

Wallace's Asti // Cucina Sarda Pizzeria



15 Russell Street - Dublin 1

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www.wallacewinebars.ie



// ...in the heart of a North Dublin neighbourhood ... discover the Sardinian taste //

Starters

Bruschetta ai pomodori, mozzarella di bufala campana DOP, riduzione di aceto balsamico e rucola. Toasted bread, sliced vine tomatoes, PDO buffalo mozzarella, EVO oil, balsamic vinegar reduction, rocket. 8

Caprese di bufala Campana.

PDO buffalo mozzarella from Campania, vine tomatoes, basil, Taggiasche EVO oil. 9

Panariello.

Baked pizza basket with fried aubergine, stracciatella cheese, basil oil. 9

Salmone marinato.

Marinated salmon with beetroot, mint, dill, orange and lemon zest; beetroot mayo, seasonal vegetables. 12

Tartare di manzo.

Beef tartare with EVO oil, taggiasche olives, capers, Dijon mustard. 12

Fagottino. Baked goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. 9

Calamari fritti. Fried calamari served with homemade vegan garlic dip. **starter 10/main 18**

Insalata di misticanza.

Mix baby leaves, semi dried tomatoes, walnuts, goat cheese, honey dressing. 10

Every cured meat is sliced at the moment of the order with our hand crank 'Italma' meat slicer, for a better quality and taste.

Tagliere Sardegna. Selection of artisan cured meats and cheeses, grilled vegetables, artichokes, breads, olives, more. 20x2 ppl / 27x3 ppl / 35x4-5 ppl

Tagliere di formaggi artigianali con miele, confettura e focaccia.

Selection of Sardinian cheeses with honey, homemade compote, warm focaccia. 9.75

Pasta gluten free pasta available on request

Penne Arrabbiata.

Penne with spicy tomato sauce. 14

Fregola ai frutti di mare.

Hand-made little spherical pasta with mix seafood, cherry tomatoes, chilli, white wine sauce. 20

Lasagne all'emiliana.

Layers of pasta, bolognese sauce, béchamel, mozzarella, parmesan. 16

Culurgiones.

Homemade pecorino cheese, mint and potatoes Sardinian ravioli with tomato and basil sauce. 18

Malloreddus alla Campidanese.

Sardinian small shell pasta, tomato sauce, onions, PDO San Gavino saffron, sausages, dill. 16

Spaghetti bolognese.

Spaghetti with slowly cooked minced beef ragu. 15

Pappardelle al ragout d'anatra aromatizzata al mirto.

Pappardelle with myrtle aromatized duck ragout. 17

Ravioli menta e zucchini.

Mint and courgette ravioli, 24 months aged parmesan fondue, 'scapece' fried courgettes. 16

Mains

Every main is served with a side dish. Choose your.

Zuppa di pesce.

Seafood stew with fillet of fish, mixed shellfish, tomato sauce white wine, garlic toasted bread. 25

Filetto di manzo alla griglia.

8oz grilled Irish beef fillet, carrots and brown butter puree, red wine sauce. 30

Petto d'anatra.

Sous-vide duck breast glazed with orange, confit celeriac, orange fluid gel. 29

Filetti di spigola. Pan-fried seabass fillet, asparagus, scallop, beurre blanc sauce, topinambur chips. 25

Add a side +4e

Patate arrosto.

Baby roasted potatoes.

Patate fritte.

Fried chips.

Insalata mista.

Mix salad.

Friarielli. Pan-fried broccoli rabes with garlic and chilli.



MYMENU DEAL - FROM NOW THIS IS YOUR PERSONAL MENU

Take care of him and don't share it with anybody. Come back with it and enjoy a **15% OFF** on your bill! Less waste of paper and more money in your pocket.

[valid until 31-08-2021 **not valid with Tuesday Deal or Lunch Deal]

