

# LEGARE

## APERITIVI

Negroni 10

Spritz 9

Gin & Tonic 9

Old Fashioned 12

White Sbagliato 12

Italian 75 12

## SPUNTINI

Roasted garlic & oregano focaccia w/ olive oil 5

Olives 4

Prosciutto di San Daniele 15

Burrata Pugliese 9

## OYSTERS & CRUDO

Maldon Rock 5 (*per oyster*)

Beef tartare w/ egg yolk & “tartufo povero” 18

## ANTIPASTI

Calf’s liver w/ Roscoff onions 17

Fried brussels sprouts w/ spiced yoghurt & mascarpone 12

Smoked eel w/ seared gem lettuce & caesar dressing 18

Citrus salad w/ tardivo, mint & salted ricotta 16

## PRIMI

Clam & fennel risotto 21

Fettucelle w/ short-rib Genovese ragu 22

Delica pumpkin agnolotti w/ sage butter & chestnuts 23

## SECONDI

Duroc pork neck w/ pickled prunes, braised spinach & chickpeas 28

## DOLCI

Cannoli w/ chocolate & hazelnuts 6 (*per cannolo*)

Pear, almond & polenta cake w/ caramel sauce 10

Cheese plate 12

## DIGESTIVO

Limoncello Tosolini 9

Amaro Montenegro 9

Grappa Oro 14

Fernet Branca 10

Amaro Averna 11

*If you have any allergies or dietary requirements, please speak to your server. 100% of service charge goes to staff.*