



SANTA MONICA

LUNCH • MARCH TAKEOUT 2020

FOR THE TABLE

<b>BURRATA</b> imported buffalo milk burrata, wild arugula, san danielle prosciutto, blackberries, grilled 5 grain, saba	27	<b>WOOD OVEN BAKED BRIE</b> French baguette, fermier brie, truffle honey, truffle butter, shaved truffle	20
<b>ROASTED BRUSSELS SPROUTS</b> roasted sunchoke, sweet potato, goat cheese, black garlic molasses	19	<b>GRILLED OCTOPUS</b> black garlic mole, roasted sweet potato, pea tendrils, lime crème fraîche	26

SALADS

<b>PURPLE &amp; BLUE SALAD</b> roasted beets, blueberries, grapes, red cabbage, pickled cucumber, buffalo milk blue cheese, pistachio, aged balsamic, olive oil	20
<b>AVOCADO GEM</b> hass avocado, baby gem lettuce, breakfast radish, tarragon, green goddess dressing	25
<b>CITRUS ENDIVE</b> gold belgium endive, blood orange, dehydrated olives, baby fennel, French watercress, kumquat vinaigrette	24
<b>GRILLED CHICKEN SALAD</b> treviso chopped salad, cranberry, farro, apple, mimolette, candied pumpkin seeds, pomegranate vinaigrette	25
<b>STEAK SALAD</b> caesar dressing, artisan romaine, chicory, pea tendril, cured egg yolk, aged pecorino	38
<b>SALMON SALAD</b> grilled king salmon, haricot vert, chickpea panisse, olive tapenade, roasted cherry tomato jus	29

PIZZETTA

<b>BUFALINA PIZZETTA</b> tomato sauce, buffalo mozzarella, sweet pickled chili, basil	19
<b>TRUFFLE PIZZETTA</b> porcini truffle purée, truffle oil, buffalo mozzarella, arugula	21
<b>RICOTTA PIZZETTA</b> prosciutto cotto, wild mushrooms, cherry tomato, spring onion, arugula	20
<b>SALAMI PICANTE PIZZETTA</b> dry cured spicy salami, pamlona chorizo, castelvetrano olive, buffalo mozzarella, tomato sauce	20
<b>AU FROMAGE PIZZETTA</b> mozzarella, tomato sauce	19
<b>MUSHROOM PIZZETTA</b> spinach pesto, fontina, manchego, mixed wild mushrooms	22

SANDWICHES

<b>WALLY'S HERO</b> genoa, capicola, mortadella, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic vinegar, ciabatta roll	14
<b>GRILLED TUNA MELT</b> albacore tuna salad, aged gruyère, brioche	13
<b>TURKEY CLUB</b> roasted turkey breast, bacon, heirloom roasted tomatoes, avocado, jalapeño aioli	15
<b>GRILLED VEGGIE</b> eggplant, artichoke, mama lil & piquillo peppers, chopped olive, tomato, French feta, arugula	13
<b>CAPRESE</b> mozzarella, heirloom tomatoes, pesto, basil, olive oil, balsamic vinegar, ciabatta roll	14
<b>FRENCH ONION GRILLED CHEESE</b> caramelized onion, aged gruyère, comte, 5 grain sourdough	15

WALLY'S CLASSICS

<b>MOROCCAN CAULIFLOWER</b> pan-roasted mixed cauliflower, ras el hanout, preserved lemon purée, almonds, sultanas	22
<b>GRASS FED PRIME RIB EYE</b> cipollini onion, béarnaise sauce, pommes frites	45
<b>WALLY BURGER</b> wagyu beef, Old Amsterdam gouda, heirloom tomato, caramelized onions, Wally's sauce, organic greens, pommes frites	28

SIDE DISHES

<b>TRUFFLE POMMES FRITES</b> grated parmesan, shaved truffle	22	<b>GRILLED BROCCOLINI</b> toasted garlic, burnt lemon	15
<b>TWICE-FRIED SMASHED FINGERLING POTATOES</b> truffle salt	15	<b>GRILLED ASPARAGUS</b> pistachio pesto, charred lemon	14

General Manager: Mina Jones  
Executive Chef: Ryan Kløver  
Chef de Cuisine: Alan Martínez