

• 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

Rilette di salmone 🍷 (2,6,9,14)
Citrus marinated salmon roll, filled with goat's cheese and crème fraîche, herbs crust, squid ink mayo, fermented baby turnip. 11.50

Terrina di maiale (1,2,5,11,14)
Ham hock terrine, red onion compote and toasted pan brioche. 10.75

Insalata di spinaci 🍃 (1,14)
Baby spinach leaves, ale beer caramelized "Tropea" red onions, sautéed pumpkin and confit bio "datterini" tomatoes. 9.90

Insalatina misticanza e prugne all'aceto di Barolo 🍃 🍷 (2,4,14)
Mixed leaves salad, plums glazed in Barolo vinegar, salted almonds, burnt goat's cheese. 9.85

Panariello alla parmigiana 🍃 (1,2)
Baked pizza basket, stuffed with pan fried aubergines, stracciatella cheese, basil and parmesan cheese. 8.90

• Gastronomia

Tagliere i "4 mori" (1,2,14)
A great selection of fine cured meats, cheeses, artichokes and olives, directly imported from Sardinian artisan producers. 18.50 x 2 / 26.50 x 3-4 / 32 x 4-5

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. 14.90

All the gastronomia products are served with a basket of fresh bread.

Finished your complimentary bread?
Order another basket! 1.50



🍃 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-Celery / 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

feel like in italy

• Primi Piatti

Spaghettoni alle cime di rapa (1,11)

Artisan thick spaghetti, bread and garlic cream, broccoli rabe, "Taggiasche" confit EVO oil. 17.50

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

Home made egg pappardelle with a slow cooked lamb ragout. 17.50

Raviolo toscano ai funghi misti e crema di topinambur (1,2,5,11,14)

Home-made braised beef ravioli, wild mushrooms and Jerusalem artichokes cream. 18.50

Risotto Acquerello con spada affumicato al whiskey (2,6,11,14)

Acquerello rice, creamed swordfish (smoked and marinated in Irish whiskey), basil tuille. 18

Paccheri ai frutti di mare (1,6,7,8,11,14)

Artisan large tube pasta with mixed sea food, light cherry tomatoes sauce, white wine, garlic, parsley. 19

Gnocchetto di pane (1,2,4,5,11) Home-made bread gnocchi, cave aged caciocavallo cheese fondue, and hazelnuts. 17

LA STORIA SIAMO NOI

• the pastas of tradition •

Arrabbiata (1,2) 14.75

Lasagne (1,2,5,11,14) 15

Bolognese (1,2,11,14) 15

Carbonara (1,2,5) 15.50

Amatriciana (1,2,11,14) 15.50



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

• 100% Irish beef •

• Main Courses



Petto d'anatra glassato alla birra (1,11,14)

Ale glazed duck breast, salted shallots, burnt carrots cream. 26



Pancia di maiale confit (11,14)

Confit pork belly, roasted pumpkin, braised escarole, liquorice sauce. 23



Filetto di sogliola a bassa temperatura (6,7,11,14)

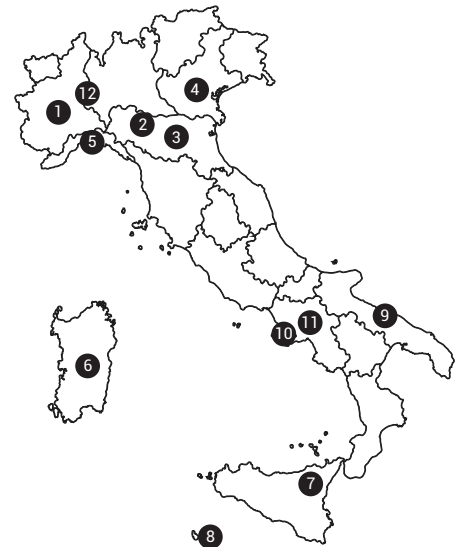
Sous-vide lemon sole, warm razor clams and mussels salad, pomegranate fluid gel and fermented baby turnip. 24



Nasello in olio cottura (2,6,11)

Sous-vide hake, sweet potatoes and ginger foam, vanilla flavoured confit fennel. 23

ITALIAN EXCELLENCE



- 1 Le Langhe, chestnut honey
- 2 Parma, prosciutto di Parma e Parmigiano Reggiano
- 3 Modena, aceto balsamico DOP
- 4 Padova, farina Quaglia "PETRA"
- 5 Liguria, olive taggiasche e olio di oliva extra vergine di taggiasche DOP
- 6 Sardegna, ricotta mustia, carasau, salumi e formaggi, Bottarga Cabras
- 7 Bronte, pistacchio DOP
- 8 Pantelleria, capperi DOP
- 9 Puglia, stracciatella di Andria, pasta Benedetto Cavalieri
- 10 Campania, mozzarella di Bufala DOP, pasta di Gragnano
- 11 Vesuvio, pomodoro del Piennolo DOP
- 12 Vercelli, riso Acquerello

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

EXTRA SIDE

Rosemary baby potatoes (1,11,14) 4

Mix salad (1,11,14) 3.50

Braised escarole (1,11) 4

Pan fried broccoli rabe with garlic and chilli (1,11,14) 4

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