

\*This is an example dinner menu.  
Menus are subject to daily changes.

### Zuppette

Tomato Basil – 7  
Butternut Squash – 7  
Watermelon Gazpacho - 7

### Insalata

Wood Fired Romaine- 12  
Warm garlic oil, pecorino, lemon preserves, balsamic  
Warm Greens – 12  
Arugula, spinach, basil, pancetta, garlic, onion, ricotta salatta, sherry vinegar  
Burrata Caprese – 11  
Burrata mozzarella, fresh tomato, balsamic, garlic, basil  
Arugula – 11  
Fresh tomatoes, pine nuts, pecorino, lemon truffle  
Farm Greens – 10  
Roasted beets, tomatoes, ricotta salatta, citrus dressing  
\*Sicilian Caesar – 8  
Currants, pine nuts, parmesan, anchovy-lemon dressing

### Antipasti

Wood Fired Octopus – 12  
Wood fired vegetables, balsamic  
NC Crab Cakes – 12  
Salsa Verde, balsamic  
Lemon Calamari Fritti – 9  
Greens, spicy tomato sauce  
Fried Tuna Ravioli – 9  
Balsamic crema  
PEI Mussels Fra Diavolo– 12  
Spicy pomodoro  
Wood Fired Blue Point Oysters – 12  
Taleggio, pesto  
Roasted Grape Leaves – 9  
Lamb, walnuts, goat cheese, gremolata  
Chicken Meatballs – 8  
Pomodoro, pinenuts  
Fried Green Tomato– 9  
Gorgonzola, pomodoro, gremolata  
Pumpkin Gnocchi – 8  
Lemon brown butter

### Legne Pizza

Octopus - 18  
Fresh mozzarella, fennel seed, crushed pepper, pomodoro  
Sopressata – 18  
Onions, asiago, fontina, mushrooms, tomatoes, rosemary  
Napoli – 18  
Coppa ham, gorgonzola, olive, tomato, basil pesto, chorizo  
Mission Fig - 16  
Fig, Prosciutto, taleggio, walnut pesto  
Local Apple- 16  
Gorgonzola, mozzarella, chicken, pine nuts, rosemary  
Americana - 16  
Sopressata, pepperoni, coppa, olives, mozzarella, pomodoro  
Wild Forest – 17  
Mushrooms, artichoke, goat cheese, mozzarella, greens, truffle oil  
La Blanca - 16  
Gorgonzola, fontina, artichoke, garlic, truffle oil  
Margherita - 14  
Fresh mozzarella, pomodoro, tomato, asiago

### Secondi

Pesto Rubbed Whole Branzino – 28  
Lemon risotto, WF vegetables, pepperonata  
Crispy Flounder – 24  
Crispy polenta, WF vegetables, truffle corn crema  
Pistachio Crusted Grouper – 26  
Potato gratin, WF vegetables, orange gremolata  
Wood Fired Salmon Piccata – 22  
Mussel risotto, WF vegetable, lemon caper butter  
NC Trout Almondine – 24  
Potato gratin, WF vegetable, beet relish  
Blackened Tuna - 22  
Beet risotto, WF vegetables, orange relish  
Pan Seared Scallops – 26  
Clam risotto, WF vegetables, truffle corn crema  
Risotto Milanese – 26  
Fresh lobster, mussels, shrimp, saffron risotto  
Lamb Shank – 28  
Crispy polenta, WF vegetables, celery & parmesan relish  
\*Blackened Petite Filet & Shrimp – 26  
Mushroom risotto, WF vegetables, mushroom marsala  
\*Ribeye alla Griglia – 26  
Clam risotto, WF vegetables, taleggio, lemon butter  
Blackened Sirloin & Scallops – 26  
Saffron risotto, WF vegetables, mushroom marsala  
\*Hanger Steak – 21  
Lemon risotto, WF vegetables, chimichuri  
\*Peppercorn Veal Chop – 29  
Mushroom risotto, WF vegetables, cucumber relish  
Pork Tenderloin – 21  
Mushroom risotto, WF vegetables, peperonata  
Rosemary Chicken – 19  
Mushroom risotto, lentils, lemon aioli  
Chicken Mushroom Marsala – 19  
Lemon risotto, WF vegetables, mushroom marsala

### Pasta

Cioppino – 26  
Fresh lobster, shrimp, mussels, spicy pomodoro, linguini  
Puttanesca – 24  
Fresh Tuna, shrimp, mussels, olives, capers, tomato, penne  
Seared Salmon – 22  
Mushroom marsala crema, cavatelli  
Shrimp & Scallop Scampi – 26  
Tomatoes, pine nuts, garlic butter, basil, vermicelli  
Seafood Pesto – 24  
Shrimp, calamari, mussels, pistachio pesto, linguini  
Bolognese – 18  
Beef, lamb, pork, greens, rigatoni  
Meatballs Amatriciana – 18  
Sicilian meatballs, tomato, rigatoni, greens  
Chicken Gorgonzola – 19  
Walnuts, roasted pepper, spinach, gorgonzola, rigatoni  
Chicken Parmesan – 18  
Greens, olives, red pepper, fontina, tomato, linguini  
Wild Mushrooms – 18  
Wild mushrooms, truffle oil, greens, pappardelle  
Eggplant Parmesan -- 17  
Peppers, spinach, goat cheese, fontina, pomodoro, vermicelli  
Vegetable Lasagna – 17  
WF vegetables, greens, pomodoro  
Winter Primavera – 16  
WF vegetables, roasted pumpkin, basil, pecorino