

# CRUDO

<b>OYSTERS*</b> daily selection of fresh oysters	3.50 PER	<b>SHRIMP &amp; CAVIAR*</b> pasta made of shrlmp, caviar, lemon vanilla sauce, chive oil	28
<b>HAMACHI*</b> charcoal evoo, red wine reduction, marinated moscato grapes, candied citrus	24	<b>SCALLOP CRUDO*</b> orange brown butter reduction, oregano breadcrumbs, calabrian chili, sundried tomato evoo	19

## CAVIAR SERVICE\*

blini, lemon crème fraiche, pickles,  
pickled onions, cured egg yolk butter

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01	<b>SIBERIAN CLASSIC</b>	80   28GR
02	<b>BELUGA CUVÉE</b>	130   28GR
03	<b>OSCIETRA ROYAL</b>	160   28GR

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# PIATTINI

<b>BURRATA</b> pistachio salsa verde, zucchini scapece, lemon, focaccia	18	<b>BRAISED OCTOPUS*</b> roasted tomato chutney, garden pea crema, potato mint & pecorino crispy croquette	25
<b>BEEF TARTARE*</b> capers, pickles, marinated onions, horseradish emulsion, crunchy parsnip, cured egg yolk butter	21	<b>SCALLOP AGLIO OLIO*</b> garlic & evoo potato crema, king oyster mushrooms, bok choy	24
<b>FOCACCIA</b> baked daily <b>BROWN BUTTER WHIPPED RICOTTA +5</b>	8	<b>MAINE LOBSTER*</b> honey balsamic glazed lobster, italian aromatic white wine emulsion, bok choy, dijonaise	29
<b>GAMBERI ROSSI</b> red Shrimp, roasted corn espuma, pickled green tomato trito, shrimp emulsion	18	<b>POMODORO CROQUETTES</b> tomato sauce croquettes, green tomato emulsion, crispy guanciale	15
<b>CHICKPEA VELLUTATA</b> seasonal mushrooms, lemongrass chickpea soup, candied chest nuts, garlic rosemary evoo	18	<b>POMODORINI E GAMBERI</b> pan seared red shrimp, garlic, parsley, cherry tomatoes	22

# LEGAMI

EXECUTIVE CHEF ANDREA CONGIUSTA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

20% gratuity added for parties of 6 or more

## PASTE

<b>RAVIOLI</b> ricotta, pomodoro, garlic, basil, 22 month parmigiano reggiano	26	<b>TAGLIOLINI LOBSTER</b> poached lobster tail, lobster bisque, dill, lemon butter sauce, tarragon	44
<b>SACCHETTI</b> 22 month parmigiano reggiano & leek filled pasta, goat cheese, seasonal mushroom ragout	29	<b>TORTELLINI WAGYU</b> prosciutto, mortadella & wagyu filled pasta, 22 month parmigiano butter sauce, red wine reduction	32

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## PIATTI

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### LASAGNA BOLOGNESE

spinach pasta, beef & pork bolognese  
ragu, bechamel, parmigiano reggiano

*minimum 2 ppl*

58

### ROMAN LAMB\*

lemon, mint, pecorino, white wine  
sauce, red wine & peppercorn reduction,  
crispy giudia baby artichokes

52

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### FILET MIGNON ALLA WELLINGTON\*

prosciutto di parma, mushrooms,  
puff pastry, confit potatoes

69

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### MEDITERRANEAN HALIBUT\*

pan seared filet, lemon caper sauce,  
roasted vegetable giardiniera

49

### POLLO ALLA MILANESE

chicken finissima, cherry tomatoes,  
arugula, candied citrus, 22-month  
parmigiano reggiano

32

### SOUTHERN DUCK\*

pan roasted breast, green tomato orange  
chutney, parsnip tagliatelle, mustard emulsion,  
pickled green tomatoes

47

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### INSALATE

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#### STAGIONALE

mesclun greens, marinated pears,  
beets, walnuts, goat cheese,  
apple vinaigrette

16

#### MISTICANZA

mesclun greens, kale, pickled red  
onions, parmigiano reggiano,  
focaccia crumble, balsamic  
grape reduction

15