

Wallace's Asti // Cucina Sarda Pizzeria



15 Russell Street - Dublin 1
018847500
www.wallacewinebars.ie
Wallace.Asti
@Wallace_Asti

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

Starters

Crostino Croke. (1a,2,6) Toasted bread, stracciatella cheese, Cantabrian anchovy. 14

Bruschetta ai pomodorini, mozzarella di bufala campana DOP, riduzione di aceto balsamico e rucola. (1a,2) Toasted bread, sliced 'datterini' tomatoes, PDO buffalo mozzarella, EVO oil, balsamic vinegar reduction, rocket. 11

Caprese di bufala Campana. (2) PDO buffalo mozzarella from Campania, vine tomatoes, basil, basil EVO oil. 12

Burrata. (1a, 2) PDO burrata, 'datterini' tomatoes gazpacho, taggiasche EVO oil, bread crostone. 15

Croquette. (1a,2,5,12,13) Potatoes and mix cured meat croquette, roast red pepper cream, vegan garlic mayo. 12

Fagottino. (1a,2,4a,9,12,13) Baked "Dublin Hills" goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. 12

Battuta di manzo. (2,4c) Hand minced beef tartare, hazelnuts, parmesan and truffle foam, 24 months aged parmesan tuile. 15

Calamari fritti. (1a,6,7,8,9,12,13) Fried calamari served with homemade vegan garlic dip. **starter 12/main 21**

Insalata di misticanza. (2,4a,12,14) Mix leaves, grapes, blue cheese, walnuts, special Chef's dressing. 12

Tagliere di formaggi artigianali con miele, confettura e focaccia. (1a,2,9,12,13) Selection of cheeses with honey, homemade compote, warm focaccia, carasau bread. 14

To Share

Tagliere Sardegna. (1a,2,9,12,13) Selection of artisan cured meats and cheeses, grilled vegetables, artichokes, breads, olives, more.

22x2 ppl / 30x3 ppl / 39x4-5 ppl

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

Prazzida. (1a,2,9,12,13) Focaccia with fried aubergines, semi sundried tomatoes, taggiasche olives, stracciatella cheese, basil oil. 17

Day Off. (1a,2,3,4c,6,12,13) Focaccia with confit red and yellow 'datterini' tomatoes, PDO burrata, Cantabrian anchovy, basil pesto. 20

Ask our staff about today's desserts

Pasta

gluten free pasta available on request

We only use fresh egg pasta produced by Santo.ie

Penne Arrabbiata. (1a,5) Penne with spicy tomato sauce. 17

Fregola ai frutti di mare. (1a,5,6,7,8,11,14) Hand-made little spherical pasta with mix seafood, cherry tomatoes, chilli, white wine sauce. 24

Lasagne all'emiliana. (1a,2,5,9,11,12,13,14) Layers of pasta, bolognese sauce, béchamel, parmesan. 19

Culurgiones. (1a,2) Handmade potatoes, pecorino cheese and mint ravioli with tomato and basil sauce. 22

Malloreddus alla Campidanese. (1a,5,11,14) Sardinian small shell pasta, tomato sauce, onions, saffron, sausages, dill. 18

Spaghetti bolognese. (1a,5,11,14) Spaghetti with slowly cooked minced Irish beef and pork ragù. 18

Risotto. The risotto recipe change daily, ask our staff for today's risotto. 21

For our risotto we use **Riserva San Massimo carnaroli rice.**

Tagliatelle agli spinaci. (1a,2,3) Tagliatelle with spinach cream, confit 'datterini' tomatoes, stracciatella, toasted pine nuts. 19

Ravioli al granchio. (1a,2,5,6,7,8,9,10) Crab ravioli, 'datterini' tomato sauce, stracciatella. 22

Mains

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

Zuppa di pesce. (1a,6,7,8,11,14) Seafood stew with fillet of fish, mixed shellfish, tomato sauce white wine, garlic toasted bread. 28

Costolette d'agnello. [served pink] (1a,9,11,12,14) Sous vide Irish lamb cutlets, roasted pumpkin cream, pan sautéed savoy cabbage, demi-glace. 30

Filetto di manzo. [28 days dry aged] (2,11,14) 8oz grilled Irish beef fillet, mushroom sauce, roasted onions, demi-glace. 39

Suprema di pollo. (2,11,14) Oven baked chicken supreme wrapped with Sardinian cured ham, mashed potatoes, potato chips, demi-glace. 26

Patate fritte. (2,9) Fried chips.
Add a side +5e Patate arrosto. Baby roasted potatoes.
Insalata mista. Mix salad.
Fagiolini. (2) Blanched green beans pan sautéed with garlic, cold pecorino shavings.

SUPPLIERS LIST

Fish
Sustainable
Seafood Ireland
(@ssi_wholesale)

Meat
Corrigan's
Drumcondra
(@corrigans_butchers)

Fresh pasta
Santo
(@santo.dublin)

**Goat cheese and
Fresh eggs**
Timmy Mc Glynn
(@dublinhillsgoatscheese)

Bread
Russel street Bakery
(@russellst.bakery)

