



OSTERIA

Da Simone



Antipasti - Starters:

Minestrone  5.50
Italian style vegetables soup, served with homemade bread. (1,9)

Olive Kalamata  7.50
Pitted black kalamata olives served with garlic bread. (1)

Anelli di Calamari Fritti 9.00
Crispy squid rings served with side salad, lemon and garlic mayo. (1, 4, 10, 14)



Bruschetta al Pomodoro  7.50
Garlic bread topped with fresh tomatoes, basil, garlic, EVO oil. (1)

Garlic Bread With Mozzarella   5.50
6.50
Pizza bread with garlic butter and parsley. (1) - (1,7)

Arancini al Ragú 8.00
Crispy risotto balls, made with meat ragú and mozzarella, served with homemade tomato sauce. (1, 3, 7, 9, 10)

Pollo Fritto 8.00
Crispy chicken goujons, served with garlic mayonnaise. (1,3)

Insalata Caprese   8.50
Mozzarella, sliced vine tomatoes, basil, EVO oil, rocket. (7)

Insalata Mista   9.50
Fresh salad, tomatoes, cucumber, red onions, kalamata olives, peppers, homemade honey mustard dressing. (1, 10)

Insalata di Cesare 11.00
Fresh salad, caesar dressing, parmesan cheese, croutons, crispy bacon, grilled chicken. (1, 3)

Antipasto dell'Osteria (nice to share) 18.00
Platter of Italian Salame milanese, Italian spicy Salami (Ventricina), Parma ham, parmesan cheese, side salad, kalamata olives, garlic bread. (1, 7, 10)

I Primi Piatti - Classic Pasta:

Tagliatelle alla Bolognese 16.50
Pasta tossed in a rich homemade Irish beef bolognese sauce. (1, 9)

Spaghetti alla Carbonara 16.50
Italian smoked pancetta, garlic, white wine, in a parmesan cream sauce. (1, 7)

Tagliatelle Boscaiola 16.50
Italian smoked pancetta, garlic, mushrooms in a light cream sauce. (1, 7)

Tagliatelle Calabrese 17.50
Pasta with chicken, broccoli, chilli, double pesto cream sauce. (1, 7)

Tagliatelle Pollo 17.50
Italian smoked pancetta, chicken, garlic, tomato sauce. (1, 9)

Spaghetti all' Amatriciana 16.50
Italian smoked pancetta, mix chillies, red onions in tomato sauce. (1, 9)

Penne Salmone 16.00
Pasta with smoked salmon, red onion, tomato cream sauce. (1, 4, 7)

Tagliatelle Al Tartufo  16.50
Pasta tossed in a vegetarian creamy truffle sauce with garlic and parmesan (1, 7)

Penne alla Puttanesca  16.00
EVO oil, garlic, kalamata olives, capers, parsley, and tomato sauce. (1, 9)

Penne all'Arrabbiata  14.00
Fresh mix chillies, garlic in tomato sauce. (1, 9)

Gluten free penne pasta available 1.00

Extras on mains

Chicken 3.00
Prawns 3.00

Paste al Forno Classiche - Classic Baked Pastas:

Lasagna Classica 17.00
Layers of pasta, Irish beef bolognese and bechamel sauce, served with side salad or chips. (1, 3, 7, 9)

Cannelloni Ricotta e Spinaci  17.00
Baked homemade pasta tubes filled with ricotta and spinach, topped with mozzarella, mushroom cream sauce with side salad or chips. (1, 3, 7)


Cannelloni di Carne 17.00
Baked homemade pasta tubes filled with meat, bechamel and tomato sauce, topped with mozzarella and served with salad or chips. (1, 3, 7, 9)

Simone's Special Pastas:

Spaghetti Mare e Monti 17.00
Tiger prawns, mushroom and garlic in white wine cream sauce. (1, 2, 7)

Agnolotti di Carne 17.00
Fresh pasta filled with meat, served in homemade tomato sauce topped with rocket salad and parmesan. (1, 3, 7, 9)

Ravioli Ricotta e Spinaci  17.00
Fresh pasta filled with ricotta and spinach, served with homemade tomato sauce topped with rocket and parmesan. (1, 3, 7, 9)

Ravioli Vegani  17.00
Red beetroot dough with a filling of vegetables and sweet chickpeas, served with fresh chopped tomato sauce topped with rocket. (1, 6, 9)

Tagliatelle ai Frutti di Mare 20.00
Tiger prawns, squid, mussels, garlic and chillies tomato sauce. (1, 2, 9, 14)

Tortelli ai Porcini 18.00
Fresh pasta filled with porcini mushroom, crispy pancetta, sundried tomato cream sauce. (1, 3, 7)

Risotto Funghi E Tartufo   19.00
With mushrooms, truffle, rocket, butter and parmesan. (7)

Risotto alla Pescatora  20.00
Tiger prawns, squid, mussels, garlic and chillies tomato sauce. (1, 2, 4, 9, 14)

I Secondi - Main Courses:

(All our main course are served with fries and mix salad)

