BUBBLES AND SPRITZ

Prosecco di Valdobbiadene. 14 8,750

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,1. 7,5.

Wallace's Taverna

RESTAURANT

24 Ormond Quay Lower Italian Quarter Dublin 1

STARTERS

Pork-Belly, daikon radish, mascarpone cream and balsamic vinegar sauce. GF, 2, 14. 13.

"Irish Wagyu Beef" carpaccio, tataki style, roasted radicchio, smoked almonds, fried capers, and datterini tomato. 4. 15€

PDO burrata, pickled and fresh tomato, spelt flour tuille and basil infused EVO oil. V, 1, 2,14.
12.50-c

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"

Saffron risotto, duck confit, pumpkin pureé, and hazelnuts. 2, 4, 11, 14.

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

Chestnut Gnocchi, with porcini cream, panfried wild mushrooms, and walnuts. 1, 2, 4, 5, 9, 14.

Our Ravioli of the day, ask your Waiter for today special. 1, 2. 23€

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

SIDES

Roast baby potatoes. V & GF	4.50€
Seasonal Greens. V&GF	4.50€
Mixed salad. v & GF	4.50€

Salt marinated salmon, fennel and dill pureé, salmon caviar, crème fraiche and lemon. 2,6.

Capricciosa salad, mixed leaves, 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/ 26.50 € x 3 /35 € 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-c

Pan-fried Chicken supreme, mustard, and cream sauce. 1, 2, 14. 23€

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

T-Bone steak, for 2/3 people, served with roast baby potatoes and mix salad. 2. 70€

