Suppliers list:
[FISH Kish Fish] [MEAT Pat O'Connor meat, Limerick] [VEGETABLES Vernon] [BREAD Le Levain Bakery, Dublin 1] [DUCK, FOIE GRAS Redmond Fine Food] [CURED MEAT Franchi Salumeria, Maremma Area, Tuscany] [BUFFALO MOZZARELLA "BARONE" / CAPERS / BURRATA D'ANDRIA / ACQUERELLO RICE / PASTA DI CAMERINO / BOTTARGA DI CABRAS 100% Italy] [FLOUR / EVO oil / WINES / BEERS ect. imported by ourselves / SPAGHETTI SEMI-INTEGRALI “TETI” Harvestalk / SARDINIAN CURED MEATS Puddu]
All the gastronomia products are served with a basket of fresh bread.

Finished your complimentary bread?
Order another basket! 1.50

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• Soft drinks and Water

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>sparkling lemon</td>
<td>2.90</td>
</tr>
<tr>
<td>sparkling orange</td>
<td>2.90</td>
</tr>
<tr>
<td>sparkling red orange</td>
<td>2.90</td>
</tr>
<tr>
<td>sparkling pomegranate</td>
<td>2.90</td>
</tr>
<tr>
<td>sparkling mandarin</td>
<td>2.90</td>
</tr>
<tr>
<td>gassosa italian soda</td>
<td>2.90</td>
</tr>
<tr>
<td>chinotto</td>
<td>2.90</td>
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</tbody>
</table>

[Chinotto](ch'notto) is a type of carbonated soft drink produced from the juice of the fruit of the myrtle-leaved orange tree (Citrus myrtifolia). The beverage is dark in color. Its appearance is similar to that of cola, but it is not as sweet as cola, having a bittersweet taste.

• Gastronomia

**Starters**

<table>
<thead>
<tr>
<th>Starters</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruschetta al pomodoro (1)</td>
<td></td>
</tr>
<tr>
<td>Terrina d’anatra (1,2,5)</td>
<td></td>
</tr>
<tr>
<td>Frittella di baccalà (1,2,6,14)</td>
<td></td>
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<tr>
<td>Rana pescatrice flambé (8,14)</td>
<td></td>
</tr>
<tr>
<td>Insalata di misticanza e petto d’anatra affumicato (4,12,14)</td>
<td></td>
</tr>
<tr>
<td>Insalatina di songino e caprino mantecato al miele (2,4,14)</td>
<td></td>
</tr>
<tr>
<td>Fagottino (1,2)</td>
<td></td>
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</tbody>
</table>

**Gastronomia Tagliere “Italian Quarter” (1,2)**
A great selection of artisan cured meats and cheeses, homemade pickled mushrooms, artichokes, olives, bread and more. 17.20 x 2 / 23.95 x 3 / 29.95 x 4-5

**Tagliere i “4 mori” (1,2)**
A selection of fine cured meats, cheeses and vegetables, directly imported from Sardinian artisan producers. 17.95 x 2 / 25.90 x 3-4

**Caprese di bufala Campana (2)**
Fresh PDO buffalo mozzarella (Caseificio Barone), vine tomatoes, basil and EVO oil. 9.25

**Tagliere di formaggi artigianali, con miele, confetture e focaccia (1,2)**
Artisan Italian cheeses with honey, homemade compote and warm focaccia. 11.90

**Gran riserva Occelli (1,2)**
Selection of artisan “Occelli” cheese, with homemade compote and candied taggiasche olives. 15.25

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For groups of 6 people or more, a discretionary 10% service charge will be applied.

All our dishes are made to order, please allow for preparation time.

