



# LEGA

## 2017 NYC RESTAURANT WEEK

*July 24 - August 18*

*Mon-Fri Dinner*

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### PRIMI

Italian Butter Bean with Wild Mushroom Sott'aceto

*or*

Seabass Tartare, Sunflower, Orange

*or*

Fire-Roasted Cabbage, Caesar Flavors

### SECONDI

Malfadini, Rapini Pesto, Sweet & Sour Peppers

*or*

Black Shells, Ruby Shrimp, Local Calamari

*or*

Hanger Steak Vesuvius

### DOLCE

Budino "Cioccomenta"

*or*

Summer Berries al Vino Rosso, White Peach Sorbetto

### VINI AL BICCHIERE

Sardus Pater Vermentino 'Terre Finicie' 2015 ~ Sardinia..... 10

Leone di Castris Salice Salentino Riserva 2013 ~ Puglia.....10



*Chef Anthony Ricco & Pastry Chef Jason Casey*

