

FOOD & wine

Osteria Italiana Da Simone — an authentic slice of Italy

From the bright lights of Milan to the small, charming, streets of Galway, Simone has delighted the palates of food lovers wherever he has crafted his dishes.

This chef moved to Galway from his hometown of Tuscany, a

small walled town steeped in history in the Lazio region of Italy, and says he fell in love with the city. "It was the multi-ethnic and multicultural feel to Galway with which I fell in love."

Simone's interest in making food began early.

He remembers as a six-year-old he would make his own pizzas from scratch, and this early love turned into a lifelong vocation which has seen him work as a chef for some of the most prestigious five star hotels in Rome and Milan and a number of Italian

restaurants in Galway.

In 2017, Simone opened the doors to Osteria Italiana Da Simone and it is a must visit for anyone who is in search of authentic Italian cuisine. Serving all his favourite Italian meals, Simone aims to provide dishes that are big on taste but small on price.

"A number of the main dishes start from as little as €10. We have pasta dishes, pizzas, steak, salads, chicken dishes, lunch and dinner specials,

so there is something for everyone. And for that something sweet we have homemade Italian desserts."

Located at 3 St Francis Street and accommodating large bookings, the restaurant is the perfect setting to spend an evening in Galway, and with a team that is all Italian it offers an authentic slice of Italy in the city.

For more information or to reserve a table call 091 564850.



NOW OPEN IN CLARINBRIDGE

OPENING HOURS

Sunday & Wednesday: 10.30am - 5.00pm

Thursday, Friday & Saturday: 10.30am until late

Closed: Monday & Tuesday



Call 091 485413 Email info@ajla.ie Visit www.ajla.ie
AJLA Restaurant, The Bridge Centre, Clarinbridge

Classic dining restaurant and wine bar AJLA opens in Clarinbridge

AJLA is now open at The Bridge Centre, Clarinbridge. This classic dining restaurant offers exciting brunch and lunch menus showcasing the very best of locally sourced produce.

AJLA is a new venture by the team behind PoppySeed Gourmet Cafés. AJLA combines casual and elegant dining. Enjoy evening dinner, all-day brunch, or breakfast in the restaurant, or simply sit and

relax at the wine bar and enjoy a pouring glass and mezze board.

Whether it is a simple bowl of soup, a piece of delicious pan fried fish, or succulent steak cooked to order, AJLA really does have something to suit every taste.

"Our hope is that AJLA will enhance the PoppySeed story," said Anne Forde of AJLA. "The vision is to offer a comforting yet attentive dining experience that hits all the

senses. The space is beautiful and cocooning. The menus are simple yet interesting."

The evening menu and daytime menu at AJLA emphasise classic dishes with a creative, contemporary edge and a strong focus on local, seasonal, ingredients.

Award-winning head chef Judy Forde said: "AJLA is a happy new food story for PoppySeed. Fresh, Irish food will be at the core, as well as quality produce treated with attention and care. I love playing with food and there are so many great Irish food producers to work with. Our menus will be simple and our specials creative, showcasing Irish food at its best."

On the evening dinner menu you can expect a mix of classic and global-influenced starter, meat, fish, and vegetarian dishes in addition to shared mezze boards. Charred harissa chicken with Toonsbridge mozzarella and fresh tagliatelle, and roast butternut and chickpea tagine, sit alongside fresh fish dishes, as well as Barbary duck breast and prime Irish sirloin steak. The mezze boards come in charcuterie, Irish cheese, and veggie tapas combinations.

Creative cooking is to the fore on the breakfast and brunch menu. A traditional full Irish featuring local ingredients is present alongside a sweet potato and courgette rosti with Kinvara smoked salmon, poached Galway Free Range Eggs, and dill hollandaise. Other options with a contemporary twist such as banana bread French toast; house focaccia with Toonsbridge mozzarella, Parma ham, and beef tomato with home fries; cranberry brioche with pastrami and smoked Gubbeen with home



Photo: Martina Regan.

fries; and warm smoked duck with McCarthy's black pudding, cashew butter, pear, and cinnamon.

AJLA also offers a luxury dining area called the Oyster Room. This stylish, comfortable, and tranquil space overlooks the Clarin River, making it an ideal choice for special occasion dining. Private parties are also catered for in the Oyster Room.

AJLA is located at The Bridge Centre, Clarinbridge, Co Galway (above PoppySeed Gourmet Café). AJLA restaurant, The Bridge Centre, Clarinbridge, is open Sunday and Wednesday 10.30am to 5pm, and Thursday, Friday, and Saturday 10.30am until late, closed Monday and Tuesday. Call 091 485413 or visit www.ajla.ie.

OSTERIA
ITALIANA
Da Simone

Lunch Specials (12.30 - 15.30) €9.95
Authentic Italian cuisine has come to the heart
of Galway, just steps away from Eyre Square!



Buon Appetito

Call 091564850 to reserve a table
www.facebook.com/dasimonegalway
www.osteriaitalianagalway.com

WE'VE MOVED

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Mary's Fish
GAILLIMH

MARY'S TURBOT WITH CHAMPAGNE SAUCE

INGREDIENTS
4 Turbot fillets pin-boned with skin on
75g Butter

FOR THE SAUCE
50g Butter
2 Small shallots, finely sliced
150ml White wine
150ml Fish stock
150ml Cream
110ml Champagne
2 tsp chopped chives

METHOD
Perpare and cook your favourite vegetables and new potatoes and in the meantime heat your frying pan until hot. Add the butter and the fish, skin-side down. Cook over a medium heat for 2 minutes until the skin is crisp and the fish is cooked two-thirds of the way through. Flip over and cook for another minute, then remove from the heat and leave to rest in a warm place for one minute.
For the sauce, heat a frying pan until medium-hot, add the butter and the shallots and fry for a couple of minutes, or until softened, but not browned.
Add the wine and cook until the



volume of liquid has reduced by half, then add the fish stock and cook until reduced by half again. Add the cream and cook once more until reduced by one-third. Strain through a fine sieve into a clean pan, check the seasoning, adding salt and pepper to taste and set aside.

Just before serving, return the sauce to the heat and warm until just simmering, then add the champagne and chives and stir through.
Place the vegetables in the centre of a serving bowl and top with the fish. Pour over the champagne sauce and garnish with the chives

Add the wine and cook until the

Mary's Fish, Unit 11, Ballybrit Industrial Park,
Old Monivea Road, Galway 091 760685/086 1940846
UAIREANTA OSCAILTE 9am-6pm Monday-Friday 9am-5pm Saturday
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