



LEGA

2017 NYC RESTAURANT WEEK

July 24 - August 18

Mon-Fri Dinner

42

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

Feudi di San Gregorio *Fiano di Avellino* 2013~ Campania..... 10

Cantine Olivella *Lacrima Nero* 2015 ~ Campania.....10



Chef Anthony Ricco & Pastry Chef Jason Casey

