

• Desserts

OUR CHEF'S SIGNATURE SEASONAL DESSERTS

Millefoglie al pistacchio (1,2,5,9,14)
Puff pastry layers, pistachio cremeux, white chocolate whipped ganache, fresh fruit. 7.65
[Dessert wine suggested: Avra, Isola dei Nuraghi]

Mousse al caffè e amarene (1,2,5,9)
coffee mousse, sour cherry and Jameson whiskey gelée insert, milk coulis, coffee sponge cake. 7.85
[Dessert wine suggested: L'indagato, Moscato]

Cremoso alle pere e ganache al cioccolato al latte (2,3,4)
Pears cremeux, alunga chocolate (41%) whipped ganache, almond sablé, bergamot fluid gel and fresh fruit. 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. 12.90



• Dessert Wines

GL 7cl BT

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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

Mirto 5.90



Wallace's Taverna - 24 lower ormond quays - Italian Quarter
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OFFICIAL MOTTO
CHI SIAMO NOI?
LA TAVERNA!

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