



WALLACE'S TAVERNA

24, Ormond quay lower, Italian quarter, Dublin 1

DRINK LIST

CRAFT SOFT DRINKS:

Polara, sicilian soft drinks with real fruit, Lemonade, orange, mandarin, chinotto, gassosa, pomegranate, red orange 3€ / **Italian cola from Turin**, Molecola, Molecola"0" (0 sugar) 3.20€

BEERS ON DRAFT:

Veltins, Pilsener, 4.8% pint 5.75€ / gls 0.41t 4,25€
Ghisa, Lambrate smoked stout 7% / **America Magut**, pale ale, 5% pint 6.5€ / gls 0.41t 4,75€

BOTTLED CRAFT BEERS:

Grevesteiner, Helles (Veltins, Germany), 5.2%, 50cl, 6.5€ / **Menabrea**, premium lager (Lombardy, Italy), 4.8%, 33cl, 5.5€ / **Weihenstephaner**, Alcohol free beer, 50cl, 4.5€ / **BB10 riserva 2016**, American barley wine (Barley, Sardinia), 10%, 75cl, 19.5€

BOTTLED SOUR BEERS:

Griotta saison de l'ouvrier, farmhouse sour ale, with wild cherries, cask aged (Lover beer, Turin), 6%, 37.5cl, 10.50€ / **Madamin**, oak aged amber ale (Lover beer, Turin), 6.2%, 33cl, 9.50€ / **Marché 'L Re**, Italian imperial porter coffee spiced stout ale (Lover beer, Turin), 8.5%, 37.5cl, 11€

CRAFT BEERS IN CANS: +

Yankee, IPA (Rascals, Dublin), 5%, 33cl, 6€ / **Little Fawn**, session IPA (The white hag, Sligo, Ireland), 4.2%, 33cl, 6€ **Gaina** IPA (Lambrate, Italy), 5%, 33cl, 6.5€

CRAFT CIDERS:

Sherry cask aged cider, (Jaanihanso, Estonia), 5%, 33cl, 6.5€ / **Sec Methode traditionnelle**, bottled fermented medium dry cider, vintage 2015 (Jaanihanso, Estonia), 5.8%, 37.5cl, 9€

BUBBLES AND SPRITZ:

Prosecco Valdobbiadene 125ml glass 8.5€ / Aperol spritz 9€ / Campari spritz 9.25€ / Select spritz 9€, Cynar spritz 9.25€, Negroni sbagliato 9.50€

WINES BY THE GLASS:

Whites	gl / cf / bt	Reds	gl / cf / bt
Ansonica , Inzolia (CALABRETTA, Calabria) south Italy NATURAL WINE	6.5 / 18 / 26	Dolcetto d'Alba (CASCINA VANO, Piedmont) north Italy	6.50 / 18 / 26
Hellen bianco , Fiano (CALCARIUS, Apulia) south Italy NATURAL WINE	8.5 / 25 / 35	Rosso Puglia , Negroamaro (CALCARIUS, Apulia) south Italy 1ltr NATURAL WINE	7.5 / 22 / 36
Muscatedda , Moscato (MARABINO, Sicily) south Italy ORGANIC WINE	8.5 / 25 / 35	Podej , Barbera (FORTI DEL VENTO, PIEDMONT) south Italy NATURAL WINE	8.5 / 25 / 37
Kleinsteinstein , Gewurztraminer (BOZEN, South Tyrol) north Italy	9.5 / 29 / 44	SoulMate , Montepulciano (CALCARIUS, Apulia) south Italy NATURAL WINE	9.5 / 28 / 42

SPARKLING

- Franciacorta** Chardonnay (FERGHETTINA, Lombardy) Intensely yeasty, baked apples, creamy texture, persistent bubbles. 49
- Prosecco Valdobbiadene** (VARASCHIN, Veneto) Floral notes and distinctive apple flavours. 38
- Gargante** Garganega (NEVIO SCALA, Veneto) Bottle fermented, yeasty, stone fruit. **NATURAL WINE** 34
- Antico** Nosiola (FURLANI, South Tyrol) Bottle fermented, creamy texture, stone fruit. **NATURAL WINE** 42

