

| <b>vino della casa</b> House Wine    | 175ml | Carafe | 1L    |
|--------------------------------------|-------|--------|-------|
| Vino Bianco Della Casa (House White) | 4.00  | 9.95   | 19.95 |
| Vino Rosso Della Casa (House Red)    | 4.00  | 9.95   | 19.95 |

**vino bianco** (white)

**Trebbiano D'Abruzzo** 15.75  
Crisp with a full & fruity flavour with hints of ripe melon

**Frascati** 16.95  
Dry & full bodied with a zesty concentration of flavours with almond hints

**Pinot Grigio** 4.50 17.95  
Aromatic with a slightly spicy & balanced, crisp finish

**Soave** 15.95  
A crisp dry white with a pleasant aroma & intense flavours of floral notes

**Greganico** 16.95  
A sicilian wine with wonderful bouquet of wisteria & golden apple that will excite the taste buds

**Gavi** 21.95  
Off-dry & aromatic with a perfumed complexity & great finesse

**spumante** (sparkling)

**Prosecco Brut** 5.25 21.95  
Light, elegant and fresh with notes of green apple and almond, perfect with all seafood dishes and pizza

**Prosecco Rosato Brut** 5.25 21.95  
Gorgeous light pink blend of Prosecco and Nerello Mascalese with a fruity and floral bouquet with nuances of roses

**Cuvée Imperiale Max Rosé Berlucchi** 29.95  
Sparkling strawberry fragrance, salmon pink in colour, outstanding quality and finesse. The perfect accompaniment for any celebration meal

**birra** (beer)  
Moretti 33cl bottle 3.85

For wine available by the glass a larger 250ml measure available

**vino rosso** (red)

**Montepulciano - D'Abruzzo** 15.75  
Stylish & flavoursome with oak & ripe fruit flavours

**Valpolicella** 5.00 18.95  
Light & fresh with smooth, cherry fruit flavours

**Chianti** 17.95  
Robust with deep red fruit & hints of chocolate on the finish

**Merlot** 16.95  
Ruby red colour with an intense bouquet of blackberry

**Sangiovese** 16.95  
A ruby red wine with an intense fragrance & a delicate cherry fruit flavour

**Chianti Riserva** 21.95  
Aged in oak barrels for two years intense ruby red colour with a full bodied well rounded & complex bouquet

**rose**

**Pinot Blush** 17.95  
This elegant & fragrant 'blush' is delicately aromatic & deliciously crisp on the pallet

**alcolici** (spirits & liquers)

|                         |      |
|-------------------------|------|
| Jamesons / Bells (25ml) | 3.05 |
| Gordons Gin (25ml)      | 3.05 |
| Smirnoff Vodka (25ml)   | 3.05 |
| Sambuca (25ml)          | 3.05 |
| Grappa (25ml)           | 3.05 |
| Limoncello (25ml)       | 3.05 |
| Amaretto (25ml)         | 3.05 |
| Jack Daniels (25ml)     | 3.65 |
| Brandy (25ml)           | 3.65 |
| Baileys (50ml)          | 3.65 |
| Coffee Liquers          | 5.25 |

**bevande**

|                          |      |
|--------------------------|------|
| Lemonade                 | 2.05 |
| Sparkling Orange         | 2.05 |
| Cola and Diet            | 2.05 |
| Fruit Juice              | 2.20 |
| Mineral Water 50cl       | 2.60 |
| Mixer                    | 1.05 |
| San Pellegrino (various) | 2.50 |



Welcome to your local  
**simply italian**

**We prepare our food using only the best quality Italian ingredients, cooking with passion, heart and emotion!**

**We hope you enjoy your meal & experience with the Simply Italian family. Buon Appetito!**

We all just wanted to thank you for eating with us today and becoming part of our large family. It really means so much to us. We put all our heart and passion into it but we are human and 'Italian' so if something is not quite right just let us know there and then! You will see that we will try our best to put it right, so, ciao for now and see you next time.

