



LAS VEGAS LUNCH

FOR THE TABLE

MOROCCAN CAULIFLOWER

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

WOOD OVEN BAKED BRIE

French baguette, fermier brie, truffle honey, truffle butter, shaved truffle

HAMACHI CRUDO

sliced premium hamachi, honeydew melon, summer cucumber, lime, Jennifer Fisher spicy salt, thai infused coconut water

GRILLED OCTOPUS

chorizo spiced Spanish octopus, roasted heirloom carrots, pea tendrils, lime crème fraîche, black garlic mole

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 CAPRESE

imported buffalo milk mozzarella, summer peach, basil, grilled country bread, aged balsamic

WALLY'S CLASSICS

KING SALMON

golden chanterelles, sweet corn puree, piquillo peppers, salmon roe, brown butter toasted almonds

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

SANDWICHES

WALLY'S HERO

genoa, capicola, mortadella, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic vinegar, ciabatta roll

GRILLED TUNA MELT

albacore tuna salad, aged gruyère, brioche

TURKEY CLUB

roasted turkey breast, bacon, heirloom roasted tomatoes, avocado, dijon aioli

PROSCIUTTO CAPRESE

prosciutto di parma, heirloom tomato, buffalo mozzarella, wild arugula, basil pesto, ciabatta roll

TRUFFLE GRILLED CHEESE

truffle cow & sheep's milk cheese, truffle bechamel, grilled country bread

PIZZETTA

BUFALINA PIZZETTA

tomato sauce, buffalo mozzarella, sweet pickled chili, basil

TRUFFLE PIZZETTA

porcini truffle purée, truffle oil, buffalo mozzarella, arugula

PROSCIUTTO PIZZETTA

Prosciutto di Parma, housemade tomato sauce, buffalo mozzarella, basil, wild arugula

AU FROMAGE PIZZETTA

mozzarella cheese, tomato sauce

SQUASH BLOSSOM PIZZETTA

marinated summer squash, buffalo mozzarella, squash blossoms, basil pistou

SIDE DISHES

TRUFFLE POMMES FRITES

grated parmesan, shaved truffle

GRILLED MARKET VEGETABLES

grilled summer market vegetables, cherry tomatoes, shelling beans, fava bean pesto

TWICE-FRIED SMASHED FINGERLING POTATOES

truffle salt

CHARRED BROCCOLINI

arrow leaf spinach, crispy garlic chips, lemon garlic bagna cauda

General Manager: Laurent Gallais-Pradal

Executive Chef: Eric l'Huillier

Wine Director: Michael Rone