LEGNO
ITALIAN KITCHEN
FORT MYERS BEACH

APPETIZERS

GARLIC BREAD | HALF 10 / FULL 16
Italian bread from Melone's Bakery in Staten Island, NY brushed with garlic butter, Pecorino Romano, and EVOO

NONNA'S FAMOUS MEATBALL SALAD | 21
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 | 21
Romaine with soppressata, prosciutto cotto, mortadella, salami, mozzarella, provolone, chickpeas, olives, cherry tomatoes, red onion, and Parmigiano Reggiano.

BURRATA | 19
Imported burrata with 24-month San Daniele prosciutto, arugula and EVOO.

ARANCINI | 16
wagyu beef, mozzarella, rice, peas

NONNA'S MEATBALLS | 17
Housemade served with ricotta, Pecorino Romano, crostini, marinara

MUSSELS | 17
Steamed mussels in fragrant tomato broth with cherry tomatoes.

FIRECRACKER SHRIMP | 17
Crispy shrimp tossed with garlic, herbs, and spicy seasonings for a bold zesty bite.

EGGPLANT ROLLATINI | 16
Stuffed with ricotta, topped with mozzarella, marinara and pecorino romano

CHICKEN WINGS | 17
Choice of Buffalo, BBQ, Sweet Chili, Garlic Parmesan or Hot Sauce. Served with ranch or blue cheese dressing

CALAMARI FRITTI | 19
Flash-fried calamari with spicy cherry peppers.

CLAMS OREGANATA | 18
Littleneck clams baked in white wine butter, herbs, and toasted breadcrumbs.

BEEF CARPACCIO | 21
Thin-sliced prime meet with creamy aioli, arugula salad, capers, and shaved Parmigiano Reggiano.

GRILLED OCTOPUS | 22
Charred, tender octopus marinated in garlic and herbs bright citrus notes.

FRIED ZUCCHINI STICKS | 16
Served with marinara or fra diavolo

FRESH PASTA

All pasta made in house fresh daily

RAVIOLI | 26
House-made ricotta and Parmigiano Reggiano ravioli in slow-simmered marinara.

PAPPARDELLE | 28
Wide pasta ribbons with slow-cooked wagyu in hearty ragù Bolognese.

FETTUCCINE NERO | 38
Squid ink fettuccine in Calabrian chili pink sauce with lobster and shrimp.

LASAGNA | 29
Layers of pasta, wagyu, ricotta, mozzarella, and marinara, baked until golden brown.

LINGUINE | 29
Broccoli rabe and Italian sausage in a garlicky reduction.

GARGANELLI | 28
Carbonara silky egg-cream sauce crispy guanciale.

MEZZI RIGATONI | 28
Rigatoni in house-vodka sauce.
(Make it spicy add Calabrian chili)

SPAGHETTI | 28
Wagyu meatballs in rich marinara.

FETTUCCINE | 28
Velvety Alfredo sauce.

LOBSTER RAVIOLI | 39
Lobster-filled ravioli in a spicy, creamy seafood sauce.

***LINGUINE CLAMS | 32**
Linguine in garlicky tomato broth plump clams and cherry tomatoes.

MAIN COURSES

PARMIGIANA
CHICKEN 28 | VEAL 37 | EGGPLANT 26
Baked with marinara and melted mozzarella

MILANESE
CHICKEN 28 | VEAL 37 | EGGPLANT 26
Arugula, cherry tomato, red onion, pecorino romano

FRANCESE
CHICKEN 28 | VEAL 37
Lightly egg-battered, sauteed in white wine lemon butter sauce

PICATTA
CHICKEN 28 | VEAL 37
Capers, white wine lemon butter sauce

SHRIMP OREGANATA | 36
Italian seasoned breadcrumbs, sauteed spinach, lemon butter sauce

BONE-IN CHOP | 34
Grilled pork chop with sweet-and-sour peppers, fresh herbs, and pan jus.

SIGNATURE BURGER | 22
Dry-aged chuck, brisket, and short rib blend with signature sauce, American cheese, lettuce, tomato, onion, pickles, and a side of fries.

FRESH CATCH

SALMON | 34
Miso glazed, served with bok choy and white rice

BRANZINO | 42
Butterflied branzino broiled, served with whiterice, asparagus, and light sauce.

RED SNAPPER | 39
Delicately broiled with garlic, herbs, EVOO, and white wine reduction, served with white rice and char-grilled asparagus.

USDA PRIME STEAKS

PRIME FILET MIGNON | 54
8 oz. tender filet topped with garlic-herb compound butter, served with mashed potatoes.

PRIME NY STRIP | 56
16 oz. aged prime New York strip topped with garlic-herb compound butter, served with mashed potatoes.

PRIME RIBEYE | 56
16 oz. marbled prime rib-eye topped with garlic-herb compound butter, served with mashed potatoes.

SURF & TURF | 58
5 oz. filet paired with 6 oz. Maine lobster tail mashed potatoes.

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

SIDES

10

STRAIGHT FRIES | **MAC & CHEESE** | **BROCCOLI RABE** | **PARMESAN RISOTTO**
WILD MUSHROOM | **ASPARAGUS PARMESAN** | **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.

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LEGNO SIGNATURE
Guest favorites & house specialties