMÉRO 534 681 697



Jamie's BAR

ENJOY A BOTTLE OF HOUSE WINE FROM €23

COLD DRINKS

EVIAN	€3.90	50cl / €4.90	1L
BADOIT VERTE	€4.00	50cl / €5.00	1L
BADOIT ROUGE	€3.90		33cl
PEPSI / PEPSI MAX			
SEVEN UP / OASIS TROPICAL	€3.90		33cl
SCHWEPES INDIAN TONIC			
SCHWEPES AGRUM' / ORANGINA			
LIPTON PEACH ICE TEA	€3.90		25cl
LEMONADE	€4.50		25cl
FRESHLY-SQUEEZED ORANGE JUICE ..	€4.50		20cl
PAMPRYL FRUIT JUICE :			
Tomato, Grapefruit, Apricot, Apple, Pineapple or Orange	€3.90		20cl
EXTRA SYRUP	€0.30		

BEERS

DRAUGHT

		25cl	50cl
HEINEKEN	€5.70		€7.20
AFFLIGEM	€5.90		€7.40
PANACHÉ	€5.70		€7.20

BOTTLE

EDELWEISS	€5.50		33cl
PELFORTH BRUNE	€5.50		33cl
DESPERADOS	€5.50		33cl
HEINEKEN 0.0% <i>without alcohol</i>	€4.70		33cl

COCKTAILS

APEROL SPRITZ	€13.00	16cl
Aperol, sparkling water & Prosecco		
BLOODY MARY	€13.00	14cl
Grey Goose vodka, tomato juice, Tabasco, lime & salt		
AMERICANO	€13.00	15cl
Campari, Martini Rosso, sparkling water		
CAIPIRINHA	€13.00	12cl
Cachaça Leblon, lime juice, brown sugar		
JAMIE'S ITALIAN MOJITO	€13.00	10cl
Ron Bacardi Reserva, Martini Bianco, Prosecco, fresh mint, lime & brown sugar		
VIRGIN MOJITO NON-ALCOHOLIC	€10.00	
Sparkling water, fresh mint, lime & brown sugar		
VIRGIN MARY NON-ALCOHOLIC	€10.00	
Tomato juice, Tabasco, lime & salt		

APERITIVES

SUZE	€4.50	5cl
KIR	€5.50	15cl
KIR ROYAL	€8.50	12cl
MARTINI BIANCO/ROSSO	€4.50	5cl
CAMPARI	€4.50	5cl
RHUM BACARDI	€5.50	4cl
GIN / VODKA	€5.50	4cl
PASTIS 51 / RICARD	€4.50	2cl
GET 27	€5.50	4cl
JOHNNY WALKER RED	€5.50	4cl
PORTO ROUGE	€4.90	5cl
CALVADOS / COGNAC	€6.00	4cl
ARMAGNAC	€6.00	4cl
RASPBERRY / PEAR LIQUEUR	€6.90	4cl

WINES



WHITE

IGP CHARDONNAY PAYS D'OC "Terradria" - Georges Dubœuf <i>Pays d'Oc, France</i>	€6.80	€25.00
VITAL SOAVE DOC VILA MURA <i>Soave, Italie</i>	€6.80	€25.00
AOP SANCERRE "Les Ormeaux" Joseph Mellot - <i>Val de Loire, France</i>	€7.80	€33.00

ROSE

AOP CÔTES DE PROVENCE Cuvée Anaïs <i>Côtes de Provence, France</i>	€5.80	€23.00
VILA MURA BARDOLINO CHIARATO <i>Bardolino, Italie</i>	€5.80	€23.00
AOP CÔTES DE PROVENCE Terres de Berne <i>Côtes de Provence, France</i>	€6.80	€25.00

RED

AOP SAUMUR CHAMPIGNY Les Valengenets <i>Maine-et-Loire, France</i>	€6.80	€25.00
SAPORI MEDITERRANEI "Néro d'Avola Siciliane" <i>Sicile, Italie</i>	€6.80	€25.00
AOP HAUT-MÉDOC CRU BOURGEOIS Château Lieujean <i>Bordeaux, France</i>	€7.30	€31.00

PROSECCO

VITAL PROSECCO DOC SPUMANTE <i>Vénétie, Italie</i>	€5.70	€23.00
VITAL PROSECCO DOC MARTINI <i>Vénétie, Italie</i>	€5.70	€23.00

CHAMPAGNE



AYALA BRUT MAJEUR "Propriété de la Famille Bollinger" <i>Champagne, France</i>	€9.00	€46.00
AYALA BRUT ROSÉ MAJEUR "Propriété de la Famille Bollinger" <i>Champagne, France</i>	€9.90	€57.00

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ALCOHOL ABUSE IS DANGEROUS FOR YOU HEALTH