

Wallace's Taverna

==== IL MENU =====



feel like in italy

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]

• Soft drinks and Water

sparkling lemon 3
sparkling orange 3
sparkling red orange 3
sparkling pomegranate 3
sparkling mandarin 3
gassosa italian soda 3
chinotto 3



[ki'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.

• we proudly don't sell COCA COLA •

filtered still / sparkling 1.00



→ reduce glass waste
→ less than half price of commercial bottled waters
→ extra cool and better taste
→ free of charge after the first one

• Starters

Bruschetta al pomodoro (1)

Toasted bread, chopped vine tomatoes, garlic, basil, Taggiasche EVO oil. 6.95

Bresaola di tonno "Pino Spanu" (6,11)

20 days dry-aged tuna, cellery and fennel compote, three cellery consistencies. 12.50

Polpo in pastella di zafferano (1,2,8)

Deep fried octopus in a saffron batter, celeriac cream, fine beans, dehydrated carrots. 11.75

Trota salmonata affumicata (6,7,8,9)

Marinated and smoked sea trout, pickled beetroot, soya, wasabi mayo. 10.25

Insalata di misticanza e sgombro marinato (1,2,6)

Mixed leaves salad, citrus and mint marinated mackerel, crispy fennel, confit datterini tomatoes, tarallo tuille. 9.85

Insalatina mizuna e mousse di gorgonzola

(2,4,14) Mizuna salad, gorgonzola cheese mousse, pears in syrup, salted almond, honey vinaigrette. 9.50

Panariello (1,2)

Pizza dough basket, stuffed with smoked provolone cheese, yellow "Piennolo" cherry tomatoes, scapece marinated courgettes. 8.75

vegetarian / gluten free

Allergens: 1. Cereals containing gluten / 2. Milk products / 3. Peanuts / 4. Nuts / 5. Eggs / 6. Fish / 7. Crustaceans / 8. Molluscs / 9. Soya / 10. Sesame seeds / 11. Celery-Celeriac / 12. Mustard / 13. Lupin / 14. Sulphur dioxide (sulphites)

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

• Gastronomia

Tagliere "Italian Quarter" (1,2)

A great selection of artisan cured meats and cheeses, homemade pickled mushrooms, artichokes, olives, bread and more. 17 x 2 / 25 x 3 / 32 x 4-5

Tagliere i "4 mori" (1,2)

A selection of fine cured meats, cheeses and vegetables, directly imported from Sardinian artisan producers. 18.50 x 2 / 26.50 x 3-4

Caprese di bufala Campana (2)

Fresh PDO buffalo mozzarella (Caseificio Barone), vine tomatoes, basil, Taggiasche EVO oil. 9.25

Tagliere di formaggi artigianali, con miele, confetture e focaccia (1,2)

Artisan Italian cheeses with honey, homemade compote, warm focaccia. 12.50

Gran riserva Ocelli (1,2)

Selection of artisan "Ocelli" cheese, with homemade compote, candied Taggiasche olives. 15.50

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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• Primi Piatti

Tagliolino al nero di seppia e crudo di capesante (1,2,5,6,8,11)

Hand made squid ink tagliolini with raw scallops tartare, cauliflower cream, crispy cured pork cheek. 18.25

Ruote pазze "Benedetto Cavalieri" al polpo (1,6,8,11)

Wheels shaped pasta, octopus, peppers cream, Taggiasche olives, mint. 17.65

Pappardelle di Camerino al ragù di agnello (1,5,11,14)

Egg pappardelle from Camerino with a slow cooked lamb ragù. 17.25

Tortello al caprino, rape rosse ed erba cipollina (1,2,5,14)

Hand-made tortello filled with goat's cheese, beetroot, chives on a smoked almond milk coulis. 17.50

Risotto Acquerello, asparagi, mousse di burrata e bottarga di Cabras (2,6,11,14)

Acquarello rice, asparagus, burrata mousse, confit datterini tomatoes, dried grey mullet roe. 17.50

Calamarata di "Benedetto Cavalieri" ai frutti di mare (1,6,7,8,11,14)

Artisan large ring pasta with mixed sea food, light cherry tomatoes sauce, white wine, garlic, parsley. 18.90

Gnocchetto di ricotta e spinaci (1,2,11)

Hand-made ricotta cheese and spinach gnocchi, datterini tomatoes coulis, verzin Occeci mousse, basil powder. 16.25

