

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)

SEPIA E CALAMARI

cuttlefish, calamari, swiss chard, potato, lemon

INSALATE

CASA LEVER

organic misticanza, avocado, buffalo mozzarella, castelvetro olives, grape tomatoes, radishes

CARCIOFI

artichokes, wild arugula, 24 month-aged parmigiano reggiano

CAPRESE

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

BARBABIETOLE

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

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, cape gooseberry (add 4)

TONNO*

ahi tuna, moondrop grapes, himrod grapes, sunchoke (add 4)

ZUPPE DEL GIORNO

PASTA E RISOTTO

GENOVESE

pappardelle, beef short ribs, white onions (add 3)

A RISOTTO A DAY....

chef's daily risotto (add 4)

ASTICE

potato gnocchi, maine lobster, roasted cherry tomato, fresh basil (add 6)

AMATRICIANA

mezze maniche, pecorino di fossa, tomato, guanciale

VONGOLE

spaghetti, manila clams, peperoncino, garlic, parsley (add 3)

BOLOGNESE

fettuccine, traditional veal ragù

CAPPELLACCI

honeynut squash, amaretto, 6 year old balsamic vinegar, butter

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

RAZZA

skate wings, maitake mushrooms,

white cauliflower, pomegranate

SALMONE*

scottish salmon, bulgur, kabocha squash, salsify,

leek sugo (add 9)

BACCALÀ

cod, taggiasca olives, capers, pine nuts

CARNE

POLLO

heritage chicken, potato, savoy cabbage,

mustard

SKIRT STEAK*

prime beef, red corn polenta, chianti gravy,

black pepper

CUTELÈTA ALLA MILANESE

traditional breaded veal, wild arugula, tomato,

30 month-aged parmigiano reggiano (add 16)

SIMPLY COOKED

GRILLED OR SEARED TO YOUR TASTE

select an accompanying sauce:

salmoriglio, citrus, peperoncino, dijon

BRANZINO

mediterranean sea bass (add 9)

SOGLIOLA DI DOVER

european wild dover sole (add 28)

BACCALÀ

atlantic cod

SALMONE*

organic scottish salmon (add 9)

POLLO

locally, pasture-raised deboned chicken

PAILLARD DI VITELLO

bone-in veal braciola (add 16)

CONTORNI (11 EACH)

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

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