[www.simplyitalian.co.uk](http://www.simplyitalian.co.uk)

If you have any comments please e-mail: [info@simplyitalian.co.uk](mailto:info@simplyitalian.co.uk)



**AUTENTICA  
CUCINA  
ITALIANA**

Benvenuti  
Welcome to your Local

**simply italian**

RISTORANTE ITALIANO

## aperitiv!

|   |      |
|---|------|
| Prosecco by the glass (125ml)                                 | 5.25 |
| Bellini<br><i>White peach puree with Prosecco</i>             | 5.70 |
| White Wine Spritzer<br><i>White wine and soda or lemonade</i> | 4.70 |

## pane and stuzzichini!

(bread & nibbles)

|   |      |
|---|------|
| Garlic Pizza Bread<br><i>Our homemade pizza base with garlic butter</i>   | 3.00 |
| Garlic Pizza Bread with Mozzarella Onion<br><i>Our garlic pizza bread topped with red onions &amp; fior di latte mozzarella</i> | 3.70 |
| Pizza Pomodoro<br><i>Our homemade pizza base with tomato, garlic &amp; oregano. (Ideal for 2 to share)</i>                      | 5.80 |
| Ciabatta<br><i>Warm freshly baked ciabatta bread &amp; baked dough sticks with olive oil &amp; balsamic vinegar</i>             | 3.40 |
| Olive Marinate<br><i>Marinated olives</i>   | 3.10 |

**We are open every day for Lunch & Dinner**

A full children's set menu is available. Please ask your waiter for details

## simply italian

GIFT VOUCHERS £10.00

*The perfect present for any occasion*



*Due to the presence of nuts in some of our dishes, there is a small possibility that nut traces may be found in any of our menu dishes*

## antipasti! (starters)

|  |       |
|--|-------|
| Bruschetta Pomodoro<br><i>Ciabatta bread topped with vine ripened tomatoes, garlic, basil, oregano &amp; olive oil</i>   | 4.95  |
| Bruschetta Capra<br><i>Bruschetta Pomodoro with goat's cheese</i>  | 5.70  |
| Mozzarella e Parma<br><i>Fior di latte mozzarella wrapped in Parma ham baked &amp; served with a creamy pesto sauce</i>  | 6.55  |
| Funghi alla <b>SI</b><br><i>Mushrooms baked in a tomato &amp; garlic sauce with a fior di latte mozzarella topping</i>   | 5.65  |
| Calamari Fritti<br><i>Lightly floured deep fried squid served with garlic mayonnaise</i>   | 6.75  |
| Any starter portion of Pasta   | 5.95  |
| Cozze<br><i>Mussels cooked in white wine &amp; garlic</i>  | 6.80  |
| Gamberoni<br><i>Tiger prawns in their shells, sautéed in white wine &amp; garlic</i>   | 7.65  |
| Crocchetta di Tonno<br><i>Tuna fish cake served with garlic mayonnaise</i>   | 5.25  |
| Antipasto all'Italiana<br><i>(to share)</i><br><i>Baked dough sticks, Napoli salame, Parma ham, mortadella, mozzarella, olives &amp; sun blushed tomatoes</i>                      | 12.90 |
| Antipasto di Verdure<br><i>(to share)</i><br><i>Baked dough sticks, mozzarella, olives, sunblushed tomatoes, green beans in garlic and mint &amp; marinated grilled vegetables</i> | 12.00 |

Please ask your waiter for the chef's Daily Specials!!



