

Legato Menu

Appetizers

Calamari 20

fresno peppers, jalapeno avocado crema, sambal aioli, fresh lemons

BBQ Ribs (6) \$18 | (12) 37

served with coleslaw and charro beans

Wings (6) 14 | (12) 25

buffalo or bbq sauce, carrots and celery, ranch or blue cheese dressing

Pistachio Crusted Beef Carpaccio 22

thinly sliced beef tenderloin, shaved pecorino romano, tarragon vinaigrette, arugula, pickled fresno peppers, preserved lemon oil, crispy potato stix

Menu

Capriccosa Pizza 26

mozzarella, crimini mushroom, cotto ham, gaeta olives, artichokes, pomodoro

Carnivora Pizza 26

pepperoni, fennel sausage, mozzarella, fontina, pomodoro, cotto ham, mediterranean oregano

Grilled Flatbread 19

roasted garlic oil, mozzarella, goat cheese, roasted red peppers, arugula, pickled red onion, pine nuts, saffron honey

Santa Fe Margherita Pizza 22

fresh mozzarella, homemade pomodoro sauce, heirloom tomatoes, green chile, fresh basil

Tesuque Pizza 29

roasted garlic oil, fontina, goat cheese, smoked oyster mushrooms, crimini mushroom, green chile

Kid's Pizza 13

ingredients red sauce, choice of mozzarella, or pepperoni

Desserts

Mascarpone Limoncello Cake 12

Chocolate Brownie 12

served with vanilla ice cream & chocolate syrup

Crème Brulee of the Day 12

served with whipped cream & berries

Pineapple Upside Down Cake 12

Ice Cream 5

lemon sorbet | raspberry sorbet | chocolate ice cream | vanilla ice cream | gelato espresso

20% Gratuity may be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please alert the staff if you have any allergies or dietary restrictions.

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Chef Randy Tapia | General Manager James L. Naranjo