

**TAKEOUT • WINTER 2021**

**FOR THE TABLE**

**WOOD OVEN BAKED BRIE**  
French baguette, fermier brie, truffle honey, truffle butter, shaved truffle

**WINTER CHICORIES**  
lola rosa, castelfranco, moliterno truffle pecorino, garlic crouton, truffle caesar dressing

**KANPACHI CRUDO**  
hass avocado, winter citrus agua chile, cara cara orange, green kohlrabi koshu

21 **PURPLE & BLUE SALAD** 21  
roasted beets, blueberries, grapes, red cabbage, pickled cucumber, buffalo milk blue cheese, pistachio, aged balsamic, olive oil

26 **CHOPPED CHICKEN SALAD** 25  
artisan romaine, avocado, pumpkin seed, drake farm goat cheese, roasted winter squash, cilantro lime vinaigrette

28 **AVOCADO GEM** 25  
hass avocado, baby gem lettuce, breakfast radish, tarragon, green goddess dressing

**PIZZETTA**

**TRUFFLE PIZZETTA**  
porcini truffle purée, truffle oil, buffalo mozzarella, arugula

**BUFALINA PIZZETTA**  
tomato sauce, buffalo mozzarella, sweet pickled chili, basil

**AU FROMAGE PIZZETTA**  
mozzarella cheese, tomato sauce

**WINTER SQUASH PIZZETTA**  
smoked prosciutto, roasted winter squash, buffalo mozzarella, crispy sage, preserved chili oil

**SALAMI PICANTE PIZZETTA**  
dry cured spicy salami, pamplona chorizo, castelvetrano olive, buffalo mozzarella, tomato sauce

**WALLY'S CLASSICS**

**TRUFFLE LENTILS**  
ragout of French green lentils, English peas, truffle butter, shaved truffle

**WALLY BURGER**  
wagyu beef, Old Amsterdam gouda, heirloom tomato, caramelized onions, organic greens, Wally's sauce, pommes frites

**NY STEAK FRITES**  
dry age 9oz NY strip, pomme frites, glazed cipollini onion, bearnaise sauce

**PORTERHOUSE**  
dry age 29oz prime porterhouse, pomme puree, roasted baby carrots, mushroom bordelaise

**ROASTED BONE-IN WHOLE CHICKEN**  
smashed fingerling potatoes, broccoli, truffle chicken jus, shaved truffle

22 **ORA KING SALMON** 36  
roasted kuri squash, toasted farro, sprouting broccoli & spigarello, persimmon vinaigrette

19 **VEAL OSSO BUCO** 42  
braised veal shank grand mere, pearl onion, sweetbreads, mushrooms, baby vegetables, truffle pomme puree

19 **ROASTED DUCK** 48  
honey brined breast, confit leg stuffed swiss chard, chanterelle mushrooms, burst cranberry jus

21 **PORK CHOP** 38  
grilled tomahawk pork chop, charred oxheart cabbage, crispy fingerling potatoes, quince mustard

22 **TRUFFLE BOLOGNESE** 34  
veal & truffle ragu bianco, vesuviotti pasta, aged parmesan, shaved truffle

27 **LOBSTER RIGATONI** 32  
spicy lobster alla vodka, rigatoni pasta, calabrian chili breadcrumbs

**SIDE DISHES**

28 **GRILLED BROCCOLINI** 16  
toasted garlic, burnt lemon

45 **BRUSSELS SPROUTS** 17  
roasted baby brussels sprouts, candied pecans, roasted grapes, sunchoke, saba

120 **MOROCCAN CAULIFLOWER** 22  
pan-roasted mixed cauliflower, ras el hanout, preserved lemon purée, almonds, sultanas

100 **TRUFFLE POMMES FRITES** 22  
grated parmesan, shaved truffle

**TWICE-FRIED SMASHED FINGERLING POTATOES** 15  
truffle salt

**DESSERTS**

**CHOCOLATE MOCHA**  
dark chocolate fondant, espresso mascarpone cream, coffee cocoa nib soil, vanilla milk gelato

**LEMON TART**  
meyer lemon curd, Italian meringue, huckleberry mousse, crispy phylo tuile, lemon sorbet

15 **CARAMEL APPLE** 13  
sticky toffee date cake, roasted apples, salted caramel gelato, whiskey caramel sauce

14 **SALTED CARAMEL BROWNIE** 4

**General Manager: Christie Baker**  
**Executive Chef: Ryan Kluver**  
**Chef de Cuisine: Omar Zanders**