WHITES

- Profilo** Cortese (MARIOTTO, Piedmont) Fresh and floral, tangy mineral underpinning. 31
- Salisire. Etna Bianco** 2015 Carricante (VIVERA, Sicily) Intensely mineral, floral and fruity. Long, elegant finish. 42
- Incontru** Vermentino Gallura (AINI, Sardinia) Stone fruit, mineral and citrus notes. 35
- Ciró bianco** Greco (CALABRETTA, Calabria) mineral, scents of white flowers and yellow fruit. **NATURAL WINE** 29
- Mock** Sauvignon blanc (BOZEN, South Tyrol) Crispy acidity, typical vegetable, floral notes 38
- Thea bianco** Petite Marsanne (TRE MONTI, Emilia Romagna) Golden colour, intense acacia blossom flavours. Powerful long finish. 48
- Fos** Chardonnay (CALCARIUS, Apulia) Orange colour, fruity, lightly sour. **ORANGE WINE** 39
- Derthona** Timorasso (MARIOTTO, Piedmont) Dry, mineral, with intense stone fruit notes 36
- Pitasso** Timorasso (MARIOTTO, Piedmont) Mineral, dry, full body, honey and fruit notes. 43
- Fregellae** Capolongo (TRONCONI, Lazio) Dry, stone fruit citrus notes, funky. **NATURAL WINE** 35

ROSÉ

- Apollo rosé** cerasuolo (AUSONIA, Abruzzo) Dark colour, red fruit flavours, refreshing acidity, funky taste. **NATURAL WINE** 33

REDS

- Braghé** Freisa (MARIOTTO, Piedmont) Red fruit flavours, smooth finish. 30
- Gelsomoro** Sangiovese, Montepulciano (GELSOMORO, Marche) Bold, dry but smooth. **NATURAL WINE** 33
- Bellicum** 2012 Negroamaro, Rosso Lizzano (DE QUARTO, Puglia) Garnet red with a scent of ripe red fruit, structure tannic and persistent. 33
- Vino nobile di Montepulciano Riserva** 2013 Sangiovese, (CANNETO, Tuscany) Prune flavours. Ripe tannins, smooth long finish 48
- Zitore** Lecinaro (TRONCONI, Lazio) Pomegranate, spicy notes, clean minerality, fresh acidity. **NATURAL WINE** 42
- Poggio del rosso** 2013 Barbera (MARIOTTO, Piedmont) Bold yet elegant. Luscious cassis, coffee, ripe tannins. 43
- Il Capitano** Sangiovese (SIGNOR KURZ, Umbria) Intense, powerful, dark fruit and sweet chunky tannins. 50
- Langhe** Nebbiolo (BALLARIN, Piedmont) Smooth, Spicy and berry notes, drying finish 37
- Barolo Tre Ciabot** 2013 Nebbiolo (BALLARIN, Piedmont) Rich, velvety, luscious red berries and spices, soft tannins, long finish. 68
- Barolo Bricco Rocca** 2013 Nebbiolo (BALLARIN, Piedmont) Robust yet elegant. Rich cocoa and cigar bouquet with spicy notes. Refined tannins. 77
- Barbaresco Cottá** 2014 Nebbiolo (SOTTIMANO, Piedmont) Intense, elegant. Fine tannins. Cherry, floral, tobacco notes. 74
- Amarone Punta di Villa** 2013 local grapes (MAZZI, Veneto) Powerful, sweet tannins. Intense plum flavours, chocolate and vanilla notes. A long fruity finish. 75
- Brunello di Montalcino** 2012 (RAIA, Tuscany) Full bodied, sweet red fruit, vanilla and earthy scents. Ripe tannins. **NATURAL WINE** 87
- Valpolicella, Vigna del peste** local grapes (TERRE DI PIETRA, Veneto) Medium body, lively red fruit and spicy flavours. **NATURAL WINE** 44
- Apollo** Montepulciano (AUSONIA, Abruzzo) Intense tannins and black fruit taste. **NATURAL WINE** 31
- Lillové** Cannonau (GABBAS, Sardinia) Medium body, red fruit, fragrant, and warm finish. 33