



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*

STARTERS

OUR FAMOUS MEAT PLANK*

San Daniele prosciutto, Tuscan lencel salami, 'Nduja Artisans coppa piccante & postachio 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 Bechamel 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 ragu 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

Char-grilled 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.

DINNER MENU

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 server if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleries are not food-allergen-free environments. For further allergen information, please ask your server. An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

DESSERTS

AMALFI LEMON MERINGUE CHEESECAKE

Velvety mascarpone & lemon cheesecake with Italian meringue, lemon curd & blackcurrants

EPIC BROWNIE

Chocolate sauce, salted caramel popcorn gelato & caramelised popcorn

CLASSIC TIRAMISÙ

The classic Italian dessert with chocolate shavings & orange zest

PAVLOVA

Light & gooey meringue, zesty cream, macerated raspberries & smashed honeycomb

ICE CREAM

Ask your server for today's flavours - topped with your choice of smashed honeycomb or chocolate sauce

SORBET

Made with fresh fruit

HOT DRINKS

ESPRESSO \$2.75

CAPPUCCINO \$4.25

LATTE \$4.25

MACCHIATO \$4.25

AMERICANO \$3.00

TEA \$2.00

HOT CHOCOLATE \$3.50

DIGESTIVO

ITALIAN LIMONCELLO

Refreshing & crisp \$6.00

GRAPPA STAGIONATA

Aged for three years in ash barrels \$9.00

DISARRONO AMARETTO

Artisan almond liqueur \$9.99

GRAPPA CIVIDINA

Classic, simple & fragrant \$9.00

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