

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,
ferrarini italian butter, tellicherry black pepper

PESCE (Fish)

RAZZA

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

SALMONE*

scottish salmon, spring beans, pickled 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