

BUBBLES AND SPRITZ

Prosecco di Valdobbiadene 8,5€

Bellini / Mimosa 8,5€

Aperol Spritz 9€

Select Spritz 9€

Campari Spritz 9,25€

Cynar Spritz 9,25€

Negroni Sbagliato 9,50€

Gin and Tonic 10€

NIBBLES

Smoked and salted almonds.

4,5€ V & GF 4

Taggiasche olives and its EVO oil. 4€ V

EVO oil and Le Levain bread.

4€ V 1

Casatiello with salami and

cheese 5€ 1,2

Bruschetta with chopped tomato, garlic, basil

and EVO oil. 6€ V 1

**Wallace's
Taverna**



RESTAURANT
24 Ormond Quay Lower
Italian Quarter
Dublin 1

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STARTERS

Pork-Belly, daikon radish, mascarpone cream
and balsamic vinegar sauce. 11€ GF 2,14

Steam seared scallops ceviche, wasabi tapioca,
kombujime, coral cracker. 12.5€ GF 8

PDO burrata, datterini tomatoes coulis, bread
tuille and basil EVO oil. 10,5€ V 1,2

Leek terrina, bamboo ash mayo, ancho chili,
Kombu dashi. 10€ V 5,14

HOMEMADE PASTA

All our pasta shapes are homemade daily by our chefs.

All our pastas are served "AL DENTE"

Spaghettoni "aglio, olio e peperoncino" with
mussels. 17€ 1,5,6,7,8,11,14

Rigatoni with white Irish rabbit ragout
18€ 1,5,11,14

Purple potatoes gnocchi with Gorgonzola
sauce and roasted walnuts 18€ V 1,2,4,5,11,14

Tagliatelle, porcini and wild mushrooms,
Pancetta and chestnut, . 18€
1,2,4,5,11

Crab meat, prawns and calamari filled
Cannelloni, Americaine sauce bisque,
black ink cracker. 19€
1,2,5,6,7,8,11,14

SIDES

Roast baby potatoes. 3.5€ V & GF

Seasonal Greens. 3.5€ V & GF

Mixed salad. 3.5€ V & GF

Caesar Salad, quick roasted baby gem, crispy
chicken skin, anchovies panko and Caesar foam
dressing. 10€ 1,2,6

Capricciosa salad, mixed leaf, goat cheese,
smoked almonds, seasonal fruits and lemon foam
dressing. 10€ V 2,4

Artisan cheese Tagliere with honey and
compote. 9,50€ x 1, 14.50€ x 2 V 1,2

Tagliere "Italian quarter", carefully selected
artisan cured meats, cheese, grilled vegetables,
olives, bruschetta and more.... 17.50€ x 2 /
24.50€ x 3 / 30 € x 4-5 1,2

LA STORIA SIAMO NOI

(The Pastas of Tradition)

Ask you Waiter about
our classic pasta
dishes

16€

MAINS

12 hours braised Beef-Cheek, celeriac purée and
seasonal vegetables. 24€ 1,2,11,14

Petto d'anatra con salsa agrodolce", duck breast,
roasted parsnips and onions, mustard seeds.....
25€ 2,12,14

Stone Bass "Cacciucco", mussels, calamari,
prawns, kataifi in bisque and tomato sauce.
23€ 1,6,7,8,14

PIZZERIA

- MARGHERITA** crushed tomato, fiordilatte mozzarella, basil 12 € V 1,2
- DIAVOLA** crushed tomato, fiordilatte mozzarella, spicy salami 13 € 1,2
- SPACCA NAPOLI** crushed tomato, fiordilatte mozzarella, "Sciacca" anchovies, capers from Pantelleria 14 € 1,2,6
- MARINARA** crushed tomato, garlic confit, oregano and EVO oil 10 € V 1
- PROSCIUTTO E FUNGHI** fiordilatte mozzarella, crushed tomato, cooked ham, mushrooms 14 € 1,2
- LA REGINA** crushed tomato, DOP buffalo mozzarella, cured ham, parmesan tuille, basil. 16 € 1,2
- DIAVOLA E GORGONZOLA** crushed tomato, fior di latte mozzarella, spicy salami, gorgonzola cheese 14 € 1,2
- CALZONE** folded pizza, fiordilatte mozzarella, cooked ham, mushrooms and a little tomato sauce 14 € 1,2
- SALSICCIA E FRIARIELLI** white pizza, fiordilatte mozzarella, smoked scamorza cheese, sausage, broccoli rabe 14 € 1,2
- QUATTRO FORMAGGI** white pizza, fiordilatte mozzarella, gorgonzola, smoked cheese, grana padano 14 € V 1,2
- BRIGANTE 2.0** white pizza, fiordilatte mozzarella, sausage, mixed wild mushrooms, truffle oil 16 € 1,2
- TONNO E CIPOLLA** crushed tomato, fiordilatte mozzarella, tuna, red onions 14 € 1,2,6
- CALABRESE** crushed tomato, fiordilatte mozzarella, onion, spicy 'nduja paste, "Taggiasche" olives 14 € 1,2
- VEGETARIANA** crushed tomato, fiordilatte mozzarella, pan-fried aubergines and air-fried courgettes, roast peppers, red onions 13 € V 1,2
- RUSTICA** crushed tomato, fiordilatte mozzarella, smoked cheese, sausage, potatoes 14 € 1,2
- PARMIGIANA** crushed tomato, pan-fried aubergines, parmesan cheese, basil, Stracciatella fresh cheese 15 € V 1,2
- LA PERLA** white pizza, scamorza cheese, burrata, mortadella, pistacchio and truffle oil. 16 € 1,2,3

Please inform your server of any food allergies or ask for a menu including allergen information. Note that although we take every care in our food preparation, we cannot guarantee that our dishes do not contain allergens. All beef, pork and lamb served is Irish. All our eggs come from happy Irish free-range hens. We apply a 10% service charge for parties of 4 or more. All of the service charge is shared among the staff. All our dishes are prepared from scratch, please allow for preparation time.

For bookings: 01 8730040 / bookingstaverna@wallacewinebars.ie / online on www.wallacewinebars.ie



Quality Pasta
Made in Dublin

HAPPY WITH YOUR DINNER ?

Help us with a nice review on TripAdvisor.

take away

- ◆homemade pasta dishes
- ◆40% discount on wine
- ◆italian beer

Our Take Away service is open from Wednesday to Sunday.
Pick up and delivery are available from our online ordering platform.

<https://www.wallacewinebars.ie/wallaces-taverna/>

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-Celeriac /
12. Mustard /
13. Lupin /
14. Sulphur dioxide (sulphites)

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