

APPETIZERS

GARLIC BREAD | HALF 10/ FULL 14

Warm, golden-toasted Italian bread brushed with garlic butter, Pecorino Romano, and a drizzle of EVOO.

NONNA’S FAMOUS MEATBALL SALAD | 16

Two wagyu meatballs, ricotta, romaine, arugula, red onion, cherry tomatoes, Kalamata olives, and Pecorino Romano, tossed in red wine vinaigrette.

CAESAR | 15

Crisp romaine tossed in house-made Caesar dressing with croutons and Pecorino Romano.

WEDGE | 16

Romaine wedge with blue cheese dressing, Big Daddy bacon, cherry tomatoes, red onions, balsamic drizzle, and croutons.

ITALIAN CHOPPED | 18

Romaine with soppressata, prosciutto cotto, mortadella, salami, mozzarella, provolone, chickpeas, olives, cherry tomatoes, red onion, and Parmigiano Reggiano.

BURRATA | 16

Imported burrata with 24-month San Daniele prosciutto, arugula, and EVOO.

ARANCINI | 12

wagyu beef, mozzarella, rice

WAGYU BEEF MEATBALLS | 15

Two handmade wagyu meatballs in velvety tomato sauce, topped with fresh ricotta.

***PEI MUSSELS | 15**

Steamed mussels in fragrant tomato broth with cherry tomatoes.

FIRECRACKER SHRIMP | 16

Crispy shrimp tossed with garlic, herbs, and spicy seasonings for a bold zesty bite.

EGGPLANT ROLLATINI | 14

Eggplant roulades filled with ricotta, baked in tomato sauce and molten mozzarella.

WOOD ROASTED WINGS | 16

24-hour marinated wings, wood roasted
Choice of ranch or blue cheese and garlic parmesan or hot sauce.

CALAMARI FRITTI | 16

Flash-fried calamari with spicy cherry peppers.

CLAMS OREGANATA | 15

Baked clams with garlicky white wine butter, herbs, and toasted breadcrumbs.

***BEEF CARPACCIO | 16**

Thin-sliced raw beef with creamy aioli, arugula salad, capers, and shaved Parmigiano Reggiano.

GRILLED OCTOPUS | 18

Charred, tender octopus marinated in garlic and herbs
bright citrus notes.

CHARCUTERIE BOARD | 22

24-month San Daniele prosciutto, Calabrese salami, soppressata, mortadella, spicy salami, Parmigiano Reggiano, fontina, fresh mozzarella, giardiniera, olives, fig spread, and crostini.

FRESH PASTA

RAVIOLI | 23

House-made ricotta and Parmigiano Reggiano
ravioli in slow-simmered marinara.

PAPPARDELLE | 25

Wide pasta ribbons with slow-cooked
wagyu in hearty ragu Bolognese.

FETTUCCINE NERO | 32

Squid ink fettuccine in Calabrian chili pink sauce
with lobster and shrimp.

LASAGNA | 27

Layers of pasta, wagyu, ricotta, mozzarella,
and marinara, baked until golden brown.

All pasta made in house fresh daily

LINGUINE | 27

Broccoli rabe and Italian sausage in a garlicky
reduction.

GARGANELLI | 25

Carbonara silky egg-cream sauce
crispy guanciale.

MEZZI RIGATONI | 25

Rigatoni in house-vodka sauce.
(Make it spicy add Calabrian chili)

SPAGHETTI | 25

Wagyu meatballs in rich marinara.

FETTUCCINE | 25

Velvety Alfredo sauce.

LOBSTER RAVIOLI | 32

Lobster-filled ravioli in a spicy, creamy
seafood sauce.

***LINGUINE CLAMS | 27**

Linguine in garlicky tomato broth
plump clams and cherry tomatoes.

MAIN COURSES

BONE-IN CHOP | 28

Grilled pork chop with sweet-and-sour peppers,
fresh herbs, and pan jus.

PRIME NY STRIP | 52

16 oz. aged prime New York strip topped with
garlic-herb compound butter, served with
mashed potatoes.

PRIME FILET MIGNON | 49

8 oz. tender filet topped with garlic-herb
compound butter, served with mashed potatoes.

PRIME RIBEYE | 54

16 oz. marbled prime rib-eye topped
with garlic-herb compound butter,
served with mashed potatoes.

SIGNATURE BURGER | 20

Dry-aged chuck, brisket, and short rib
blend with signature sauce, American
cheese, lettuce, tomato, onion, pickles,
and a side of fries.

SURF & TURF | 46

5 oz. filet paired
6 oz. Maine lobster tail
mashed potatoes.

***ATLANTIC SALMON | 32**

Flaky salmon glazed with miso honey, served with
bok choy and white rice.

***RED SNAPPER | 36**

Delicately broiled with garlic, herbs, EVOO, and
white wine reduction, served with white rice and
char-grilled asparagus.

***BRANZINO | 36**

Butterflied branzino broiled, served with white
rice, asparagus, and light sauce.

***BLACK GROUPER | 39**

Blackened grouper topped with pineapple salsa,
served with white rice and sautéed bok choy.

NONNA’S WAY

Customize your ideal Italian classic. Select a premium protein, pair it with a signature style, and
elevate it with optional add-ons for a personalized, unforgettable meal.

PROTEINS

EGGPLANT | 23

CHICKEN | 25

PORK CHOP | 28

VEAL CHOP | 45

- **Parmigiana:** Smothered in melted mozzarella and rich tomato sauce for ultimate comfort.
- **Crispy Milanese:** Golden-breaded and fried to crunchy perfection with bright lemon notes.
- **Francese:** Lightly battered and sautéed in a white wine lemon butter sauce for zesty elegance.

STYLES

ADD ONS (3 each) Burrata, Sausage, Cherry Peppers

Enhance your dish with a 6 oz. succulent Maine lobster tail 18

SIDES

10

HANDCUT FRIES

MAC & CHEESE

BROCCOLI RABE

CREAMED SPINACH

WILD MUSHROOM

SWEET CREAMED CORN

MASHED POTATOES

ONION RINGS

Our menu has been thoughtfully curated by our chef, with each dish crafted to deliver a balanced & intentional flavor experience. To preserve the integrity of these creations, we kindly ask that no modifications be made to menu items. Altering ingredients can compromise the overall quality & harmony of the dish. Please inform your server if you have any dietary restrictions or allergies. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. PARTIES OF 6 OR MORE WILL INCUR A 20% AUTOMATIC GRATUITY.

7205 Estero Blvd. Unit E550 Fort Myers Beach, FL, 33931
239.215.0255 | legnoik.com | Guest WIFI: bemyguest