## pasta

*Gluten-free pasta available. £1 supplement*

|   |      |
|---|------|
| Spaghetti Napoli<br><i>A simple family recipe based on tomato &amp; basil</i>   | 6.80 |
| Spaghetti alla Bolognese<br><i>Minced beef &amp; pork traditionally cooked with garlic &amp; tomatoes</i>   | 8.25 |
| Rigatoni con Salsiccia<br><i>Homemade spicy Italian sausages cooked in a tomato &amp; garlic sauce</i>  | 9.15 |
| Tortelloni ai Funghi con Rucola<br><i>Spinach &amp; ricotta parcels in a mushroom, cream &amp; tomato sauce topped with fresh rocket</i>                                | 8.95 |
| Spaghetti Carbonara<br><i>Bacon in a cream &amp; parmesan sauce</i>   | 8.25 |
| Rigatoni Puttanesca<br><i>Our traditional spicy sauce of tomatoes, olives, capers and anchovies</i>   | 8.45 |
| Penne alla <b>SI</b> (contains nuts)<br><i>Pan-fried chicken, red peppers &amp; mushrooms in a rich tomato &amp; pesto sauce</i>  | 9.25 |
| Rigatoni al Pasticcio<br><i>Our bolognese sauce, wild mushrooms &amp; peas with cream &amp; white wine</i>  | 8.55 |
| Penne Terra Mia<br><i>Ham &amp; baby spinach in a wild mushroom cream &amp; white wine sauce</i>  | 9.15 |
| Spaghetti con Polpetta<br><i>Traditional homemade meatballs of pork &amp; beef in our Napoli sauce</i>  | 9.15 |
| Tagliatelle con Funghi e Porcini<br><i>Wild mushrooms in a cream &amp; white wine sauce</i>   | 8.80 |
| Penne Cacciatore Piccante!!<br><i>Pan-fried chicken, goat's cheese, red onion, baby spinach &amp; chilli in our Napoli sauce</i>  | 9.55 |
| Tagliatelle dell'Orto<br><i>Red peppers, wild mushrooms, baby spinach in a rich tomato sauce with a touch of cream &amp; pesto topped with goat's cheese and rocket</i> | 9.15 |



## pizza

“We make all our own pizza bases lovingly by hand and use fior di latte mozzarella direct from Napoli!!”

|  |       |
|--|-------|
| Margherita<br><i>Fior di latte mozzarella &amp; tomato</i>   | 6.95  |
| Bufalina<br><i>Mozzarella, with vine ripened tomatoes marinated in olive oil, garlic,</i>  | 9.80  |
| Vesuvio Piccante!!<br><i>Peperoni salame, chillies, fior di latte mozzarella &amp; tomato</i>                                      | 8.65  |
| Fiorentina<br><i>Baby spinach, egg, black olives, parmesan, garlic, fior di latte mozzarella &amp; tomato</i>                      | 8.65  |
| Capricciosa<br><i>Ham, mushrooms, fior di latte mozzarella &amp; tomato</i>  | 8.45  |
| Quattro Stagioni<br><i>Ham, mushrooms, peperoni salame, peppers, fior di latte mozzarella &amp; tomato</i>                         | 8.95  |
| Rustica<br><i>Spicy Italian sausage, ham, baby spinach, olives, fior di latte mozzarella &amp; tomato</i>                          | 9.55  |
| Reale<br><i>Red peppers, goat's cheese, red onion, baby spinach, fior di latte mozzarella &amp; tomato</i>                         | 9.55  |
| Calzone Boscaiola<br><i>Folded pizza with ham, mushrooms, mozzarella &amp; tomato</i>  | 9.80  |
| Duemila<br><i>Parma ham, rocket &amp; shavings of Parmesan, fior di latte mozzarella &amp; tomato</i>                              | 9.90  |
| Simply Meat Piccante!!<br><i>Ham, chicken, peperoni salame, bolognese sauce, chilli, fior di latte mozzarella &amp; tomato</i>     | 11.15 |
| Extra Toppings<br><i>Goat's cheese, parma ham, smoked salmon, prawns, chicken - each £1.95. All other ingredients - each £1.45</i> |       |



## risotti! (rice)

|  |       |
|--|-------|
| Risotto all Pescatora<br><i>Mixed seafood in a white wine &amp; tomato sauce</i>                       | 12.80 |
| Risotto Pollo Porcini<br><i>Chicken in a mushroom &amp; wild mushroom cream &amp; white wine sauce</i> | 11.90 |
| Risotto Gorgonzola e Spinaci<br><i>Gorgonzola cheese with cream &amp; baby spinach</i>                 | 10.90 |