**feel like in italy**
**Primi Piatti**

**Tagliatelle di cacao, fonduta di barolo Occelli e nocciole IGP Giffoni** *(1,2,4,5,11,14)*  
Handmade cocoa tagliatelle, Barolo “Occelli” cheese fondue and toasted IGP Giffoni hazelnut from Campania. 17.50

**Scialatelli al farro, friarielli e Piennolo** *(1,11)*  
Homemade spelt thick scialatelli, broccoli rabe, “Piennolo” cherry tomatoes, bread cream and basil. 16.95

**Pappardelle di Camerino al ragù di agnello** *(1,5,11,14)*  
Egg pappardelle from Camerino with a slow cooked lamb ragù. 17.15

**Raviolone al cinghiale stufato, cardoncelli al timo e crema di Topinambur** *(1,2,5,11,14)*  
Handmade raviolone pasta stuffed with braised wild boar, panfried king oyster mushrooms, Jerusalem artichoke cream. 18.50

**Risotto Acquerello, zafferano sardo di san Gavino, carciofi e calamaretti al mirto** *(6,8,14)*  
Acquerello rice, Sardinian saffron, artichokes and braised baby squids with myrtle liquor. 17.90

**Gnocchetti di zucca arrostita** *(1,2,4,5,11)*  
Homemade roasted pumpkin gnocchi, verzin “Occelli” blue cheese foam, crispy amaretti biscuits and coffee powder. 16.50

**Spaghetto alla chitarra semi-integrale “Teti” ai frutti di mare** *(1,6,7,8,11)*  
Artisan half wholemeal spaghetti “Teti” with mixed seafood, light cherry tomato sauce, white wine, garlic and parsley. 18.75

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**Main Courses**

**Stinco di maiale a bassa temperatura** *(4,11,14)*  
18 hours sous-vide pork hock, glazed chestnuts, lentils from Norcia ragù and pan-fried king oyster mushrooms. 22.50

**Filetto di cervo** *(2,14)*  
Pan-fried venison fillet, carrots and brown butter cream, truffled duchesse potatoes. 25.45

**Filetto di baccalà confit** *(2,6,14)*  
Confit baccalà (salted cod), sweet and sour mix vegetables and chocolate emulsion. 22.90

**Cernia croccante** *(6,8,14)*  
Crispy stone bass fillet, pickled baby beetroot, pan fried baby vegetables and squid ink mayo. 23.25

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*ADD A SIDE TO YOUR MAIN*

- Rosemary baby potatoes 2.95
- Rocket cherry tomato and parmesan salad 3.25
- Sweet and sour mix vegetables caponata 3.50
- Panfried broccoli rabe with garlic and chilli 3.65

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All our dishes is made to order, please allow our chefs for preparation time.

Follow us on  
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Instagram  
www.wallacewinebars.ie

**ITALIAN EXCELLENCE**

1. Le Langhe, formaggio Occelli and chestnut honey  
2. Parma, prosciutto di Parma e Parmigiano Reggiano  
3. Modena, aceto balsamico DOP  
4. Padova, farina Quaglia “PETRA”  
5. Marche, pasta di Camerino  
6. Sardegna, ricotta mustia, carasau, salumi e formaggi  
7. Bronte, pistacchio DOP  
8. Pantelleria, capperi DOP  
9. Puglia, stracciata di Andria  
10. Campania, mozzarella di Bufala DOP, pasta di Gragnano  
11. Vesuvio, pomodoro del Piennolo DOP  
12. Vercelli, riso Acquerello

**LA STORIA SIAMO NOI**

- the pastas of tradition -

Arrabbiata 14.75  
Carbonara 15  
Lasagne 15  
Bolognese 15

The above pasta dishes are available with gluten free penne

**100% Irish beef**

- feel like in italy
• Stone oven pizzeria

Margherita (1,2) Tomato sauce, fiordilatte mozzarella cheese and basil. 12
Marinara (1) Tomato sauce, garlic confit, oregano and EVO oil. 11.35
Regina Margherita (1,2) Tomato sauce, DOP Buffalo Mozzarella from Campania, sardinian cured ham, Parmesan tuille and basil. 16.95 *
Diavola (1,2) Tomato sauce, fiordilatte mozzarella and spicy salami. 13.90 [With extra: Verzin Ocelli blue cheese 15.75]
Pancetta e funghi (1,2) Tomato sauce, fiordilatte mozzarella, cooked pork belly and king oyster mushrooms. 15.50 *
SpaccaNapoli (1,2,6) Tomato sauce, fiordilatte mozzarella, “Sciacca” anchovies and capers from Pantelleria. 13.90
Calabrese (1,2) Tomato, fiordilatte mozzarella, ‘nduja, taggiasche olives and basil. 14.85

