

# PRANZO

Our PRIX FIXE menu starts at \$51 with a choice of appetizer and entrée dish

## ANTIPASTI CLASSICI

### MELANZANE ALLA PARMIGIANA

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

**VITELLO TONNATO\*** veal, tuna-caper sauce, bell peppers (add 6)

**SAN DANIELE** 20 month-aged prosciutto from san daniele, buffalo mozzarella (add 6)

**CALAMARI** squid, broccoli rabe, yukon potatoes, squid ink, salmoriglio

## INSALATE

**CASA LEVER** organic misticanza, avocado, buffalo mozzarella, castelvetrano olives, grape tomatoes, radish

**CARCIOFI** artichokes, wild arugula, 24 month-aged parmigiano reggiano

**CAPRESE** kumato tomatoes, frantoio franci bio olive oil, buffalo mozzarella, basil (add 6)

**BARBABIETOLE** red beetroot, tonjes farm yogurt, sunflower seeds, fresh herbs

## IL CRUDO

**PASSERA DI MARE\*** fluke, sea urchin, mustard seeds, dill (add 6)

**CARPACCIO DI MANZO\*** black angus beef, mostarda di cremona, mushrooms, 30 month-aged parmigiano reggiano (add 6)

**RICCIOLA\*** hamachi, domenica fiore olive oil, parsley, sorrento lemon, tellicherry black pepper (add 6)

**SALMONE\*** salmon, celery, horseradish, white currant (add 4)

**TONNO\*** yellowfin tuna, tomato, black olives, oregano (add 4)

## ZUPPA DEL GIORNO

soup of the day

## PASTA E RISOTTO

### PAPPARDELLE

rabbit ragu, fennel purée (add 3)

### A RISOTTO A DAY....

chef's daily risotto (add 4)

### ASTICE

potato gnocchi, maine lobster tomato sauce, roasted cherry tomato, fresh basi

### AMATRICIANA

mezze maniche, pecorino di fossa, tomato, guanciale

### VONGOLE

spaghetti, manila clams, peperoncino, garlic, parsley

### BOLOGNESE

fettuccine, traditional veal ragù (add 3)

### TORTELLI

buffalo ricotta, eggplant, tomato, thyme

### ARRABBIATA

spaghetti, tomato sauce, peperoncino, garlic chips

### CARBONARA\*

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

### BOTTARGA

vermicelli, grey mullet bottarga, shallot purée

### CACIO E PEPE

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

## PESCE (Fish)

### RAZZA

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

### SALMONE\*

scottish salmon, borlotti beans, tondini beans, pickled cipollini, salsa verde (add 9)

### BACCALÀ

cod, taggiasca olives, capers, pine nuts

### ZUPPA

market catch of the day in a traditional fish tomato sauce (add 9)

## CARNE (Meat)

### POLLO

heritage chicken, peas, asparagus, spring onions, black garlic, marjoram

### SKIRT STEAK\*

salmoriglio-marinated, potato croquette, roasted grape tomatoes

### CUTELÈTA ALLA MILANESE

traditional breaded veal, wild arugula, tomato, 36 month-aged parmigiano reggiano (add 16)

## SIMPLY COOKED

GRILLED OR SEARED TO YOUR TASTE

select an accompanying sauce:  
salmoriglio, citrus, peperoncino, dijon

### BRANZINO (add 9)

mediterranean sea bass

### SOGLIOLA DI DOVER (add 28)

european wild dover sole

### BACCALÀ

atlantic cod

### SALMONE\* (add 9)

organic scottish salmon

### POLLO

locally, pasture-raised deboned chicken

### PAILLARD DI VITELLO (add 16)

bone-in veal braciola

## CONTORNI (Sides)

### SWISS CHARD, PEPERONCINO, GARLIC

YUKON GOLD POTATOES, ONION, ROSEMARY

GRILLED ASPARAGUS, LEMON, TARRAGON

BABY SPINACH, MALDON SALT, OLIVE OIL

SUMMER SQUASH, BLACK OLIVES, BASIL

BEANS, HEIRLOOM CHERRY TOMATOES, RED ONION

(11 each)

CHEF DI CUCINA  
DOMENICO NATALE

\*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. A gratuity of 20% is suggested for parties of eight or more