

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

CRUDO OF THE DAY*

daily fish selection, charcoal evoo, tomato, balsamic grape reduction

MKT

BEEF TARTARE*

capers, pickles, marinated onions, honey mustard zabaione, cured egg yolk butter

21

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

GNOCCHO 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

BRAISED OCTOPUS*

fresh peas, capers, parsley potato espuma, roasted tomato honey chutney

24

BEETROOTS

goat cheese, kale & root salad, almond crema, mustard vinaigrette

13

GEORGES BANK SCALLOPS*

roasted corn sauce, sundried tomatoes, almond pesto, truffle butter

25

CONFIT POTATOES

bearnaise, red wine reduction

13

COUNTRY SQUAB*

beetroot reduction, anchovy emulsion, marinated beets, pigeon thigh milanese

34

CRISPY POLENTA

tarragon, gorgonzola fondue

10

LOBSTER TARTIN

fried lobster claws, spicy honey, sundried tomato emulsion, focaccia rosmarino

17

LEGAMI

EXECUTIVE CHEF ANDREA CONGIUSTA

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

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

LOBSTER RISOTTO*

butternut squash, lobster, juniper,
parmigiano reggiano

41

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

BRASATO AL BAROLO

braised beef cheeks, barolo wine, celery root puree

46

GROUPER*

moscato marinated grapes, vicentina sauce,
asparagus, salmon caviar

42

INSALATE

FIELD GREENS

mesclun greens, sweet corn
& cauliflower, datterini tomatoes,
mustard vinaigrette

16

MISTICANZA

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

15