LA STORIA SIAMO NOI

• the pastas of tradition •

Arrabbiata (1,2) 14.75

Lasagne (1,2) 15

Bolognese (1,2) 15

Carbonara (1,2,5) 15

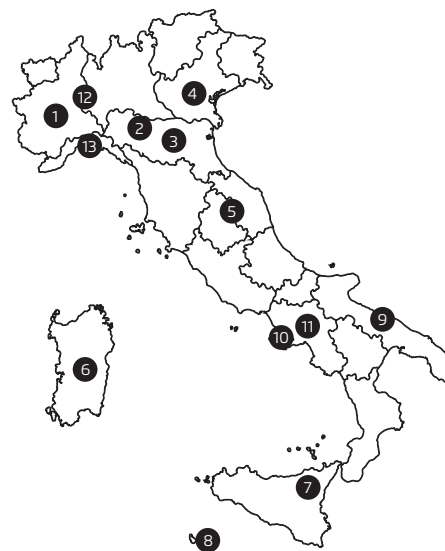
Amatriciana (1,2,11) 15



The above pasta dishes are available with gluten free penne or linguine (except lasagne)

• 100% Irish beef •

ITALIAN EXCELLENCE



- 1 Le Langhe, formaggio Occeci 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 e pasta "Mancini"
- 6 Sardegna, ricotta mustia, carasau, salumi e formaggi, Bottarga Cabras, bresaola di Tonno "Pino Spanu"
- 7 Bronte, pistacchio DOP
- 8 Pantelleria, capperi DOP
- 9 Puglia, stracciatella di Andria Benedetto Cavalieri
- 10 Campania, mozzarella di Bufala DOP, pasta di Gragnano
- 11 Vesuvio, pomodoro del Piennolo DOP
- 12 Vercelli, riso Acquerello
- 13 Liguria, olive taggiasche e olio di oliva extra vergine di taggiasche DOP

• Main Courses



Sella di coniglio (1,2,11,14)

Rollé of rabbit saddle, porcini mushrooms mousse wrapped in lard, celeriac fondant, red cabbage braised in Barolo vinaigre fluid gel. 24.25



Agnello a bassa temperatura (2)

Sous-vide lamb rump, panfried sweetbread, peas cream, seasonal baby vegetables. 25.50



Tagliata di pesce spada in crosta (4,6,10,11)

Seared swordfish loin with sesame seeds, pistacchio and hazelnut crust, parsnip chips, pickled cucumber, radish. 21.90



Nasello scottato (2,6,14) Pan fried hake, roasted "friggitelli" green peppers coulis, fermented garlic mayo. 22.25

All mains are served with a side of roast baby potatoes or mix salad

EXTRA SIDE

Rosemary baby potatoes 2.95

Rocket cherry tomato, parmesan salad 3.25

Panfried friggitelli green peppers 4.50

Panfried broccoli rabe with garlic, chilli 3.65

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

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www.wallacewinebars.ie

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● 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**]

Calzone (1,2) Folded pizza with fiordilatte mozzarella, cooked ham, mushrooms and a little tomato sauce. 14.50

SpaccaNapoli (1,2,6) Tomato sauce, fiordilatte mozzarella, "Sciacca" anchovies and capers from Pantelleria. 13.90

Calabrese (1,2) Tomato sauce, fiordilatte mozzarella, 'nduja, DOP taggiasche olives and red onions. 14.65

Vegetariana 🌱 (1,2) Tomato sauce, fiordilatte mozzarella and mixed seasonal vegetables. 14.90

Pancetta e funghi (1,2) Tomato sauce, fiordilatte mozzarella, cooked pork belly and wild mushrooms. 15.20

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. 14.75

Scapece 🌱 (1,2) White pizza smoked provolone cheese, scapece marinated courgettes, yellow Piennolo tomato. 15.25

Tirolese (1,2) Tomato sauce, mozzarella fior di latte, "Verzin Ocelli" blue cheese, radicchio and speck cured ham. 15.90*

Tricolore (1,2,6) White pizza with fiordilatte mozzarella, "Piennolo" cherry tomatoes, panfried spinach, buffalo mozzarella and "Sciacca" anchovies. 16.25*

Brigante 2.0 (1,2) White pizza with fiordilatte mozzarella, sausage, wild mushrooms and truffle oil. 16.75 *

Rustica (1,2) Tomato sauce, 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.

Quattro Formaggi "OCCELLI" 🌱 (1,2,4) White pizza with 4 different "Ocelli cheeses" and hazelnut. 16.95 *

Friggitelli (1,2,4) White pizza with fiordilatte mozzarella, roasted "friggitelli" green peppers, cured pork cheek, "Ocelli" cheese aged in whiskey and barley. 16.75*

Mediterranea 🌱 (1,2) White pizza with fiordilatte mozzarella, "datterini" cherry tomatoes, Taggiasche olives, rocket and rosemary flavoured creamed goat's cheese. 15.90*

Insigne (1,2,5) White pizza with fiordilatte mozzarella, asparagus, yellow cherry tomatoes, cured pork cheek and marinated egg yolk. 15.75

Tonno e cipolla (1,2,6) Tomato sauce, fiordilatte mozzarella, 20 days dry aged tuna and caramelized red onions. 16.75*

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

Dairy intollerant?

Lactose free mozzarella available on request!
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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 from 17.00.

