

WELCOME TO THE LOYALTY PROGRAM OF GINZA PROJECT DELIVERY!

We give 500 bonus points after registering on the site or in mobile applications for iOS and Android at the first order!
After registration we will return 10% cashback from each order with bonus points. You make orders — we give gifts!
Details on ginzadostavka.ru



Jamie's
ITALIAN

+7 (812) 640-33-73 | +7 (812) 952-97-86
2 KONYUSHENNAYA SQUARE



Soup

PAPPA AL POMODORO 230
A classic Tuscan peasant soup of sweet tomatoes, garlic, bread, basil & olive oil

MUSHROOM SOUP 270
A rustic soup with double cream, crusty black bread & Parmesan

PUMPKIN & APPLE SOUP 290
Pumpkin & apple soup with fried sage, crispy pancetta, Parmesan & crunchy tortano bread



ANTIPASTI

(Starters)

ARTISAN BREADS 190
Rosemary focaccia, Puglia bread, crispy flatbread & ciabatta. Served with black olives tapenade

SICILIAN CAPONATA BRUSCHETTA 250
Aubergine & tomatoes with ricotta, chilli & pine nuts

PORCINI ARANCINI 320
Fried balls of mushroom risotto with mozzarella & arrabbiata sauce

CRISPY SQUID 430
Fried with chilli, garlic & parsley, with garlicky mayo for dipping

SILKY PÂTÉ BRUSCHETTA 190
Silky smooth chicken-liver pâté with pancetta, vin santo & Parmesan

WORLD'S BEST OLIVES 320
Large green olives, black olives tapenade with crispy bread

TOMATO BRUSCHETTA 350
Slow-roasted tomatoes, whipped ricotta, basil & extra virgin olive oil

All prices are in rubles, including VAT

OUR FAMOUS PLANKS

THIS IS WHY I LOVE ANTIPASTI – BIG PLANKS TO SHARE, PLUS A COUPLE OF STARTERS & NIBBLES TO REALLY KICK OFF YOUR MEAL

CLASSIC MEAT 720 PER PERSON | 1440 FOR TWO
Speck, coppa & prosciutto di Parma served with mini mozzarella, Parmesan & chilli jam, pickles, olives & rainbow slaw

SEASONAL VEGETABLES 580 PER PERSON | 1160 FOR TWO
Vegetables sliced, chargrilled & marinated in a garlic & herb-infused oil, served with mini mozzarella, smashed pumpkin, ricotta crostini, pickles & olives

All prices are in rubles, including VAT

PASTA & RISOTTO
WE MAKE FRESH PASTA

RIGHT HERE, EVERY DAY, WITH LOVE – SIMPLY TIPO 'OO' FLOUR, FREE-RANGE EGGS & A LITTLE WATER

PENNE ARRABBIATA 220 / 380
A fiery tomato sauce with garlic, basil, Scotch bonnet chillies, Parmesan & herby breadcrumbs

SILKY PENNE CARBONARA 260 / 490
Sweet tender leeks with golden smoky pancetta, cracked black pepper & Parmesan

RABBIT TAGLIOLINI 280 / 520
Slow-cooked rabbit ragù with garlic, herbs, mascarpone & lemon

OUR FAMOUS PRAWN LINGUINE 420 / 780
Garlicky prawns with tomatoes, fennel, saffron, fresh chilli & rocket

SIMPLE BAKED LASAGNE 520
Slow-cooked beef with herbs & wine, oozy white sauce, tomatoes, mozzarella & Parmesan

PORCINI FETTUCCINE 290 / 540
Cep & mixed mushrooms, mascarpone, garlic, white wine, lemony gremolata, Parmesan & herby breadcrumbs

GENNARO'S TAGLIATELLE BOLOGNESE 260 / 490
Amazing pork & beef slow cooked with red wine, topped with pangrattato & Parmesan

FOUR-CHEESE RISOTTO 280 / 520
Oozy risotto with mozzarella, asiago, Gorgonzola, Parmesan & white wine, served with radicchio & sticky balsamic

WILD MUSHROOM & WINTER GREENS RISOTTO 320 / 560
Creamy carnaroli rice with winter greens, roasted mushrooms, mozzarella & extra virgin olive oil

SMOKED TROUT TAGLIOLINI 350 / 650
Oak-smoked trout with capers, courgette ribbons & lemon mascarpone cream

PUMPKIN RAVIOLI 250 / 440
Homemade half moons of pasta filled with roasted squash & ricotta in a pumpkin sauce with rosemary & crushed amaretti

All prices are in rubles, including VAT



PIZZA

ARTISAN PIZZA, HAND STRETCHED, TOPPED WITH THE BEST INGREDIENTS & BAKED TO PERFECTION

GARLIC PIZZA BREAD 190
With garlic, rosemary & Maldon sea salt
Add olive & sun-dried tomato tapenade or ricotta & lemon for 140

MARGHERITA 420
Sweet tomato sauce, fresh basil, garlic, mozzarella & extra virgin olive oil

ITALIAN HOT 520
Crushed tomatoes, mozzarella, fennel salami, schiacciata piccante, chilli & oregano

PUTTANESCA 540
Crushed tomatoes, mozzarella, tuna, anchovies, black olives, capers, red onion, lemon & parsley

