

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

SHRIMP & CAVIAR*

shrimp made pasta, caviar, lemon vanilla sauce, chive oil

28

CRUDO OF THE DAY*

hamachi crudo, charcoal evoo, tomato, balsamic grape reduction

23

CAVIAR SERVICE*

brioche bread, lemon crème fraiche, pickles, 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

BURRATA

pistachio salsa verde, zucchini scapece, lemon, focaccia

18

LOBSTER TARTIN

fried lobster claws, spicy honey, sundried tomato emulsion, brioche bread

17

BEEF TARTARE*

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

21

BRAISED OCTOPUS*

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

24

FOCACCIA ROSEMARINO

baked daily

WHIPPED RICOTTA NDUJA +5

8

GEORGES BANK SCALLOPS*

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

25

CONFIT POTATOES

bernaise, red wine reduction

13

ROASTED ASPARAGUS

parmigiano reggiano crema, crispy poached egg

17

YELLOWFIN TUNA*

marinated beetroots, almond crema, mustard emulsion

25

CRISPY POLENTA

pomodoro, shaved parmesan

14

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, pomodoro, marinated lemon	44
BOTTONI butternut squash, parmesan cream, brown butter, sage	28	PAPPADELLE AL RAGU braised oxtail ragu , pecorino romano, pomodoro	31
SHAVED BLACK TRUFFLE +18			

PIATTI

LOBSTER RISOTTO*

butternut squash, lobster, juniper,
parmigiano reggiano

41

MEDITERRANEAN LAMB*

red wine reduction, parsely emulsion, crispy
judia artichokes, olive hazelnut tapenade

52

FILET MIGNON ALLA WELLINGTON*

prosciutto di parma, mushrooms,
puff pastry, confit potatoes

68

ROASTED CHICKEN CACCIATORA

tomato glazed, roasted potato crema,
olives, pine nuts and capers

37

DUCK BREAST*

wildberry sauce,
cauliflower puree, mustard emulsion

46

BRASATO AL BAROLO

braised beef cheeks, barolo wine,
celery root puree

46

GROUPER*

salmon caviar, white wine leek sauce,
asparagus, marinated moscato grapes

44

INSALATE

FIELD GREENS

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

16

MISTICANZA

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

15