Vegetariana (1,2) Tomato, fiordilatte mozzarella and mixed seasonal vegetables. 14.90
Salsiccia e friarielli (1,2) White pizza with smoked provolone cheese, sausage, italian broccoli rabe and chilli. 14.75

Parmigiana (1,2) Tomato, pan-fried aubergines, stracciatella cheese, basil and parmesan. 15.50
Romanesca (1,2,6) White pizza with fiordilatte mozzarella, “romanesco” broccoli, “Sciacca” anchovies anchovies and spicy ‘nduja bread crumbs. 15.65 *
Autunnale (1,2,4) White pizza with fiordilatte mozzarella, pumpkin cream, lard, walnuts and truffle oil. 15.80 *

Brigante 2.0 (1,2) White pizza with fiordilatte mozzarella, sausage, king oyster mushrooms and truffle oil. 16.75 *
Rustica (1,2) Tomato, smoked provolone cheese, sausage and potatoes. 15

The following signature pizzas have been carefully created by our chefs, in order to give you a different tasting experience hence we hold our right not to make any changes on them.

Calzone (1,2,14) Fiordilatte mozzarella, sausage, flambé pears, lard and parmesan. 16.50 *
Quattro Formaggi “OCELLI” (1,2,4) White pizza with 4 different “Ocelli cheeses” and hazelnut. 16.95 *
Al cervo (1,2,6) White pizza with fiordilatte mozzarella, venison cured ham, polenta chips and red wine reduction. 16.95 *
All’anatra (1,2) White pizza with fiordilatte mozzarella, smoked duck breast, radicchio and potatoes cream. 16.30 *
Al cinghiale (1,2,14) White pizza with fiordilatte mozzarella, wild boar pancetta, “Ocelli” cheese aged in whisky and flambé pears. 16.85 *

All our dishes is made to order, please allow our chefs for preparation time.

Dairy intollerant?

Lactose free mozzarella available on request!

TRY IT BLACK

Try during the weekend (thursday - sunday) our black pizza, made by adding vegetable charcoal to our pizza dough.

Delicious and 100% natural.
EXTRA 0.50c

OUR PIZZA

Here in Taverna we source exclusively the best available ingredients to prepare our pizza. For the dough our awarded pizza chef Claudio Pellecchia carefully blends organic flours including the renowned PETRA, a wholemeal flour from Molino Quaglia which uses solely Italian grains since 1914. He also cultivates his own natural sourdough and leaves the dough to mature slowly for at least 72 hours.

The 100% Italian mozzarella “fior di latte” from caseificio Colombo, EVO oil Feudotto from a small Sicilian producer and PDO pelati “Strianese” are used for the base of all our pizzas.

Enjoy!!!

PIZZA DEAL

Join us every Monday evening. For every bottle of Wine you get the cheapest pizza for free.