THE PARMA 590
Our classic Margherita topped with prosciutto, rocket & Parmesan

FUNGI MISTI 590
Porcini mushroom sauce, roasted herby mushrooms, mozzarella & seasonal herbs

All prices are in rubles, including VAT



SECONDI

(Mains)

HERB-CRUSTED COD 790

Roasted cod in a buttery lemon & saffron sauce, served with Sicilian-style crispy beetroot & pumpkin

BAKED SALMON 890

With whipped lemony ricotta, balsamic-roasted veg & a zesty, crunchy salad

THE JAMIE'S ITALIAN BURGER 790

Prime chuck & flank steak with bacon, balsamic onions, smoked mozzarella, tomato, pickles & chillies

AGED SIRLOIN STEAK 1390

Chargrilled under a brick & served with wild mushroom crostini & truffled hollandaise

SEAFOOD SPIEDINI 1190

Chargrilled sustainably sourced prawns, cod, salmon & squid served with agrodolce peppers

CHICKEN CACCIATORE 790

Grilled free-range chicken & seasonal vegetables in a rich tomato & Chianti sauce with black olives, rocket, Parmesan & garlicky ciabatta

All prices are in rubles, including VAT

Salads

VITELLO TONNATO 540

Herb-crusted veal fillet, pickles, anchovies & zesty tuna mayo

PROSCIUTTO & PEAR SALAD 650

Prosciutto & sweet pear with peppery rocket, radicchio, chicory, toasted pine nuts, Parmesan & honey

BEEF CARPACCIO 520

Herby pepper-crusted beef fillet with rocket, Parmesan & extra virgin olive oil

JI CAESAR SALAD 390

Crunchy lettuce, red chicory, ciabatta croutons, shaved cauliflower & red onion with garlicky yoghurt dressing, Parmesan, toasted hazelnuts, chervil & sweet basil.

Add chicken for 70 or salmon for 170



Contorni

(Sides)

CRISPY POLENTA CHIPS 250

Rosemary & Parmesan

FUNKY CHIPS 190

Garlic & parsley

SEASONAL VEGETABLES 290

Vegetables of the day

ROCKET SALAD & PARMESAN 320

Aged balsamic

GRILLED ASPARAGUS 340

Parmesan, lemon & olive oil

All prices are in rubles, including VAT



DESSERTS

BAKED VANILLA CHEESECAKE 350

Smooth ricotta & vanilla cheesecake, topped with a wild fruit compote

CREAMY PANNA COTTA 290

Vanilla panna cotta with a wild fruit compote

SOUR CHERRY FRANGIPANE TART 320

Whipped mascarpone, honey, crushed amaretti & fresh mint

EPIC CHOCOLATE BROWNIE 370

With proper chocolate sauce, vanilla ice cream & caramelised popcorn

All prices are in rubles, including VAT

DRINKS

DRAFT BEER

300/500 ML

PERONI NASTRO AZZURRO 5,1% 390/620

AMBERWEISS 5,3% 270/450

BOTTLED BEER

BAVARIA MALT (N/A) 280

PERONI 330 ml 350

BUD 4,8% 250

STORTEBEKER PORTER 500 ml 470

DINGSLEBENER (WHEAT) 500 ml 470

SOFT DRINKS

PEPSI-COLA, PEPSI-COLA LIGHT, 7 UP, TONIC 250ml 190

HOMEMADE JUICES (sea buckthorn, cranberry) 250ml/500ml/1000ml 140/280/560

JUICE 200ml 210

SAN PELLEGRINO 250ml/500ml/750ml 290/410/530

ACQUA PANNA 250ml/500ml/750ml 290/410/530

FRESH JUICES /

150/500/1000 ML

ORANGE, APPLE, CARROT 300/600/1200

GRAPEFRUIT 350/700/1400

CELERY, TOMATO 400/800/1600

PINEAPPLE 500/1000/2000

WHITE WINE

PINOT GRIGIO "PRIARA" 2900

Pradi, Friuly 2017

RONDONE INSOLIA 1800

Settesoli, 2015

GRUNER VELTLINER STADLMANN 2600

Weingut Stadlmann, 2015

"PATO REBEL" LUIS PATO 2800

Portugal, 2015

ROSE WINE

MRS. WIGLEY ROSE - WIRRA WIRRA 3200

McLaren Vale, Australia, 2014

MERULA ROSA SALENTO ROSATO - CARVINEA 3350

Puglia, Italy, 2014

RED WINE

MONTEJ ROSSO (BARBERA) 2900

Villa Sparina, 2015

MORELLINO DI SCANSANO "SAN GIUSEPPE" 4300

Fattoria Mantellassi, 2013

ZINFANDEL VALLEY OAKS 2600

Fetzer, 2015

SHIRAZ "THE STAMP JUMP", D'ARENBERG 3200

Australia, 2015

All prices are in rubles, including VAT



Dear guests, we care about the quality and freshness of our dishes, so delivery is carried out within 5 km from the restaurant.

FREE DELIVERY

Minimum order amount – 1 500 ₺



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Your feedback is very important to us: gds@ginzaproject.com

We will answer all of your questions.



/ginzadostavka

Table reservations:

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The prices and assortment of dishes indicated in this menu may not coincide with the prices and assortment in the restaurant at the moment. The booklet is an advertising product.

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