


OSTERIA

Da Simone

Antipasti - Starters:

Minestrone  **6.00**
Italian style vegetables soup, served with homemade bread. (1,9)

Olive Marinate  **8.50**
Pitted black olives served with garlic pizza bread. (1)


Anelli di Calamari Fritti **9.50**
Crispy squid rings served with side salad, lemon and garlic mayo. (1, 4, 10, 14)



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

Garlic Pizza 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 Irish beef 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)

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

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

Insalata di Cesare **12.00**
Fresh salad, caesar dressing, parmesan cheese, croutons, crispy bacon, grilled chicken. (1, 3)

Antipasto dell'Osteria (nice to share) **18.50**
Platter of Italian Salame milanese, Italian spicy Salami (Ventricina), Parma ham, parmesan cheese, side salad, black olives, garlic pizza bread. (1, 7, 10)

I Primi Piatti - Classic Pasta:

Tagliatelle alla Bolognese **17.00**
Pasta tossed in a rich homemade Irish beef bolognese sauce. (1, 9)

Spaghetti alla Carbonara **17.00**
Italian smoked pancetta, garlic, white wine, in a parmesan cream sauce. (1, 7)

Tagliatelle Boscaiola **17.00**
Italian smoked pancetta, garlic, mushrooms in a light cream sauce. (1, 7)

Tagliatelle Calabrese **18.00**
Pasta with chicken, broccoli, chilli, double pesto cream sauce. (1, 7)

Tagliatelle Pollo **18.00**
Italian smoked pancetta, chicken, garlic, tomato sauce. (1, 9)

Spaghetti all'Amatriciana **17.00**
Italian smoked pancetta, mix chillies, red onions in tomato sauce. (1, 9)

Penne Salmone **16.50**
Pasta with smoked salmon, red onion, tomato cream sauce. (1, 4, 7)

Tagliatelle Al Tartufo  **17.00**
Pasta tossed in a vegetarian creamy truffle sauce with garlic and parmesan (1, 7)

Penne alla Puttanesca  **16.50**
EVO oil, garlic, black 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 **17.50**
Layers of pasta, Irish beef bolognese and bechamel sauce, served with side salad or chips. (1, 3, 7, 9)

Cannelloni Ricotta e Spinaci  **17.50**
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 **17.50**
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 **18.00**
Tiger prawns, mushroom and garlic in white wine cream sauce. (1, 2, 7)

Agnolotti di Carne **18.00**
Fresh pasta filled with meat, served in homemade tomato sauce topped with rocket salad and parmesan. (1, 3, 7, 9)

Ravioli Ricotta e Spinaci  **18.00**
Fresh pasta filled with ricotta and spinach, served with homemade tomato sauce topped with rocket and parmesan. (1, 3, 7, 9)

Ravioli Vegani  **18.00**
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 **19.00**
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, black 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)	3.00
Tonic Water (125ml)	2.60

Soft Drinks

Coca Cola (33cl)	3.60
Diet Coke/Coke Zero (33cl)	3.60
Fanta/Sprite no sugar (33cl)	3.60
San Pellegrino Lemon/Red Orange (33cl)	3.80

Juice:

Orange/Apple Juice (20cl)	2.80
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Bottled Beer:

Peroni (1) 33cl	5.50
Moretti (1) 33cl	5.50
Heineken (1) 33cl	5.50
Heineken 0.0 (1) 33cl Alcohol Free	5.00
Galway Bay Brewery (1) 50cl	6.50
Bulmer's Cider (1) 33cl	5.50

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



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

Pepperoni	14.50
San Marzano tomato sauce, mozzarella, pepperoni salami. (1,7)	

Hawaiian	15.50
San Marzano tomato sauce, mozzarella, ham and pineapple. (1,7)	

Frutti di Mare	18.50
San Marzano tomato sauce, mozzarella, mussels, squid and prawns. (1, 2, 4, 7, 14)	


Capricciosa	16.50
San Marzano tomato sauce, mozzarella, black olives, ham, mushroom, Artichokes. (1, 7)	

Diavola	16.50
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San Marzano tomato sauce, mozzarella, Italian spicy salami (Ventricina), chilly, peppers. (1, 7)


Carnivora (NEW)	17.50
San Marzano tomato sauce, mozzarella, cajun chicken, ham and pepperoni. (1.7)	

Gustosa	16.00
San Marzano tomato sauce, mozzarella, salame milanese, goat cheese and oregano. (1, 7)	

Ortolana 	16.50
San Marzano tomato sauce, sun dried tomato, mozzarella, peppers, black olives, mushroom. (1, 7)	

4 Formaggi 	16.00
San Marzano tomato sauce, fontina, mozzarella, goat cheese, Grana Padano.(1, 7)	

Parma E Rucola	16.50
San Marzano tomato sauce, mozzarella, parma ham, rocket and Grana Padano. (1, 7)	

Pizza Vegana 	15.50
San Marzano tomato sauce, sun dried tomato, mushrooms, black olives, red peppers, Italian EVO oil. (No Mozzarella) (1, 6, 9)	

Calzone Classico (Fold Pizza)	17.00
San Marzano tomato sauce, mozzarella, ham, mushroom. (1, 7)	

Siciliana (NEW)	17.50
San Marzano tomato sauce, mozzarella, pepperoni, goat cheese, red onions and sun dried tomato. (1/7)	

Pollo (NEW)	17.00
San Marzano tomato sauce, mozzarella, cajun chicken, red peppers, red onions. (1/7)	

Galway (NEW)	17.00
San Marzano tomato sauce, mozzarella, Italian spicy N' duja sausage, goat cheese, jalapeño and drizzle of hot honey. (1/7)	

Fresh Gluten free pizza base available	2.50
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Add Extra Toppings:

Cajun Chicken / Pepperoni / Salame Milano / Spicy Salami / Parma Ham / Ham / Goats Cheese	2.50
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Mushrooms / Onion / Pineapple / Tomatoes / Rocket / Red Peppers / Jalapeno Pepper / Black Olives / Sweetcorn	1.50
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Side Dips:

Garlic Mayo (3,7)	1.50
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