LEGNO
ITALIAN KITCHEN
FORT MYERS BEACH

LUNCH MENU

AVAILABLE 11AM-3PM

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, 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

SOUP OF THE DAY | 8

SANDWICHES

PARMIGIANA | 20
Served on a New York–style hero roll with rich marinara and our signature mozzarella blend.
Chicken | Meatball | Eggplant

HOT ITALIAN | 21
A bold blend of prosciutto cotto, soppressata, Calabrese salami, layered with melted provolone, hot cherry peppers, crisp lettuce, vine-ripened tomatoes, and Bermuda onion, drizzled with balsamic reduction.

JOHNNY'S RB | 21
Shaved, seasoned beef piled high on a New York–style hero roll with hot cherry peppers, American cheese, provolone dipped in our house-made au jus, and served with a side of warm au jus for the perfect finish

SAN GENNARO SANDWICH | 18
Italian bread layered with sausage, peppers, and onions.

MORTADELLA MAESTRO | 21
Imported pistachio mortadella layered with tomato, arugula, onion, stracciatella, provolone, and a touch of pesto for a refined Italian classic.

BIG DADDY | 21
Mortadella, big daddy bacon, fresh mozzarella, arugula, and sun-dried tomatoes, drizzled with balsamic reduction.

BREAKFAST ITALIANO | 17
Scrambled eggs, diced onion, and roasted potatoes, finished with signature sauce and American Cheese and provolone.

SAN DANIELE | 21
Italian bread stacked with 24-month aged San Daniele prosciutto, imported burrata, roasted red peppers, tomato, arugula, onion, balsamic reduction, and EVOO.

NEW YORK CHEESESTEAK | 21
Italian bread filled with shaved prime ribeye, caramelized onions, and melted white American cheese.

SIGNATURE BURGER | 20
Dry-aged chuck, brisket, and short rib blend topped with signature sauce, American cheese, lettuce, tomato, onion, pickles, and served with a side of fries.

SHRIMP PO BOY | 21
Lightly battered shrimp tossed in pesto, set on a garlic-brushed New York–style hero roll with shredded lettuce and diced tomatoes.

NONNA'S EGGPLANT | 20
Italian bread with sun-dried tomato spread, golden-fried eggplant, ricotta, shredded mozzarella, basil, finished with EVOO and balsamic reduction.

THE GOLDEN CUTLET | 20
Golden-fried chicken cutlet with melted provolone, arugula, Bermuda onion, and vine-ripe tomato on Italian bread.

GRILLED POLLO PROVOLONE | 21
Italian bread with sun-dried tomato spread, house-marinated grilled chicken, melted provolone and fresh mozzarella, and broccoli rabe.

FRESH PASTA

All pasta made in house fresh daily

RAVIOLI | 20
House-made ricotta and Parmigiano Reggiano ravioli in slow-simmered marinara.

PAPPARDELLE | 20
Wide pasta ribbons with slow-cooked wagyu in hearty ragù Bolognese.

LASAGNA | 24
Layers of pasta, wagyu, ricotta, mozzarella, and marinara, baked until golden brown.

MEZZI RIGATONI | 20
Rigatoni in house-vodka sauce.
(Make it spicy add Calabrian chili)

SPAGHETTI | 20
Wagyu meatballs in rich marinara.

FETTUCCINE | 20
Velvety Alfredo sauce.

LINGUINE CLAMS | 24
Linguine in garlicky tomato broth plump clams and cherry tomatoes.

12" WOOD-FIRED PIZZAS

GLUTEN FREE CRUST AVAILABLE +4

CHEESE | 16
Traditional cheese pizza
Tomato Sauce, Mozzarella *add topping 2*

CALABRIAN | 23
Tomato Sauce, Spicy Calabrese Soppressata, Mozzarella, Kalamata Olives

APULIAN | 21
Tomato Sauce, Mozzarella, Caramelized Onions

WHITE WOOD | 23
Mortadella, Stracciatella, Pistachio, Burrata, Pesto, Basil

MARGHERITA | 20
Tomato Sauce, Fresh Mozzarella, Basil, Evoo

PARMA | 23
Mozzarella, Prosciutto, Arugula, Shaved Parmesan, EVOO

QUATTRO STAGIONI | 23
Tomato Sauce, Mozzarella, Artichokes, Prosciutto Cotto, Sauteed Mushroom, Kalamata Olives, EVOO

HOT HONEY | 23
Tomato Sauce, Mozzarella, Stracciatella, Pepperoni, Hot Honey, Basil

SPECIALITES

CALZONE | 18
Filled with a Blend of Fresh Ricotta, Mozzarella Cheese Imported Pecorino Romano

SICILIAN | 21
Square Pizza
Tomato Sauce, Mozzarella

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