Pizza marked with the * is 3€ extra with pizza deal

Doesn’t apply for take away wine bottles
Not available on bank holiday Mondays

PIZZA MARKED AT 3€ EXTRA

feel like in italy
Dessert Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>GL 7cl</th>
<th>BT</th>
<th>GL 7cl</th>
<th>BT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Recioto della Valpolicella, Mazzì</td>
<td>6.25</td>
<td>35 (37.5cl)</td>
<td>6.25</td>
<td>35 (37.5cl)</td>
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<tr>
<td>Sweet version of Amarone with intense dark colour. Red berry jam and spicy flavours. Full body. Warm and very persistent with a sweet aftertaste and a long finish.</td>
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<tr>
<td>Albana di Romagna passito</td>
<td>4.75</td>
<td>33 (50cl)</td>
<td>4.75</td>
<td>33 (50cl)</td>
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<tr>
<td>Golden yellow colour, floral nose, gently notes, with hints of citrus zest and dried apricot on the palate. Fruity, sweet and at the same time powerfull.</td>
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<tr>
<td>Rosis Moscato Rosa DOC Bozen</td>
<td>6.75</td>
<td>38 (37.5cl)</td>
<td>6.75</td>
<td>38 (37.5cl)</td>
</tr>
<tr>
<td>Ruby red, floral nose, gently sweet with notes of red berries and nutmeg, balanced never ending finish.</td>
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<tr>
<td>Moscato di noto Marabino</td>
<td>5.75</td>
<td>41 (50cl)</td>
<td>5.75</td>
<td>41 (50cl)</td>
</tr>
<tr>
<td>Captivating aromas of pear, orange peel and dates. On the palate intensely aromatic with notes of honey candied fruit, luscious sweet finish.</td>
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</tbody>
</table>

CHEESE

<table>
<thead>
<tr>
<th>Cheese</th>
<th>GL 7cl</th>
<th>BT</th>
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</thead>
<tbody>
<tr>
<td>Taglierino di formaggi (2)</td>
<td></td>
<td></td>
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<tr>
<td>Selection of artisan Italian cheeses served with honey and homemade compote. 10.90</td>
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<tr>
<td>Gran riserva “Occelli” (2)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Selection of artisan “Occelli” cheeses, with homemade compote and candied taggiasche olives. 15.25</td>
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</tbody>
</table>

Wallace’s Taverna - 24 lower ormond quays - Italian Quarter
info, suggestions or complaints: taverna@wallacewinebars.ie
for reservations: bookingstaverna@wallacewinebars.ie
phone number: zerooneightseventhreedoublezerofourzero

feel like in italy
EARLY BIRD MENU

**2 COURSE 19.95**
**3 COURSE 23.50**

*are subject to a small extra charge

**STARTERS**

**Bruschetta al pomodoro**
Toasted bread, chopped vine tomatoes, garlic, basil and EVO oil.

**Frittella di baccalà**
Salted cod fritter, caramelized “Tropea” red onions and parsley chlorophyll.

**Insalatina di songino e caprino mantecato al miele**
Lamb's lettuce, toasted pumpkin seeds, creamed chestnut honey goat cheese, raisins, pine nuts and balsamic vinaigrette.

**Fagottino**
Baked fiordilatte mozzarella and seasonal vegetables in pizza dough on a pumpkin's cream.

**Caprese di bufala Campana**
Fresh PDO buffalo mozzarella (Caseificio Barone), vine tomatoes, basil and EVO oil.

**MAIN COURSES**

**Tagliatelle al cacao e fonduta di Occelli al Barolo**
Handmade cocoa tagliatelle, Barolo “Occelli” cheese fondue and toasted hazelnuts.

**Pappardelle di Camerino al ragù di agnello**
Egg pappardelle from Camerino with a slow cooked lamb ragù.

**Raviolone al cinghiale stufato, cardoncelli al timo e crema di Topinambur**
Handmade raviolone pasta stuffed with braised wild boar, panfried king oyster mushrooms, Jerusalem artichoke cream.

**Risotto Acquerello, zafferano sardo di san Gavino, carciofi e calamaretti al mirto**
Acquerello rice, Sardinian saffron, artichokes and braised baby squids with myrtle liquor.

**Gnocchetti di zucca arrostita**
Homemade roasted pumpkin gnocchi, verzin “Occelli” blue cheese foam, crispy amaretti biscuits and coffee powder.

**Stinco di maiale a bassa temperatura**
18 hours sous-vide pork hock, glazed chestnuts, lentils from Norcia ragù and pan-fried king oyster mushrooms.

**DESSERTS**

**Tiramisù**

**Panna cotta al cioccolato bianco e olio d’oliva**
Chef’s way zephyr white chocolate and EVO oil panna cotta and crunchy pistachio.

**AVAILABLE MONDAY TO THURSDAY 17:00 - 19:00**
except bank holidays

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