



Wallace's Taverna



24, Ormond quay lower, Italian quarter, Dublin 1

NIBBLES:

Smoked and salted almonds 4 V & GF
Taggiasche olives and its EVO oil 4 V
EVO oil tasting with Le Levain bread 4 V
Casatiello with salami and cheese 5
Bruschetta with chopped tomatoes, garlic, basil and EVO oil 6 V

STARTERS:

Pork belly confit, sauteed cicory and beer reduction 10
PDO buffalo mozzarella caprese, vine tomatoes, basil and EVO oil 8 V & GF
Mixed leaves, browned goat cheese, salted almonds, confit "datterini" tomatoes, citrus citronette 10
Artisan cheese tagliere with honey and compote 9.50 x1 Person 14.50 x 2 People V
Tagliere "Italian quarter", carefully selected artisan cured meats and cheese, grilled vegetables, olives, bruschetta and more.... 17.50 x2 people 24.50 x3 people 30 x4/5 people

OUR HOMEMADE PASTA:

All our pasta shapes are homemade daily by our chefs.

Penne arrabbiata 14 V
Rigatoni amatriciana 15
Spaghettoni carbonara 16
Tagliatelle bolognese 15
Spaghettoni with mix seafood and light cherry tomato sauce 18
Pappardelle with slow braised lamb ragout 17
Paccheri, swordfish, topinambur cream, pistachio crumble 17
Burrata and Chicory Cappellacci, sour butter and hazelnuts 16 V
SPECIAL PASTA OF THE WEEK: Orecchiette with sausage and broccoli rabe 16

MAINS:

Grilled 10oz rib-eye steak, red wine jus, roast baby potatoes 25 GF
Pan fried Hake, sweet potatoes cream, thyme flavoured confit fennel 21 GF
SPECIAL MAIN OF THE WEEK: Sous-vide duck breast, ale beer glaze, burnt baby carrot.
24 GF

SIDES:

Roast baby potatoes / pan-fried broccoli rabe / mixed salad 4 V & GF

MY MENU DEAL FROM NOW THIS IS YOUR PERSONAL MENU!!!!

Take care of it and don't share it with anyone. Come back with it and enjoy **10% OFF** on your next bill. Less waste of paper and more money in your pocket. (Valid until a vaccine is found). Each menu is valid for a single guest.