



SANTA MONICA

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
roasted beets, blueberries, grapes, red cabbage, pickled cucumber, buffalo milk blue cheese, pistachio, aged balsamic, olive oil

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

28 AVOCADO GEM
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

ENTREES

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

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

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

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

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

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

SIDE DISHES

28 GRILLED BROCCOLINI
toasted garlic, burnt lemon

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

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

100 TRUFFLE POMMES FRITES
grated parmesan, shaved truffle

TWICE-FRIED SMASHED FINGERLING POTATOES
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
sticky toffee date cake, roasted apples, salted caramel gelato, whiskey caramel sauce

14 SALTED CARAMEL BROWNIE

General Manager: Mina Jones
Executive Chef: Ryan Kluver
Chef de Cuisine: Alan Martinez