



LAS VEGAS
LUNCH • FALL 2021

FOR THE TABLE

MOROCCAN CAULIFLOWER pan-roasted mixed cauliflower, ras el hanout, preserved lemon purée, almonds, sultanas	22	*BLUEFIN TUNA CRUDO lightly cured tuna loin, mixed heirloom tomato, summer melon, Jennifer Fisher spicy salt, tomato water gazpacho	30
WOOD OVEN BAKED BRIE French baguette, fermier brie, truffle honey, truffle butter, shaved truffle	26	GRILLED OCTOPUS chorizo spiced Spanish octopus, roasted heirloom carrots, pea tendrils, lime crème fraîche, black garlic mole	29

SALADS

PURPLE & BLUE SALAD roasted beets, blueberries, grapes, red cabbage, pickled cucumber, buffalo milk blue cheese, pistachio, aged balsamic, olive oil	
AVOCADO GEM hass avocado, baby gem lettuce, breakfast radish, tarragon, green goddess dressing	
TRUFFLE CAESAR SALAD heirloom tomato, butter lettuce, artisan romaine, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing	
CHOPPED CHICKEN SALAD artisan romaine, avocado, pumpkin seed, drake farm goat cheese, roasted winter squash, cilantro lime vinaigrette	
PEACH & BURRATA honey roasted yellow peach, wild herb salad, French green beans, verjus honey vinaigrette	

WALLY'S CLASSICS

*STRIPED BASS summer vegetables tian, baby roasted eggplant, nicoise olive tapenade, charred heirloom cherry tomatoes, fresh tomato vinaigrette	
TRUFFLE BOLOGNESE veal & truffle ragu bianco, vesuviotti pasta, aged parmesan, shaved truffle	
*WAGYU NY STEAK FRITES American wagyu 9oz NY strip, glazed cipollini onion, béarnaise sauce, pommes frites	
*WALLY BURGER American wagyu burger, Old Amsterdam gouda, heirloom tomato, caramelized onions, Wally's sauce, housemade brioche bun, pommes frites	
TRUFFLE LENTILS ragout of French green lentils, English peas, truffle butter, shaved truffle	30

SANDWICHES

WALLY'S HERO genoa, capicola, mortadella, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic vinegar, ciabatta roll	27	14
GRILLED TUNA MELT albacore tuna salad, aged gruyère, brioche	28	13
TURKEY CLUB roasted turkey breast, bacon, heirloom roasted tomatoes, avocado, dijon aioli	28	15
PROSCIUTTO CAPRESE prosciutto di parma, heirloom tomato, buffalo mozzarella, wild arugula, basil pesto, ciabatta roll	26	17
TRUFFLE GRILLED CHEESE truffle cow & sheep's milk cheese, truffle bechamel, grilled country bread	28	16

PIZZETTA

BUFALINA PIZZETTA tomato sauce, buffalo mozzarella, sweet pickled chili, basil	40	22
TRUFFLE PIZZETTA porcini truffle purée, truffle oil, buffalo mozzarella, arugula	38	26
PROSCIUTTO PIZZETTA Prosciutto di Parma, housemade tomato sauce, buffalo mozzarella, basil, wild arugula	54	26
AU FROMAGE PIZZETTA mozzarella cheese, tomato sauce		19
SMOKED SALMON & CAVIAR PIZZETTA Calvisius Caviar, smoked salmon, leek crème fraîche, pickled fennel	32	40

SIDE DISHES

TRUFFLE POMMES FRITES grated parmesan, shaved truffle	22	TWICE-FRIED SMASHED FINGERLING POTATOES truffle salt	15
GRILLED MARKET VEGETABLES grilled summer market vegetables, cherry tomatoes, shelling beans, fava bean pesto	19	CHARRED BROCCOLINI arrow leaf spinach, crispy garlic chips, lemon garlic bagna cauda	16

Executive Chef: Eric l'Huillier
Wine Director: Michael Rone

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.