

◆◆◆◆◆◆◆◆◆◆ IL CRUDO DI PESCE ◆◆◆◆◆◆◆◆◆◆

PASSERA DI MARE*

fluke, sea urchin, mustard seeds, dill _____ 27

SALMONE*

salmon, celery, horseradish, white currant _____ 25

TONNO*

yellowfin tuna, tomato, black olives, oregano _____ 25

RICCIOLA*

hamachi, domenica fiore olive oil, parsley, sorrento lemon, tellicherry black pepper ____ 27

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please let us know if you have any food allergies or dietary restrictions.

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VITELLO TONNATO*

veal, tuna-caper sauce, bell peppers _____ 27

PARMIGIANA DI MELANZANE

baked eggplant, tomato, 30 month-aged parmigiano reggiano, basil _____ 22

SAN DANIELE

20 month-aged prosciutto from san daniele, buffalo mozzarella _____ 28

CARPACCIO DI MANZO*

black angus beef, mostarda di cremona, mushrooms,
30 month-aged parmigiano reggiano _____ 26

CAPRESE

kumato tomatoes, frantoio franci bio olive oil, buffalo mozzarella, basil _____ 25

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CASA LEVER SALAD

organic misticanza, avocado, buffalo mozzarella, castelvetrano olives,
grape tomatoes, radish _____ 24

CARCIOFI

artichokes, wild arugula, 24 month-aged parmigiano reggiano _____ 26

BARBABIETOLE

red beetroot, tonjes farm yogurt, sunflower seeds, fresh herbs _____ 19

UOVO FRITTO*

crispy organic egg, white asparagus, green asparagus, chanterelle mushrooms _____ 21

ACCIUGHE

fillets of anchovies from cantabrico, beppino ocelli butter, parsley _____ 26

CALAMARI

squid, broccoli rabe, yukon potatoes, squid ink, salmoriglio _____ 21

LA PASTA

Casa Lever serves the finest pasta from Cavalier Giuseppe Cocco.

Gluten-free and whole wheat pastas are also available.

CACIO E PEPE

spaghetti, pecorino di fossa, ferrarini italian butter, tellicherry black pepper _____ 24

CARBONARA*

spaghetti, organic egg, guanciale, pecorino di fossa, tellicherry black pepper _____ 25

AMATRICIANA

mezze maniche, pecorino di fossa, tomato, guanciale _____ 29

BOTTARGA

vermicelli, grey mullet bottarga, shallot purée _____ 29

RICCI DI MARE*

linguine, sea urchin, alaskan king crab, peperoncino _____ 32

VONGOLE

spaghetti, manila clams, peperoncino, garlic, parsley _____ 29

A RISOTTO A DAY...

chef's daily risotto

M/P

..... IL PESCE

RAZZA

skate wings, gazpacho, tomato salad, pesto trapanese, basil 29

BACCALÀ

cod, taggiasca olives, capers, pine nuts 39

SALMONE*

scottish salmon, borlotti beans, tondini beans, pickled cipollini, salsa verde 41

ZUPPA

market catch of the day in a traditional fish tomato sauce 49

..... LA CARNE

CUTELÈTA ALLA MILANESE

traditional breaded veal, wild arugula, tomato, 30 month-aged parmigiano reggiano ____ 49

POLLO

heritage chicken, peas, asparagus, scallion, black garlic, marjoram 38

SKIRT STEAK*

salmoriglio-marinated, potato croquette, roasted grape tomatoes 29

OSSOBUCO ALLA MILANESE

slow-braised veal shank, seared saffron risotto, bone marrow 48

..... SIMPLY COOKED

– GRILLED OR SEARED TO YOUR TASTE –

select an accompanying sauce: Salmoriglio, Citrus, Peperoncino, Dijon

BRANZINO <i>european bass caught at the estuaries of italian rivers</i>	_____	47
SOGLIOLA DI DOVER <i>of a region called normandy in the western part of france</i>	_____	M/P
BACCALÀ <i>from iceland, the country with the coldest waters</i>	_____	38
SALMONE* <i>caught in the north sea of scotland</i>	_____	34
POLLO <i>locally-raised landaise brown chicken in quakertown, pennsylvania</i>	_____	35
PAILLARD DI VITELLO <i>organically fed in nebraska</i>	_____	49
NEW YORK STRIP* <i>20oz ... dry-aged classic mid-western prime</i>	_____	78
NEW YORK STRIP* <i>40oz</i>	_____	155

CONTORNI

SWISS CHARD, PEPERONCINO, GARLIC

YUKON GOLD POTATOES, ONION, ROSEMARY

GRILLED ASPARAGUS, LEMON, TARRAGON

BABY SPINACH, MALDON SALT, OLIVE OIL

ROASTED BABY CARROTS, DILL, BLACK PEPPER

SUMMER SQUASH, BLACK OLIVES, BASIL

BEANS, HEIRLOOM CHERRY TOMATOES, RED ONION

– 11 EACH –