

## COCKTAILS

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

## ZERO PROOF

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

## CRUDO

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

## CAVIAR SERVICE\*

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

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

## PIATTINI

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

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

## PIATTI

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

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

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