Pollo alla Griglia 22.00
Grilled chicken breast marinated in olive oil and rosemary, served with pesto cream sauce. (7)

Pollo alla Valdostana 22.00
Baked chicken breast topped with ham and mozzarella, served with mushroom cream sauce. (7)

Pollo alla Puttanesca 22.00
Chicken strips slowly cooked with garlic, kalamata olives, capers and tomato sauce. (9)



Vegetarian



Gluten Free



Vegan

Contorni - Side Orders:

Side Chips	4.50
Side Salad (10)	4.50
Side Focaccia Bread (1)	4.50

Bottled Water

Still/Sparkling (500ml)	2.80
Tonic Water (125ml)	2.50

Soft Drinks

Coca Cola (33cl)	3.50
Diet Coke/Coke Zero (33cl)	3.50
Fanta/Sprite no sugar (33cl)	3.50
San Pellegrino Lemon/Red Orange (33cl)	3.70

Juice:

Orange/Apple Juice (20cl)	2.50
----------------------------------	-------------

Bottled Beer:

Peroni (1) 33cl	5.40
Moretti (1) 33cl	5.40
Heineken (1) 33cl	5.50
Heineken 0.0 (1) 33cl Alcohol Free	4.80
Galway Bay Brewery (1) 50cl	6.50
Bulmer's Cider (1) 33cl	5.20

Allergens

1. Cereals containing gluten - 2. Crustaceans - 3. Eggs
4. Fish - 5. Peanuts - 6. Soybeans - 7. Milk 8. Nuts
9. Celery 10. Mustard - 11. Sesame seeds
12. Sulphur dioxide and sulphites - 13. Lupin
14. Molluscs



Vegetarian



Gluten Free



Vegan

Share your Experience and follow us on:



Osteriaitalianagalway.com



[Osteria Da Simone](https://www.facebook.com/OsteriaDaSimone)



[@osteria_da_simone](https://www.instagram.com/osteria_da_simone)

Pizza Tradizionale - Traditional Pizza:

Our Pizza Dough ferments for at least 24hours and at most 48hours. It gives us the flavour profile we like and it gives the dough the best texture.

Margherita 	12.50
San Marzano tomato sauce and mozzarella. (1, 7)	

Toscana	14.50
San Marzano tomato sauce, mozzarella, ham and mushroom. (1, 7)	

Pepperoni	14.00
San Marzano tomato sauce, mozzarella, pepperoni salami. (1,7)	

Hawaiian	15.00
San Marzano tomato sauce, mozzarella, ham and pineapple. (1,7)	


Frutti di Mare	18.00
San Marzano tomato sauce, mozzarella, mussels, squid and prawns. (1, 2, 4, 7, 14)	

Capricciosa	16.00
San Marzano tomato sauce, mozzarella, kalamata olives, ham, mushroom, Artichokes. (1, 7)	

Diavola	16.00
San Marzano tomato sauce, mozzarella, Italian spicy salami (Ventricina), chilly, peppers. (1, 7)	


Carnivora (NEW)	17.00
San Marzano tomato sauce, mozzarella, cajun chicken, ham and pepperoni. (1.7)	

Gustosa	15.50
San Marzano tomato sauce, mozzarella, salame milanese, goat cheese and oregano. (1, 7)	

Ortolana 	16.00
San Marzano tomato sauce, sun dried tomato, mozzarella, peppers, kalamata olives, mushroom. (1, 7)	

4 Formaggi 	15.50
San Marzano tomato sauce, fontina, mozzarella, goat cheese, Grana Padano.(1, 7)	

Parma E Rucola	16.00
San Marzano tomato sauce, mozzarella, parma ham, rocket and Grana Padano. (1, 7)	

Pizza Vegana 	15.00
San Marzano tomato sauce, sun dried tomato, mushrooms, kalamata olives, red peppers, Italian EVO oil. (No Mozzarella) (1, 6, 9)	

Calzone Classico (Fold Pizza)	16.50
San Marzano tomato sauce, mozzarella, ham, mushroom. (1, 7)	

Siciliana (NEW)	17.00
San Marzano tomato sauce, mozzarella, pepperoni, goat cheese, red onions and sun dried tomato. (1/7)	

Pollo (NEW)	16.50
San Marzano tomato sauce, mozzarella, cajun chicken, red peppers, red onions. (1/7)	

Galway (NEW)	16.50
San Marzano tomato sauce, mozzarella, Italian spicy N' duja sausage, goat cheese, jalapeño and drizzle of hot honey. (1/7)	

Gluten free pizza base available	2.50
---	-------------

Add Extra Toppings:

Cajun Chicken / Pepperoni / Salame Milano / Spicy Salami / Parma Ham / Ham / Goats Cheese	2.50
---	-------------

Mushrooms / Onion / Pineapple / Tomatoes / Rocket / Red Peppers / Jalapeno Pepper / Kalamata Olive / Sweetcorn	1.50
--	-------------

Side Dips:

Garlic Mayo (3,7)	1.50
--------------------------	-------------