

Wallace's Asti

STARTER

Bruschetta / toasted bread, sliced 'datterini' tomatoes, buffalo mozzarella, EVO oil, balsamic vinegar reduction and rocket **v 15**

Caprese di bufala campana / PDO buffalo mozzarella from Campania, vine tomatoes, basil and taggiasche EVO oil **c v 16**

Crostino Croke / Toasted bread, stracciatella, sliced 'datterini' tomatoes, Cantabrian anchovy **18**

Burrata / PDO burrata, red and yellow 'datterini' tomatoes, taggiasche EVO oil **18**

Calamari fritti / Fried calamari served with homemade vegan garlic dip **16**

Focaccia all'aglio / Garlic pizza bread with cheese **v 14**

Tagliere Sardegna / A great selection of artisan cured meats and cheeses, grilled vegetables, artichokes, breads, olives and more **28 x2ppl**

PASTA

Spaghetti al ragu' / Spaghetti with slowly cooked minced Irish beef and pork ragu' in "bolognese" style **22**

Fregola ai frutti di mare / Hand-made little spherical pasta with mix seafood, cherry tomatoes, chilli white wine sauce **28**

Malloreddus / Sardinian small shell pasta, tomato sauce, onions, PDO San Gavino saffron, sausages, dill **24**

Bucatini cacio e pepe / Bucatini 'Mancini' with traditional 'cacio e pepe' sauce (pecorino romano, black pepper), fried artichokes hearts **25**

Ravioli / Homemade porcini and asiago cheese ravioli, pumpkin cream, mushrooms **26**

MAINS

Nasello / Pan-fried herb crusted fillet of hake, cauliflower cream, parsley oil served with mix salad **30**

Filetto di manzo / [28 days dry aged] 8oz grilled Irish beef fillet, sous-vide pumpkin, goat cheese drops, mushrooms and rice chips, pumpkin seeds,, demi-glace served with roast potatoes **44**

Suprema di pollo / Oven baked free range Irish chicken supreme filled with spinach, smoked cheese, wrapped with pancetta, mash potatoes, demi-glace **29**

SIDES: fried chips 6 / mix salad 6 / roast potatoes 6

STONE OVEN PIZZERIA

// Choose your pizza: Black Pinsa or Neapolitan Pizza? //

-[NEAPOLITAN PIZZA]

Our pizza chef, Vito Manzari, is thrilled to bring his pizza to Ireland. Our dough is crafted using a unique blend of two flours, Type 1 and Type 0, resulting in the creation of a preferment known as 'biga' imparts a rich, melt-in-your-mouth flavour and excellent digestibility to our dough. We exclusively utilize the acclaimed Dallagiovanna flours: Napoletana 2.0 and Uniqua Type 1, both of which come highly recommended by the AVPN (Associazione Verace Pizza Napoletana).

-[BLACK PINSA]

The "Pinsa" is an ancient Roman recipe for preparing a rectangular-shaped pizza made with a special blend of flour (wheat, rice and soya flour) which results in a crunchy crust and soft centre. Thanks to a high hydration of the dough, a slow maturation and the use of natural sourdough, the Pinsa has a very high digestibility and is lower in carbohydrates and fat. Our version is just black, made by adding vegetable charcoal to the pizza dough, 100% natural. **{just +1e extra}**

Margherita / Tomato sauce, fiordilatte mozzarella, basil. **17**

Diavola / Tomato sauce, fiordilatte mozzarella, spicy 'ventricina' salame. **19**

Capricciosa / Tomato sauce, fiordilatte mozzarella, taggiasche olives, oyster mushrooms, artichokes, cooked ham, salame **22**

Prosciutto e funghi / Tomato sauce, fiordilatte mozzarella, cooked ham, mushrooms **19**

Four cheese / White pizza with four different cheeses. **19**

Calzone / Folded pizza with, fiordilatte mozzarella, cooked ham, mushrooms and tomato sauce on top. **20**

Bruto / White pizza with fiordilatte mozzarella, coppa-style pancetta, potatoes, red onions **19**

Olivia / Tomato sauce, fiordilatte mozzarella, semi sundried tomatoes, aubergines, artichokes. **19**

Salsiccia e friarielli / White pizza with fiordilatte mozzarella, spicy broccoli rabe, sausages. **20**

Calabrese / Tomato sauce, fiordilatte mozzarella, spicy 'nduja sausage paste, taggiasche olives, red onions. **21**

Manifesto / Basil pesto base, fiordilatte mozzarella, semi sundried tomatoes, red onions, rocket, feta cheese. **20**

Pepericcia / Tomato sauce, fiordilatte mozzarella, sausages, mixed peppers, pecorino, fresh chilli. **21**

Asti / White pizza with fiordilatte mozzarella, rocket, cured ham, cherry tomatoes, parmesan shavings. **22**

Parmigiana 2.0 / Tomato sauce, fiordilatte mozzarella, fried aubergines, grated parmesan, parmesan shavings, basil **21**

Torino / Tomato sauce, fiordilatte mozzarella, semi sundried tomatoes, rocket salad, "Dublin Hills" goat cheese. **20**

Vulcano / Tomato sauce, spicy "ventricina" salame, scamorza, mixed peppers. **20**

For group of 6 people or more, a discretionary 10% service charge will be applied. Allergens: All 14 allergens are openly used throughout our kitchen; trace amounts may be present at all stages of cooking, please ask your server for more.