

# PRANZO

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

## ANTIPASTI CLASSICI

### MELANZANE ALLA PARMIGIANA

baked eggplant, tomato, basil,  
36 month aged parmigiano reggiano

### VITELLO TONNATO\*

traditional sliced  
slow-roasted veal, tuna caper sauce (add 6)

### SAN DANIELE

blue label prosciutto aged 20  
months, buffalo mozzarella (add 6)

### CALAMARI

squid, broccoli rabe, farro, yukon  
potato, squid ink, salmoriglio

## INSALATE

**CASA LEVER** organic mixed garden greens,  
buffalo mozzarella, castelvetrano olives, avocado

**CARCIOFI** thinly sliced artichoke, shaved  
parmesan, wild arugula

**CAPRESE** kumato tomatoes, 4,387 mile  
buffalo mozzarella, fresh basil (add 6)

**INSALATA DI BARBABIETOLE** red beetroot,  
farm yogurt, sunflower seeds, sprouts

## I CRUDI (Raw Bar)

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

**BEEF CARPACCIO\*** mostarda di cremona,  
mushrooms, 36 month aged parmigiano  
reggiano (add 6)

**HAMACHI CRUDO ALL'ITALIANA\***  
sorrento lemon, domenica fiore extra virgin olive  
oil, parsley, tellicherry black pepper (add 6)

**CARPACCIO DI SALMONE\***  
salmon, green almonds, celery, horseradish  
(add 4)

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

## ZUPPA DEL GIORNO

soup of the day

## PASTE E RISOTTI

### PAPPARDELLE

rabbit ragu, fennel purée, black olives (add 3)

### A RISOTTO A DAY....

chef's daily risotto (add 4)

### ASTICE

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

### AMATRICIANA

mezze maniche, pecorino di fossa, tomato,  
guanciale

### VONGOLE

spaghetti, manila clams, peperoncino, garlic,  
parsley

### BOLOGNESE

fettuccine, traditional veal ragù (add 3)

### TORTELLI DI RICOTTA E CARCIOFI

zucchini, crunchy bacon, saffron butter sauce

### ARRABBIATA

spaghetti, spicy tomato sauce, garlic chips

### CARBONARA\*

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

### BOTTARGA

spaghetti, grey mullet bottarga, shallot purée

### CACIO E PEPE

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

## PESCE (Fish)

### RAZZA

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

### SALMONE\*

scottish salmon, spring beans, pickle cipollini,  
salsa verde (add 9)

### ZUPPA DI PESCE

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

### BACCALÀ

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

## CARNI (Meat)

**POLLO** heritage chicken, fresh peas,  
green asparagus, spring onions, black garlic,  
marjoram

### SKIRT STEAK\*

salmoriglio-marinated, potato croquette,  
oven-baked grape tomatoes

### CUTELÈTA ALLA MILANESE

traditional breaded veal, arugula and cherry  
tomato salad (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** with cherry tomato

**YUKON POTATOES**

**GRILLED ASPARAGUS**

**BABY SPINACH**

**BRUSSELS SPROUTS** with bacon  
(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