

• 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

Recioto della Valpolicella [Mazzi] 6.90 38 (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.

Albana di Romagna passito [Tre Monti] 5.5 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.

L'indagato, Moscato [Claudio Mariotto] 6.50 34 (37.5cl)

Light straw colour, intensely floral nose, refreshing acidity and lightly bubbly finish.

Avra, Isola dei Nuraghi [Giuseppe Gabbas] 6.25 35 (50cl)

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
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OFFICIAL MOTTO
 CHI SIAMO NOI?
 LA TAVERNA!

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