

# Wallace's Taverna

## A LA CARTE LUNCH



24 lower ormond quays - Italian Quarter - Dublin 1 ☎ 018730040

### Starters

#### 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 (5,6,7,8,9)

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

#### Caprese di bufala con prosciutto (2)

Fresh buffalo mozzarella from Campania, vine tomatoes, basil, EVO oil, thinly sliced Parma ham. 8.85

#### Tagliere i "4 mori" (1,2)

A selection of fine cured meats, cheeses, vegetable directly imported from Sardinian artisan producers.  
(2ppl 17.50, 3ppl 25, 4-5ppl 29.90)

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

Artisan Italian cheeses with honey, homemade compote, warm focaccia. 12.90

### Pasta

#### Rigatoni di Gragnano all'amatriciana (1,2,11)

Large artisan tube pasta with guanciale, tomato sauce, hint of chilli, Pecorino cheese. 12.75

#### Spaghetti di Gragnano alla carbonara (1,2,5)

Spaghetti with guanciale, eggs, Pecorino cheese, black pepper. 13

#### Spaghettoni di Gragnano alla Bolognese (1,2)

Thick artisan spaghetti slow cooked beef ragù. 12.75

#### Pappardelle fatte in casa al ragù di agnello (1,5,11,14)

Home made egg pappardelle with a slow cooked lamb ragù. 16

#### Calamarata di "Benedetto Cavaliere" 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. 17.50

#### Tortellone al caprino, rape rosse ed erba cipollina (1,2,4,5,11)

Hand-made tortellone filled with goat's cheese, beetroot, chives, on a smoked almond milk coulis. 16.50

#### Risotto Acquerello, asparagi, mousse di

#### gorgonzola e bottarga di Cabras (2,6,11,14)

Acquarello rice, asparagus, gorgonzola mousse, confit datterini tomatoes, dried grey mullet roe. 16.50

some of the pasta dishes are available with gluten free pasta.

• 100% Irish beef •

### Main

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

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

Rollé of rabbit saddle, porcini mushrooms mousse wrapped in lard, celeriac fondant, a of red cabbage braised in Barolo vinaigre fluid gel. 22.50

#### Nasello scottato (2,6,14)

Pan fried hake, cauliflower cream, fermented garlic mayo. 20.50

 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

### EXTRA SIDE

• Rosemary baby potatoes 3.50

• Mix salad 3.50

• Mix salad 3.00

• Panfried broccoli rabe with garlic, chilli 4

feel like in italy

# LUNCH SPECIAL





AVAILABLE MONDAY TO FRIDAY 12:30 - 15:00  
- except bank holidays -

**Starter + Main**  
Enjoy!   
**12.50**








**Soup + Sandwich**  
  
**10.50**

**Student deal**  
12" Pizza + Soft drink   
show us your irish student card **10.50**


## Starters

- Zuppa**  (2,11) Soup of the day. 4.80  
**Bruschetta**  (1) Toasted bread, with chopped vine tomato, garlic, basil and EVO oil. 5  
**Panariello** (1,2) Pizza dough basket stuffed with spicy salami, smoked cheese and rocket salad. 5.45  
**Caprese di bufala**   (2) Fresh buffalo mozzarella and wine tomatoes, with basil and EVO oil. 5.75

## Mains

- Ravioli**  (1,2,11) hand made ravioli with butter and sage (ask your waiter for today's filling)  
**Rigatoni** (1,2,5,9,11)  Rigatoni pasta with aubergines, basil, dried ricotta cheese, tomato sauce.  
**Lasagna all'Emiliana** (1,2,4,5,11) Traditional beef lasagne with slow cooked beef ragù, beshamel and parmesan  
**Spaghetti alla chitarra**  (1,5,6,7,11,14) with squid, cream of peas and semi dried tomatoes.  
**Foglie verdi** (1,11,14) with sausage, friarielli, semidried tomatoes.  
**Petto di pollo** (2)  Panfried chicken breast filled with spinach and smoked scamorza cheese [extra €2.00]  
 **Pizza Margherita**  (1,2) Tomato sauce, mozzarella fiordilatte, fresh basil  
 **Pizza Prosciutto e Funghi** (1,2) Tomato sauce, mozzarella fiordilatte, ham and mushrooms  
 **Pizza Diavola** (1,2) Tomato sauce, mozzarella fiordilatte and spicy salami  
 **Pizza Marinara**  (1,2) Tomato sauce, garlic confit, oregano and EVO oil

## Sandwich

- Maradona:** (1,2) Panfried sausage, friarielli broccoli rabe and smoked provolone cheese. 9.50  
**Schillaci** (1,2) Cooked ham, smoked provolone cheese and panfried mushrooms. 8.50  
**Ferrara**  (1,2) Grilled mix vegetables, mixed peppers, schiena d'asino cheese. 8.50

- made in pizza oven -





## Salad

- Insalata di misticanza e sgombro marinato**  (1,2,6) Mixed leaves salad, citrus and mint marinated mackerel, crispy fennel, confit datterini tomatoes and tarallo tuille. 9.50  
**Insalatina mizuna e mousse di gorgonzola**   (2,4,14) Mizuna salad, gorgonzola cheese mousse, pears in syrup, salted almond and honey vinaigrette. 9.20



## In a hurry? PIZZA A PRANZO! [tasty / cheap / fast]

- SpaccaNapoli** (1,2,6) Tomato sauce, fiordilatte mozzarella, "Sciacca" anchovies and capers from pantelleria.  
**Rustica** (1,2) Tomato sauce, smoked provolone cheese, sausage and potatoes.  
**Vegetariana**  (1,2) Tomato sauce, fiordilatte mozzarella, grilled courgette and aubergines, roasted peppers and red onion.  
**Calabrese** (1,2) Tomato sauce, fiordilatte mozzarella, 'nduja, DOP taggiasche olives and red onions.  
**Salsiccia e friarielli** (1,2) White pizza with smoked provolone cheese, sausage, Italian broccoli rabe and chilli.  
**Parmigiana** (1,2) Tomato, pan-fried aubergines, stracciatella cheese, basil and parmesan.  
**Regina Margherita** (1,2) Tomato sauce, DOP Buffalo Mozzarella from Campania, sardinian cured ham, Parmesan tuille and basil.  
**Quattro Formaggi** (1,2)  White pizza with fiordilatte mozzarella, gorgonzola cheese, fresh smoked provola cheese, Schiena d'asino cheese and Grana padano cheese.  
**Brigante 2.0** (1,2) White pizza with fiordilatte mozzarella, sausage, wild mushrooms and truffle oil.  
**Paisà** (1,2) Tomato sauce, fiordilatte mozzarella, Soppresata dolce, Schiena d'asino cow cheese, mixed peppers.

 available with student deal

All 12

All 13.50