

pre-antipasti

Garlic Pizza Bread	1.95
Our homemade pizza base with garlic butter	
Garlic Pizza Bread with Mozzarella & Red Onion	2.75
Our garlic pizza bread topped with red onions & mozzarella	
Pizza Pomodoro	3.75
Our pizza base with tomato, garlic & oregano (Ideal for 2 to share)	
Pane	1.50
Warm freshly baked ciabatta bread	
With olive oil & balsamic vinegar	2.10
Olive Marinata	1.95
Marinated olives	

antipasti

Bruschetta	3.70
Ciabatta bread topped with tomatoes, garlic, basil, oregano & olive oil	
Bruschetta with Goat's Cheese	4.10
Ciabatta bread topped with tomatoes, goat's cheese, garlic, basil, oregano & olive oil	
Crostini al Tonno	3.75
Tuna mixed with red onion, mayonnaise & parsley on ciabatta bread	
Funghi alla S!	4.00
Mushrooms baked in a tomato & garlic sauce with a mozzarella topping	
Calamari Fritti	4.50
Lightly floured deep fried squid	
Peperone Imbottito	4.65
A whole pepper filled with minced beef, tomato & garlic, topped with mozzarella and baked in the oven	
Any starter portion of Pasta	4.50
Choose from our authentic Napoli with spaghetti to Cacciatora with penne pasta	
Cozze	4.95
Mussels cooked in white wine & garlic	
Frittura all'Italiana Piccante!	4.45
Mozzarella in egg & breadcrumbs, lightly floured peppers, courgettes & aubergines, deep fried & served with our spicy salsa	
Gamberoni	5.95
King prawns in their shells, sautéed in white wine & garlic	

pasta

Spaghetti Napoli	5.50
A simple family recipe based on tomato & basil	
Spaghetti alla Bolognese	6.70
Minced beef & garlic traditionally cooked with tomatoes	
Penne con Salsiccia	8.25
Homemade spicy Italian sausages cooked in cherry tomatoes & garlic	
Tortelloni ai Funghi	7.25
Spinach & ricotta parcels in a mushroom, cream & tomato sauce	
Spaghetti Carbonara	6.95
Bacon in a cream, free range egg & parmesan sauce	
Penne alla S! (contains nuts)	7.85
Pan-fried chicken, red peppers & mushrooms in a rich tomato & pesto sauce	
Penne Terra Mia	7.65
Ham & baby spinach in a mushroom, wild mushroom, cream & white wine sauce	
Spaghetti con Polpette	8.00
Traditional homemade meatballs in our Napoli sauce	
Tagliatelle con Funghi e Porcini	7.45
Mushrooms & wild mushrooms in a cream & white wine sauce	
Penne Cacciatora Piccante!	8.10
Pan-fried chicken, goat's cheese, red onion, baby spinach & chilli in our Napoli sauce	
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	7.50
Warm goat's cheese & chargrilled vegetables on a bed of mixed leaves	
Nizzarda	7.55
Tuna, free range egg, potatoes, black olives, green beans, cherry tomatoes & anchovies with mixed leaves	
Mare e Monti	7.65
Smoked salmon, prawns, goat's cheese, parmesan cheese & cherry tomatoes with balsamic vinegar tossed in mixed leaves & baby spinach	
Pollo alla Griglia	7.50
Grilled chicken with chargrilled red peppers on a bed of mixed leaves	

pizza

Margherita	5.15
Mozzarella & tomato	
Vesuvio Piccante!	6.35
Salame, fresh chillies, mozzarella & tomato	
Fiorentina	6.35
Baby spinach and a free range egg, black olives, parmesan, garlic, mozzarella & tomato	
Capricciosa	6.55
Ham, mushrooms, mozzarella & tomato	
Quattro Stagioni	7.25
Ham, mushrooms, salame, peppers, mozzarella & tomato	
Rustica	7.25
Homemade spicy Italian sausage, ham, baby spinach, olives, mozzarella & tomato	
Marinara	6.45
Tuna, asparagus, anchovies, red onion, black olives, garlic & tomato	
Pizza Reale	7.15
Red peppers, goat's cheese, red onion, baby spinach, mozzarella & tomato	
Extra Toppings	
Goat's cheese, parma ham, smoked salmon, prawns - each £1.50. All other ingredients - each £1.00	
calzone	
Calzone alla Boscaiola	7.65
Folded pizza with ham, mushrooms, mozzarella & tomato	
Due Gusti	7.75
Two flavours in one - our margherita and a calzone filled with spinach, roasted aubergine, courgette & peppers & goat's cheese	

