

◆◆◆◆◆◆◆◆◆◆◆◆◆◆◆◆ **CRUDI DI PESCE** ◆◆◆◆◆◆◆◆◆◆◆◆◆◆◆◆
— RAW BAR —

PASSERA DI MARE*

fluke, santa barbara sea urchin, pickled mustard seeds, dill _____ 27

CARPACCIO DI SALMONE*

salmon, green almonds, celery, horseradish _____ 25

TONNO ALLA PIZZAIOLA*

yellowfin tuna, tomato, black olives, oregano _____ 25

SGOMBRO MARINATO

spanish mackerel, stracciatella, fresh herbs _____ 23

HAMACHI CRUDO ALL'ITALIANA*

sorrento lemon, domenica fiore extra virgin olive oil, parsley, 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.

◆◆◆◆◆◆◆◆◆◆ ANTI PASTI CLASSICI ◆◆◆◆◆◆◆◆◆◆

— OUR CLASSIC STARTERS —

CASA LEVER SALAD

organic mixed garden greens, buffalo mozzarella, castelvetro olives, avocado _____ 24

INSALATA DI BARBABIETOLE

red beetroot, farm yogurt, sunflower seeds, sprouts _____ 19

ACCIUGA DEL CANTABRICO

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

UOVO FRITTO*

crispy organic egg, white asparagus, green asparagus, olive oil mayo _____ 21

VITELLO TONNATO*

traditional sliced slow-roasted veal, tuna-caper sauce _____ 27

PARMIGIANA DI MELANZANE

baked eggplant, tomato, basil, 36 month-aged parmigiano reggiano _____ 22

CARCIOFI

thinly sliced artichokes, shaved parmesan, wild arugula _____ 26

CARPACCIO DI MANZO*

mostarda di cremona, mushrooms, 36-month aged parmigiano reggiano _____ 26

CAPRESE

kumato tomatoes, 4,387 mile buffalo mozzarella, fresh basil _____ 25

SAN DANIELE

blue label prosciutto aged 20 months, buffalo mozzarella _____ 28

CALAMARI

squid, broccoli rabe, farro, yukon potato, 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.

TORTELLI DI RICOTTA E CARCIOFI

zucchini, crunchy bacon, saffron butter sauce _____ 25

CACIO E PEPE

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

GNUDI

spinach ricotta gnocchi, 36 month-aged parmigiano reggiano, beppino ocelli butter ____ 21

CONIGLIO

pappardelle, rabbit ragù, fennel purée, black olives _____ 28

BOLOGNESE

fettuccine, traditional veal ragù _____ 29

CARBONARA*

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

POMODORO E BASILICO

spaghetti, tomato sauce, shallots, fresh basil _____ 24

CHEF DI CUCINA
DOMENICO NATALE

◆◆◆◆◆ SECONDI DI PESCE E CARNI ◆◆◆◆◆

ZUPPA DI PESCE

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

BACCALÀ

potato-crusted cod, taggiasca olives, pine nuts, capers, white wine sauce _____ 39

SALMONE*

scottish salmon, spring beans, pickled cipollini, salsa verde _____ 41

RAZZA

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

CUTELÈTA ALLA MILANESE

traditional breaded veal, wild arugula, tomato, parmigiano reggiano _____ 49

POLLO

heritage chicken, fresh peas, green asparagus, spring onions, black garlic, marjoram _____ 38

ANATRA*

rohan duck breast, foie gras, blackberries, wild radicchio _____ 41

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 iowa</i>	_____	49
CONTROFILETTO*	<i>nebraskan family farm-rasied</i>	_____	41
NEW YORK STRIP*	<i>20oz ...dry-aged classic mid-western prime</i>	_____	78
NEW YORK STRIP*	<i>40oz</i>	_____	155

CONTORNI

SWISS CHARD

YUKON GOLD POTATOES

GRILLED ASPARAGUS

BABY SPINACH

BRUSSELS SPROUTS WITH BACON

ROASTED BABY CARROTS

BROCCOLI RABE CACIO E PEPE

– 11 EACH –