

COCKTAILS

AMUSE ME	13
italian vodka, tomato, white balsamic, pepper, prosecco, oyster	
LEGAMI MARTINI	16
calabrian chili olive oil washed vodka, castelvetrano olive brine, burrata-stuffed olives SNACK SIDE CAR +2.5	
CHARLESTON WATER	17
rittenhouse rye, see the elephant amaro, brown sugar, peach, tea, san pelligrino	
THE KING'S SMOKE	17
jalapeno-infused tequila, sicilian blood orange liqueur, cilantro simple, carolina flake lime sea-salt, peroni	
SHHH! CLUB-ABOVE	16
malfy lemon gin, raspberry puree, basil, egg-white, prosecco	
ASHES TO ASHES	18
volcan tequila, mezcal, hibiscus cordial, lime, etna bianco wine, citrus foam	
QUASI-MOJITO	16
coconut water infused rum, arugula, lemon, elderflower tonic, faccia brutto, absinthe rinse	
DRESSED TO THE NINES	18
four roses bourbon, zacapa rum, honey crisp apple, lemon-infused honey, lambrusco float	
DRAFT VENETIAN SPRITZ	14
valencia orange, bubbles, rosemary	

ZERO PROOF

BUZZKILL	10
seedlip spice, hot honey, mango, tajin, lime	
INTO THE COSMOS	10
seedlip, raspberry basil puree, lime, bubbles	
ATHLETIC BREWING, NA BEER	7
golden ale	
EINS ZWEI ZERO, SPARKLING WINE	15
germany, blank de blancs	

CRUDO

OYSTERS* daily selection of fresh oysters	3.50 PER	BEEF TARTARE* capers, pickles, marinated onions, honey mustard zabaione, cured egg yolk butter	21
OYSTERS GRANITA* basil oil, apple champagne granita, salmon caviar	14	CRUDO OF THE DAY* daily fish selection, charcoal evoo, tomato, balsamic grape reduction	MKT

CAVIAR SERVICE*

brioche bread, lemon crème fraiche, pickled onions, cured egg yolk butter

01	ITALIAN WHITE STURGEON	80 286R
02	PRUNIER FRENCH OSETRA	120 286R
03	ORGANIC ROYAL BELUGA HYBRID	150 286R

PIATTINI

GNOCOCO FRITTO emilia romania fried dough with prosciutto di parma	9	SHRIMP & CAVIAR* shrimp made pasta, caviar, lemon vanilla sauce, chive oil	28
FOCACCIA ROSEMARINO baked daily WHIPPED RICOTTA NDUJA +5	8	FUNGHI MAITAKE sweet-red pepper pesto, toasted cashews, arugula	15
BEETROOTS goat cheese, kale & root salad, almond crema, mustard vinaigrette	13	FOIE GRAS* brioche, sc peaches, tomato chutney, and marinated lemon crème fraiche	21
CONFIT POTATOES bearnaise, red wine reduction	13	BRAISED OCTOPUS* fresh peas, capers, parsley potato espuma, roasted tomato honey chutney	24
CRISPY POLENTA tarragon, gorgonzola fondue	10	GEORGES BANK SCALLOPS* roasted corn sauce, sundried tomatoes, almond pesto, truffle butter	25
LOBSTER TARTIN fried lobster claws, spicy honey, sundried tomato emulsion, focaccia rosemarino	17	COUNTRY SQUAB* beetroot reduction, anchovy emulsion, marinated beets, pigeon thigh milanese	34

EXECUTIVE CHEF ANDREA CONGIUSTA

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

LEGAMI

PASTE

RAVIOLI ricotta, pomodoro, garlic, 24 month parmigiano reggiano, basil	26	KING CRAB TAGLIOLINI mussels, garlic, evoo, calabrian chili flakes	44
CAPPELLETTI goat cheese and herbs, butter pecan sauce, onion, sauteed mushrooms	28	TORTELLINI IN CROSTA puff pastry, classic tortellini, pork & beef ragu, bechamel, 24 month parmigiano reggiano	31

PIATTI

SCALLOP RISOTTO* bone marrow roasted scallops, pollen powder, saffron, juniper, parmigiano reggiano	39	MEDITERRANEAN LAMB* mustard sauce, fig leaf emulsion, crispy giudia artichokes, olive hazelnut tapenade	52
FILET MIGNON ALLA WELLINGTON* prosciutto di parma, mushrooms, puff pastry, confit potatoes			
68			

CHICKEN QUATTRO LIMONI candied lemon, lemongrass foam, roasted potato cream, cacciatora sauce	37	DUCK BREAST* marinated eggplant pesto, duck reduction, roasted onions, aromatic foam	46
VEAL MILANESE* bone-in, bearnaise red wine reduction	54	GROUPER* moscato marinated grapes, vicentina sauce, asparagus, salmon caviar	42

INSALATE	
FIELD GREENS mesclun greens, sweet corn & cauliflower, datterini tomatoes, mustard vinaigrette	SNOW PEAS SALAD mesclun greens, goat cheese, snow peas, shishito, onions
16	17