

# Wallace's Asti // Cucina Sarda Pizzeria



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// ...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.** V

Toasted bread, sliced vine tomatoes, PDO buffalo mozzarella, EVO oil, balsamic vinegar reduction, rocket. 8

**Caprese di bufala Campana.** V

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

**Panariello.** V

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. 13

**Tartare di manzo.** \*

Beef tartare with truffle oil, parmesan tuile, parmesan foam. 12

**Fagottino.** V Baked goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. 10

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

**Insalata di misticanza.** V \*

Mix leaves, honey dressing, grapefruit, crispy fennel, pumpkin cubes. 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.** V

Selection of Sardinian cheeses with honey, homemade compote, warm focaccia. 10

## Pasta \* gluten free pasta available on request

**Penne Arrabbiata.** V

Penne with spicy tomato sauce. 15

**Fregola ai frutti di mare.** V

Hand-made little spherical pasta with mix seafood, cherry tomatoes, chilli, white wine sauce. 21

**Lasagne all'emiliana.**

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

**Culurgiones.** V

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. 17

**Spaghetti bolognese.** Spaghetti with slowly cooked minced beef ragù. 16

**Risotto.** \* Acquerello aged carnaroli rice, saffron, 'gorgonzola' fondue, toasted hazelnut. 19

**Ravioli ai funghi porcini.** Homemade porcini mushrooms ravioli with 'taleggio' cheese fondue, pumpkin cream. 17

**Rigatoni al ragù di polpo.** Homemade rigatoni with octopus ragù, taggiasche olives, parsley oil. 18

## 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.** \* 8oz grilled Irish beef fillet, wild mushroom, fondant potatoes, demi glass. 31

**Guancia di maiale.** \* Red wine braised pork cheek, pumpkin and thyme cream, toasted pine nuts, 66% Mexican chocolate. 25

**Petto d'anatra.** \* Sous vide duck breast, red berry gel, three textures of parsnip. 29

Add a side +4e

**Patate arrosto.** V \*

Baby roasted potatoes.

**Patate fritte.** V

Fried chips.

**Insalata mista.** V \*

Mix salad.

**Friarielli.** V \* 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, **show us this menu at your arrival** and enjoy a **15% OFF** on your bill! Less waste of paper and more money in your pocket.

[valid until 31-01-2022 \*\*not valid with Tuesday Deal or Lunch Deal]

