

Wallace's Asti // Cucina Sarda Pizzeria



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

// Feel the Dublin vibe, taste the Italian soul, experience the Sardinian twist //

To Share

- Tagliere Sardegna.** (1a,2,9,12,13)
A great selection of Sardinian craft meats and cheeses, grilled vegetables, artichokes, olives, carasau bread, honey, house-made compote and more. **24x2 ppl / 31x3 ppl / 40x4-5 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-dry tomatoes, taggiasche olives, stracciatella cheese, basil. **18**
- Day Off.** (1a,2,6)
Focaccia with butter, Cantabrian anchovies. **19**
- Tagliere di formaggi artigianali.** (1a,2,4,9,12,13)
Perfect for sharing and savoring.
A curated selection of premium Irish and Italian cheeses, accompanied by an assortment of Italian honeys, dried fruits, and our house-made compote. **18**

Startes

- Bruschetta.** (1a,2,14)
Toasted bread, diced 'datterini' tomatoes, PDO buffalo mozzarella, balsamic vinegar reduction, rocket, taggiasche EVO oil. **13**
- Crostino Croke.** (1a,2,6,14)
Toasted Russell street bakery bread, butter, Cantabrian anchovies, 'puntarelle' chicory. **18**
- Caprese di bufala.** (2)
PDO buffalo mozzarella from Campania, vine tomatoes, basil, basil oil. **14**
- Burrata.** (1,2)
PDO burrata, red and yellow 'datterini' tomatoes, taggiasche EVO oil, 'Russell street bakery' bread crackers. **16**
- Insalata di misticanza.** (2,4a)
Mix leaves, blue cheese, pomegranate, walnuts, delica pumpkin, Tuscan honey dressing. **15**
- Insalata lollo.** (2,10,14)
Red leaf lollo lettuce, beetroot, dry 'Dublin Hills' goat cheese, sesame seeds, balsamic dressing. **15**
- Filetti di spigola.** (6,11,14)
Pan-fried seabass, Ballymackenny lily rose potatoes fondant, white asparagus, fish demi-glace. **17**
- Croquette.** (1a,2,3,5,6)
Trio of croquettes: spinach & feta, potato & mixed cured meat, parsley & white fish, accompanied by our vegan garlic dip. **15**
- Fagottino.** (1a,2,4a,9,12,13)
Baked 'Dublin Hills' goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. **14**
- Battuta di manzo.** (2,5)
Hand minced Irish beef tartare, black truffle paste, 24 months aged parmesan fondue with saffron, egg yolk cream, Parmesan tuile. **16**
- Calamari fritti.** (1a,6,7,8,9,12,13)
Fried calamari served with homemade vegan garlic dip.
STARTER 14 / MAIN 23

Ask our staff about today's desserts

OUR SUPPLIERS

Bread
Russell street Bakery
 russellst.bakery

Lily rose potatoes
Ballymackenny
 ballymackenny

Pasta Mancini, Riso San Massimo
Harvestalk
 harvestalk

Fish
Urban Monger
 urbanmonger

Meat
Corrigan's Drumcondra
 corrigans_butchers

Organic chicken
Ring's farm
 rings.farm

'Skeaghanore' duck, Irish cheeses
La rousse
 laroussefoods1

Goat cheese and Fresh eggs
Timmy Mc Glynn
 dublinhillsgoatscheese

Pasta

gluten free pasta available on request

all our pasta is homemade

- Fregola ai frutti di mare.** (1a,5,6,7,8,11,14)
Handmade little spherical pasta with a mix of seafood, 'datterini' tomatoes, chilli, bisque. **26**
- Lasagne all'emiliana.** (1a,2,5,9,11,12,13)
Layers of pasta, bolognese sauce, béchamel, parmesan. **21**
- Culurgiones.** (1a,2,5)
Handmade potatoes, pecorino cheese and mint ravioli with tomato and basil sauce. **24**
- Malloreddus alla Campidanese.** (1a,5,11)
Sardinian small shell pasta, tomato sauce, onions, saffron, sausages, dill. **20**
- Spaghetti al ragù.** (1a,5,11,14)
Spaghetti with slowly cooked minced Irish beef and pork 'bolognese' ragù. **19**
- Risotto.** Ask our staff for today's risotto.
Our risotto recipe changes daily. **23**
- Ravioli.** (1a,2,5,6,7,11,14) Mackerel and candied lemon ravioli, yellow 'datterini' tomatoes, bisque sauce, stracciatella cheese, taggiasche powder, parsley. **24**
- Pappardelle al ragù di agnello.** (1a,2,5,11,14) Pappardelle with slowly cooked lamb ragu', pecorino 'Giglio sardo' fondue. **23**
- Bucatini cacio, pepe e carciofi.** (1a,2,5,11)
Bucatini with traditional 'cacio e pepe' sauce (pecorino romano, black pepper), fried artichokes hearts. **21**
- Linguine Mancini.** (1a,6,7,11,14)
Linguine 'Mancini', courgettes, prawns, Cabras grey mullet roe 'bottarga', mint oil. **25**
- Paccheri cacciuccati.** (1a,5,6,7,11,14)
Large tube pasta, slowly cooked squid and octopus 'cacciucco', tomato sauce, taggiasche olives, parsley oil. **25**

Mains

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

- Zuppa di pesce.** (1a,6,7,8,11)
Seafood stew with fillet of fish, mixed shellfish, tomato sauce white wine, garlic toasted 'Russell street bakery' bread. **28**
- Filetto di manzo.** [28 days dry aged] (2,11,14)
8oz grilled Irish beef fillet, roasted beetroot, white asparagus cream, dry 'Dublin Hills' goat cheese, demi-glace. **43**
- Involtino di pollo biologico.** (2,11,14)
Ring's farm organic chicken filled with stracchino cheese and sausage, wrapped with pancetta, porcini mushroom cream, white chicory, demi-glace. **28**
- Petto d'anatra.** [served pink] (4e,11,14)
Sous vide 'Skeaghanore' duck breast, honey glazed carrots, hazelnut, shiitake mushrooms, demi-glace. **33**
- Filetto di merluzzo.** (2,6,11,14)
Pan-fried cod fillet, delica pumpkin cream, sauteed broccolo Romanesco, crispy guanciaie, fish demi-glace. **26**
- Patate fritte.** (2,9) Fried chips.
- Patate arrosto.** Roasted potatoes.
- Insalata mista.** Mix salad.
- Fagiolini alla 'nduja.** 'nduja greenbeans.

Add
a side
+6e