

BRUNCH

CRUDO

OYSTERS*
daily selection of fresh oysters

3.50

HAMACHI CRUDO*
chive evoo, lemon, calabrian chili

22

PIATTINI

POMODORINI E GAMBERI
pan seared red shrimp, garlic, parsley, cherry tomatoes

22

MISTICANZA SALAD
seasonal greens, endive, pickled red onions, sc peaches, parmigiano reggiano, focaccia crumble grape balsamic reduction

16

FOCACCIA ROSEMARINO
baked daily
BROWN BUTTER WHIPPED RICOTTA +5

8

POMODORO CROQUETTES
tomato sauce croquettes, green tomato emulsion, crispy guanciale

15

BEEF TARTARE*
capers, pickles, marinated onions, honey-mustard emulsion, cured egg yolk butter

21

BURRATA
pistachio salsa verde, zucchini scapece, lemon, focaccia

15

PASTA

CARBONARA
tagliolini, pecorino cheese, egg yolk, guanciale, black pepper

28

LASAGNA BOLOGNESE
spinach pasta, beef & pork bolognese ragu, beschamel and parmigiano reggiano

29

RAVIOLI
ricotta, pomodoro, garlic, 22 month parmigiano reggiano, basil

26

SECONDI

MILANESE DI POLLO
chicken finissima, cherry tomato & arugula, candied citrus, 22 month parmigiano reggiano

29

LEGAMI BURGER*
fontina cheese, balsamic bacon jam, mustard emulsion, fried avocado, side arugula salad

19

STEAK & EGGS*
thinly sliced strips pan seared in white wine, sunny side up eggs, arugula, parmigiano shavings

29

AVOCADO TOAST
focaccia bread, crushed avocado, pickled onions, cherry tomatoes, green evoo, arugula

17

EGGS BENEDICT
bacon, poached egg, legami hollandaise, chives, brioche bread

18

CHICKEN SALAD
mesclun greens, avocado, cherry tomatoes, yellow zucchini, mustard vinaigrette

20

EGG ROSE TOAST
focaccia bread, legami bernaise, bacon, chives

16

CINNAMON HONEY BRIOCHE
toasted brioche bun, strawberries, gelato

15

SWEETS

NUTELLA FOCACCIA
fresh focaccia bread, strawberry shavings

15

STRAWBERRIES & WHIPPED CREAM
lemon, sugar, basil

14

LIBATIONS

THAT'S AMORE
tito's vodka, watermelon, mint, lemon, vanilla, prosecco

18

LEGAMI BLOODY
choice of spirit, italian peeled tomatoes, tomato juice, lemon, worcestershire

14

SAILOR'S MOON
tequila, st. germain, italian falernum, lime, habanero, butterfly pea flower

17

LA VIE EN ROSE'
gin, st. germain, pink grapefruit, moscato rose'

17

MAMBO ITALIANO
bourbon, lairds applejack, lime, grapefruit, cinnamon & cardamom, ginger beer

18

CAFFE' CORRETTO
vodka, licor 43, borghetti, fernet branca, cinnamon-cardamom syrup, espresso

17

MIMOSA
MAKE IT A BOTTLE +40

12

FRENCH PRESS 15
CAPPUCCINO 5

ESPRESSO 3.50
AMERICANO 4

JUICES 5
ASSORTED TEAS 5

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