## carne e pesce

(meat & fish)

|   |       |
|---|-------|
| Tagliatelle al Salmone<br><i>Smoked salmon with mushrooms in a creamy wild mushroom sauce with a hint of our Napoli sauce</i>   | 10.95 |
| Spaghetti allo Scoglio<br><i>Tiger prawns in their shells, mussels &amp; prawns tossed in olive oil, garlic &amp; a cherry tomato sauce</i>                               | 12.95 |
| Pollo alla <b>SI</b><br><i>Chicken breast topped with mozzarella, &amp; parma ham cooked in a tomato sauce with garlic, served with roasted potatoes &amp; vegetables</i> | 13.55 |
| Bistecca al Pepe<br><i>Sirloin steak in a cream, brandy &amp; peppercorn sauce, served with roasted potatoes &amp; vegetables</i>   | 16.95 |
| Merluzzo alla Livornese<br><i>Cod fillet in a spicy sauce of tomatoes, olives, capers and anchovies, served with rice &amp; green beans</i>                               | 13.45 |
| Pollo Rosa<br><i>Chicken breast in a tomato, cream &amp; wild mushroom sauce served with roasted potatoes &amp; vegetables</i>  | 13.55 |
| Scaloppine ai Funghi Porcini<br><i>Pan fried pork loin in a wild mushroom, white wine &amp; cream sauce served with roasted potatoes &amp; vegetables</i>                 | 13.55 |

*An optional 10% service charge will be added to parties of 8 or more guests. All tips go to staff without deduction. Please ask about any other special dietary requirements.*



## al forno

(baked-in-the-oven dishes)

|  |      |
|--|------|
| Lasagna Pasticciata<br><i>Layers of pasta with beef, pork, ham, mushrooms &amp; tomato, béchamel, &amp; mozzarella</i>                           | 9.45 |
| Cannelloni Ripieni<br><i>Pancakes filled with spinach &amp; ricotta served with a wild mushroom cream sauce with a touch of our Napoli sauce</i> | 9.45 |
| Gnocchi alla Sorrentina<br><i>Fresh potato gnocchi with our rich Napoli &amp; basil sauce topped with mozzarella, parmesan</i>                   | 9.45 |

## insalata (salads)

*Our salad leaves are served dressed. Please inform your waiter when ordering if you would prefer without house dressing.*

|  |       |
|--|-------|
| Formaggio di Capra e Verdure Grigliate<br><i>Warm goat's cheese &amp; chargrilled vegetables on a bed of mixed leaves</i>  | 9.85  |
| Nizzarda<br><i>Tuna, egg, potatoes, black olives, green beans, vine ripened tomatoes &amp; anchovies with mixed leaves</i>   | 9.55  |
| Mare e Monti<br><i>Smoked salmon, prawns, goat's cheese, parmesan cheese &amp; vine ripened tomatoes with balsamic vinegar tossed in mixed leaves &amp; baby spinach</i> | 10.55 |
| Pollo alla Griglia<br><i>Grilled chicken with chargrilled red peppers on a bed of mixed leaves</i>   | 10.55 |
| Tricolore Mozzarella<br><i>With vine ripened tomatoes, rocket &amp; pesto sauce</i>  | 9.55  |

## contorni! (side order)

|   |      |
|---|------|
| Funghi Trifolati<br><i>Mushrooms sautéed in white wine, garlic butter &amp; parsley</i> | 3.60 |
| Patate al Forno<br><i>Roasted potatoes with red onion &amp; rosemary</i>                | 3.45 |
| Patatine Fritte<br><i>Fries</i>   | 2.95 |
| Insalata della Casa<br><i>House salad served with our own dressing</i>                  | 3.45 |
| Pomodori e Cipolla<br><i>Tomato &amp; red onion salad</i>                               | 3.45 |
| Pane<br><i>Warm ciabatta bread</i>  | 1.95 |