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

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• Desserts

OUR CHEF'S SIGNATURE SEASONAL DESSERTS

Cre moso di litchi (2,5)

Lychee cremeux, chocolate and liquorice soil, raspberry foam. 7.50

[Dessert wine suggested: Avra, Isola dei Nuraghi]

Spirale di mango (1,2,5)

Mango jelly, coconut biscuit, greek yogurt mousse, ginger fluid gel. 7.50

[Dessert wine suggested: L'indagato, Moscato]

Tortino di cioccolato vegano (V) (2)

Vegan chocolate "brownie", strawberries coulis, pears in syrup. 7.85

[Dessert wine suggested: Recioto della Valpolicella]

TRADITIONAL DESSERTS

Tiramisù (1,2,3,5,14) 6.25

Gelato* (2,4) 3 scoop 6.25

Affogato (2) 6.20

Homemade Cantucci e Vin Santo (1,2,4,5) 6.85

*supplied by Marino Gelati

CHEESE

Taglierino di formaggi (2)

Selection of artisan Italian cheeses served with honey, homemade compote. 10.90

Gran riserva "Occelli" (2)

Selection of artisan "Occelli" cheeses, with homemade compote, candied Taggiasche olives. 15.50



• Dessert Wines

	GL	7cl	BT		GL	7cl	BT
Recioto della Valpolicella [Mazzi]	6.90	38	(37.5cl)	L'indagato, Moscato [Claudio Mariotto]	6.50	34	(37.5cl)
Sweet version of Amarone with intense ruby colour, plum and blackberry jam flavours with spicy notes. Full body, warm and very persistent with a sweet aftertaste and a long finish.				Light straw colour, intensely floral nose, refreshing acidity and lightly bubbly finish.			
Albana di Romagna passito [Tre Monti]	5.5	35	(50cl)	Avra, Isola dei Nuraghi [Giuseppe Gabbas]	6.25	35	(50cl)
Golden colour with a lightly floral nose and hints of dried apricot and orange peel. Notes of citrus zest and nuts make the sweet finish very pleasant.				Dark ruby colour, baked black fruit jam, dried prune, and hint of white pepper and liquorice. Full bodied, lightly tannic and a long jammy finish.			

WIDE RANGE OF COFFEES AND TEAS AVAILABLE

Imported coffee from Italy

Rossini
CAFFÈ

• Ammazzacaffè

Grappa Barricata 5.20

Sambuca 4.90

Limoncello 4.50

Amaro Averna 4.90

Amaro Montenegro 4.80

Amaretto 4.70

Cynar 5

Vecchia Romagna 4.90

Amaro del Capo 5.40



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

OFFICIAL MOTTO
 CHI SIAMO NOI?
 LA TAVERNA!

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EARLY BIRD MENU

2 COURSE 19.95
3 COURSE 23.50

*are subject to a small extra charge

STARTERS

Bruschetta al pomodoro 🌱 (1)

Toasted bread, chopped vine tomatoes, garlic, basil and basil, Taggiasche EVO oil.

*Trotta salmonata affumicata 🚫 (6,7,8,9) [€2.00 supplement]

Marinated and smoked sea trout, pickled beetroot, soya, wasabi mayo.

Insalatina mizuna e mousse di gorgonzola 🌱 🚫 (2,4,14)

Mizuna salad, gorgonzola cheese mousse, pears in syrup, salted almond, honey vinaigrette.

Panariello 🌱 (1,2)

Pizza dough basket, stuffed with smoked provolone cheese, yellow "Piennolo" cherry tomatoes, scapece marinated courgettes.

Caprese di bufala Campana 🌱 🚫 (2)

Fresh PDO buffalo mozzarella (Caseificio Barone), vine tomatoes, basil, EVO oil.

MAIN COURSES

Pappardelle di Camerino al ragù di agnello (1,5,11,14)

Egg pappardelle from Camerino with a slow cooked lamb ragù.

Risotto Acquerello, asparagi, mousse di burrata e bottarga di Cabras 🚫 (2,6,11,14)

Acquarello rice, asparagus, burrata mousse, confit datterini tomatoes, dried grey mullet roe.

Tortello al caprino, rape rosse ed erba cipollina 🌱 (1,2,5,14)

Hand-made tortello filled with goat's cheese, beetroot, chives on a smoked almond milk coulis.

Gnocchetto di ricotta e spinaci 🌱 (1,2,11)

Hand-made ricotta cheese and spinach gnocchi, datterini tomatoes coulis, verzin Ocelli mousse, basil powder.

*Tagliata di pesce spada in crosta 🚫 (4, 6,10,11) [€4.00 supplement]

Seared swordfish loin with sesame seeds, pistacchio and hazelnut crust, parsnip chips, pickled cucumber, radish.

OR ANY OLD FAVOURITE PASTA (la storia siamo noi) / OR ANY PIZZA

DESSERTS

Tiramisù (1,2,3,5,14)

Ice cream 🚫 (2,4)

Cre moso di Litchi 🚫 (2,5)

Lychee cremeux, chocolate and liquorice soil, raspberry foam

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

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