

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

PASSERA DI MARE*

fluke, sea urchin, mustard seeds, dill _____ 27

SALMONE*

salmon, celery, horseradish, cape gooseberry _____ 25

TONNO*

ahi tuna, moondrop grapes, himrod grapes, sunchokes _____ 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 _____ 24

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, radishes _____ 24

CARCIOFI

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

BARBABIETOLE

heirloom beetroot, baby carrots, chives, hazelnuts, sour cream _____ 23

UOVO FRITTO*

crispy organic egg, hen of the woods mushrooms, celery root, black truffle _____ 26

ACCIUGHE

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

SEPPIA E CALAMARI

cuttlefish, calamari, swiss chard, yukon potato, lemon _____ 23

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 _____ 25

BOTTARGA

vermicelli, grey mullet bottarga, shallot purée _____ 29

RICCI DI MARE*

linguine, sea urchin, alaskan king crab, peperoncino _____ M/P

VONGOLE

spaghetti, manila clams, peperoncino, garlic, parsley _____ 31

A RISOTTO A DAY...

chef's daily risotto

M/P

IL PESCE

RAZZA

skate wings, maitake mushrooms, white cauliflower, pomegranate 29

BACCALÀ

cod, taggiasca olives, capers, pine nuts 39

SALMONE*

scottish salmon, bulgur, kabocha squash, salsify, leek sugo 42

ZUPPA

market catch of the day in a traditional fish tomato sauce M/P

LA CARNE

CUTELÈTA ALLA MILANESE

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

POLLO

heritage chicken, potato, savoy cabbage, mustard 39

SKIRT STEAK*

prime beef, red corn polenta, chianti gravy, black pepper 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>	_____	37
SALMONE* <i>caught in the north sea of scotland</i>	_____	37
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

BABY SPINACH, OLIVE OIL, MALDON SALT

BRUSSELS SPROUTS AND ALMONDS

SWISS CHARD, PEPERONCINO, GARLIC

ROMANESCO AND PESTO TRAPANESE

POTATOES, GARLIC, ROSEMARY, SAGE

ROASTED BABY CARROTS, DILL, BLACK PEPPER

BROCCOLI RABE, CACIO E PEPE

– 11 EACH –