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

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

specialità della casa

Tagliatelle al Salmone	8.95
Smoked salmon with mushrooms in a creamy wild mushroom sauce with a hint of our Napoli sauce	
Lasagna Pasticciata	7.95
Layers of pasta with beef, ham, mushrooms & tomato, béchamel, & mozzarella	
Spaghetti allo Scoglio	11.95
King prawns in their shells, mussels & prawns tossed in olive oil, garlic & a cherry tomato sauce	
Pollo alla S!	11.50
Chicken breast topped with mozzarella & parma ham cooked in a cherry tomato sauce with garlic, served with sautéed potatoes & chargrilled vegetables	
Cannelloni Ripieni	7.95
Pancakes filled with spinach & ricotta served with a mushroom & wild mushroom cream sauce with a touch of our Napoli sauce	
Bistecca al Pepe	12.25
Sirloin steak in a cream, brandy & peppercorn sauce, served with sautéed potatoes & roasted vegetables	
Sogliola al Limone	11.50
Grilled fillet of lemon sole cooked in white wine, lemon, butter & parsley, served with green beans & new potatoes	
Pollo Rosa	11.25
Chicken breast in a cherry tomato, cream, mushroom & wild mushroom sauce served with sautéed potatoes & chargrilled vegetables	
contorni!	
Funghi Trifolati	2.95
Mushrooms sautéed in white wine, garlic butter & parsley	
Patate al Forno	2.25
Roasted potatoes with red onion & rosemary	
Patatine Fritte	2.00
Fries	
Insalata della Casa	2.95
House salad served with our own dressing	
Fagiolini al Burro	2.50
Green beans sautéed in butter & garlic	

della casa

Le Prese	3.95	10.95
Light & dry white with a delicate bouquet		
Camporaso	3.95	10.95
Fragrant & fresh red with a fruity palate		
Rosé Cerasuolo Montepulciano D'Abruzzo DOC	4.65	13.95
A strawberries & cream taste with rich complexity		

bianco

Trebbiano D'Abruzzo DOC	-	13.95
Crisp with a full & fruity flavour with hints of ripe melon		
Pinot Grigio IGT	4.95	14.95
Aromatic with a slightly spicy & balanced, crisp finish		
Frascati Superiore DOC (Single Vineyard)	-	15.95
Dry & full bodied with a zesty concentration of flavours with almond hints		
Gavi DOCG	-	19.95
Off-dry & aromatic with a perfumed complexity & great finesse		

spumante

Prosecco Spumante Brut		Bottle 750ml
Light fruity taste with a soft mousse & floral aromas		
Cuvée Imperiale Max		29.95
Rosé Berlucchi		
Sparkling strawberry fragrance, salmon pink in colour, outstanding quality and finesse. The perfect accompaniment for any celebration meal		

An optional 8% service charge will be added to parties of 8 or more guests. For the comfort of our other guests and team members, please refrain from smoking pipes and cigars. If you have any comments please e-mail: info@simplyitalian.co.uk

VINO

rosso

Montepulciano - D'Abruzzo DOC	-	12.85
Stylish & flavoursome with oak & ripe fruit flavours		
Valpolicella DOC	4.70	13.95
Light & fresh with smooth, cherry fruit flavours		
Sole di Puglia IGT	-	15.95
Off-dry & fragrant with a sunny, silky, red berry palate		
Chianti Vernaiolo DOCG	-	16.95
Robust with deep red fruit & hints of chocolate on the finish		

birra

Italian Beer 33cl bottle **2.80**

bevande

Lemonade	1.50
Sparkling Orange Cola/Diet Cola	1.50
Orange Juice	1.55
Mineral Water 50cl bottle	1.75
Mixers	0.80

alcolici! all served in 25ml measure

Whisky	2.00
Gin	2.00
Vodka	2.00
Sambuca	2.50
Grappa	2.50
Amaretto	2.50
Limoncello	2.50
Jack Daniels	2.50
Brandy	2.50
Baileys (50ml)	2.50
Coffee Liqueurs	4.25

For wines available by the glass a smaller 175ml measure is available on request.



**GIFT VOUCHERS
£10.00**

The perfect present for any occasion