



LEGA

2017 NYC RESTAURANT WEEK

July 24 - August 18

Mon-Fri Lunch

29

PRIMI

Tuna Crudo, Sicilian Citrus, Bresaola

or

Baby Gem Salad, Sicilian Sesame Dressing

or

Eggplant Caponata, Pinenut Agrodolce, Yogurt

SECONDI

Bucatini, Toasted Garlic, Chili, Kale, Parmigiano

or

Chicken Rosalina, Lemon, Blistered Peppers

or

Local Bass, Franca's Beans, Preserved Tomato

DOLCE

Toasted Almond Panna Cotta, Apricot Sorbetto

or

Coffee Zabaglione, Walnut Brownie, Caramel

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