

BUBBLES AND SPRITZ

Prosecco di Valdobbiadene. 14 8,75€

Bellini / Mimosa. 14 9€

Aperol Spritz. 14 9,50€

Campari Spritz. 14 9,75€

Campari Orange. 14 9,75€

Negroni Sbagliato. 14 10€

Negroni. 14 11€

Gin and Tonic. 14 11€

NIBBLES

Smoked and salted almonds. v & GF, 4. 4,75€

Taggiasche olives and its EVO oil. v 4,75€

Casatiello with salami and cheese. 1,2. 6,5€

Bruschetta with chopped tomato, garlic, basil,
and EVO oil. v, l. 7,5€



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. GF, 2, 14. 11€

Today's Carpaccio, ask your Waiter for today option. 12.50€

PDO burrata, datterini tomatoes coulis, bread tuille and basil EVO oil. v, 1, 2. 12€

HOMEMADE PASTA

Our Pasta Dough may contain nuts and, traces of soy.

All our pasta shapes are homemade daily by our chefs.

All our pastas are served "AL DENTE"

Risotto with 10 types of seasonal vegetables 2, 11, 14. 20€

Pappardelle with Lamb ragout and cannellini beans. 1, 5, 11, 14. 19€

Pan-fried green peas gnocchi, with crispy pancetta and creamy pecorino sauce. 1, 2, 4, 5, 11, 14. 19€

Our Ravioli of the day, ask your Waiter for today special. 1, 2. 21€

Tagliolini alla "Pescatora", aglio e olio, datterini tomatoes sauce, and seafood of the day. 1, 5, 6, 7, 8, 11, 14. 23€

SIDES

Roast baby potatoes. v & GF 4.50€

Seasonal Greens. v & GF 4.50€

Mixed salad. v & GF 4.50€

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Trippa alla Milanese, braised tripes, cannellini beans and tomato sauce. 5, 11, 14. 10.50€

Capricciosa salad, mixed leaf, goat cheese, smoked almonds, seasonal fruits, and lemon foam dressing. v, 2, 4. 10.50€

Artisan cheese Tagliere with honey and compote. v, 1, 2. 10.5€ x 1 / 15€ x 2

Tagliere "Italian quarter", carefully selected artisan cured meats, cheese, grilled vegetables, olives, bruschetta and more....1, 2. 18.90€ x2 / 25.50€ x 3 / 32 € x 4-5

LA STORIA SIAMO NOI

(The Pastas of Tradition)

Ask you Waiter about our classic pasta dishes 17€

MAINS

12 hours braised Beef-Cheek, celeriac purée and seasonal vegetables. 1, 2, 11, 14. 25€

Pan-fried Chicken supreme mustard cream sauce. 1, 2, 14. 25€

Stone Bass "Caciucco", mussels, calamari, prawns, kataifi in bisque and tomato sauce. 1, 6, 7, 8, 11, 14. 25€

PIZZERIA

Our Pizza dough contains: Wheat flour, traces of soy, brewer's yeast, water, and salt.

- MARGHERITA** crushed tomato, fiordilatte mozzarella, basil. V, 1, 2. 13 €
- MARINARA** crushed tomato, garlic confit, oregano, and EVO oil. V, 1. 11.50 €
- DIAVOLA** crushed tomato, fiordilatte mozzarella, spicy salami. 1, 2. 14.50 €
- DIAVOLA E GORGONZOLA** crushed tomato, fiordilatte mozzarella, spicy salami and Gorgonzola cheese. 1, 2. 16 €
- SPACCA NAPOLI** crushed tomato, fiordilatte mozzarella, "Schiacca" anchovies, capers from Pantelleria. 1, 2, 6, 14. 15 €
- PROSCIUTTO E FUNGHI** fiordilatte mozzarella, crushed tomato, cooked ham, mushrooms. 1, 2. 15 €
- LA REGINA** crushed tomato, DOP buffalo mozzarella, cured ham, parmesan tuille, basil. 1, 2. 18 €
- SALSICCIA E FRIARIELLI** white pizza, fiordilatte mozzarella, smoked scamorza cheese, sausage, broccoli rabe. 1, 2. 16 €
- QUATTRO FORMAGGI** white pizza, fiordilatte mozzarella, gorgonzola, smoked cheese, grana padano. V, 1, 2. 16 €
- BRIGANTE 2.0** white pizza, fiordilatte mozzarella, sausage, mixed wild mushrooms, truffle oil. 1, 2. 18 €
- TONNO E CIPOLLA** crushed tomato, fiordilatte mozzarella, tuna, red onions. 1, 2, 6. 15 €
- CALABRESE** crushed tomato, fiordilatte mozzarella, onions, spicy nduja paste, "Taggiasche" olives. 1, 2, 14. 16 €
- VEGETARIANA** crushed tomato, fiordilatte mozzarella, pan-fried aubergines and air fried courgettes, roast peppers, red onions. V, 1, 2. 15 €
- RUSTICA** crushed tomato, fiordilatte mozzarella, smoked scamorza cheese, sausage, potatoes. 1, 2. 15 €
- PARMIGIANA** crushed tomato, pan-fried aubergines, parmesan cheese, basil, Straciatella fresh cheese. V, 1, 2. 16 €
- LA PERLA** white pizza, smoked scamorza cheese, burrata, mortadella, pistacchio and truffle oil. 1, 2, 3. 16.5 €
- DA NORD A SUD** crushed tomato, fiordilatte mozzarella, friarielli, nduja, and gorgonzola cheese. 1, 2, 3, 14. 17 €
- TONNARA** crushed tomato, garlic confit, oregano, EVO oil, tuna, cappers and Taggiasche olives. 1, 2, 6, 14. 16.5 €
- CAPRESE** crushed tomato, fresh buffalo mozzarella cheese, cuore di bue tomato, and basil pecorino cheese. 1, 2, 5. 17 €
- LA SARDA** crushed tomato, fiordilatte mozzarella, spicy pecorino cheese cream, sardinian salami and sun-dried tomato. 1, 2, 3, 14. 16.5 €
- 1980** courgette cream with pecorino cheese and basil, steamed red prawns, and saffron rice chips. 1, 2, 7, 14. 19.9 €



Quality Pasta
Made in Dublin

HAPPY WITH YOUR DINNER?

Help us with a nice review on TripAdvisor and OpenTable.

take away

- ◆ homemade pasta dishes
- ◆ 30% discount on wine
- ◆ Italian beer

Our Takeaway service is open from Tuesday to Sunday.
Pickup 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)

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

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