

PRANZO

Our PRIX FIXE menu starts at \$37 with a choice of one appetizer dish and one entree dish. add one more dish for \$16

ANTIPASTI CLASSICI

TARTARE CASA LEVER raw beef tartare

VITELLO TONNATO thinly sliced, slow roasted veal, tuna, caper sauce

CARPACCIO filet mignon carpaccio, mushroom salad, parmesan chips

SAN DANIELE aged prosciutto, mozzarella di bufala

CAPELANTE seared scallops, white asparagus, black truffle

INSALATE

MISTO DI MARE king crab, calamari, octopus, mussels, clams, rock shrimp

CARCIOFI thinly sliced artichokes, parmesan chips, baby arugula

MISTICANZA organic aromatic micro salad, croutons, poached egg, crunchy prosciutto

CASA LEVER organic chopped mixed greens, mozzarella, olives, avocado, cherry tomatoes

GORGONZOLA baby spinach, gorgonzola cheese, dried fruits, nuts

CRUDI DI PESCE (Raw Bar)

POLIPO octopus carpaccio, raw shaved vegetables

HAMACHI pomegranate seeds, lime

SGOMBRO mackerel, lemon confit, lightly pickled red onion, smoked salt

GRANCHIO REALE king crab, santa barbara sea urchin, pickled jalapeno, avocado

TARTARE DI TONNO ahi tuna, caper dressing, minced scallions, soft boiled quail egg

PASTE E RISOTTI

RAVIOLI homemade salsiccia and burrata ravioli, fennel puree

RISOTTO ALLA PARMIGIANA parmesan risotto, balsamic marinated cherry tomatoes

BOLOGNESE veal ragout, tagliatelle

VONGOLE gragnano spaghetti, manila clams, fresh tomatoes

PAPPARDELLE homemade pappardelle, wild boar ragout, fresh porcini

PACCHERI gragnano paccheri, red snapper ragout, cherry tomato, baby artichokes

ZAFFERANO saffron risotto, braised veal

AMATRICIANA DI TONNO mezze maniche di gragnano, tuna amatriciana

AGLIO & OLIO gragnano linguine, olive oil, garlic chips, red pepper

SECONDI DI PESCE

SALMONE wild salmon filet, fennel, orange reduction

CACIUCCO seafood stew, spicy tomato broth

SOGLIOLA classic dover sole, seared or grilled, dijon mustard sauce (add 15)

SPADA grilled swordfish, vegetable caponata

TONNO pan seared ahi tuna, romanesco puree, pickled cauliflower

CARNI

SCALOPPINE veal scaloppini, roasted baby artichokes

AGNELLO seared lamb chops, polenta and roasted wild mushrooms (add 8)

MILANESE traditional breaded veal milanese (add 15)

PAILLARD thinly sliced and grilled veal paillard, organic greens (add 15)

TAGLIATA creekstone farms sliced, dry aged sirloin (add 8)

CONTORNI

(8 each)

BROCCOLI RABE

ASPARAGUS

BRUSSELS SPROUTS

SQUASH

CAULIFLOWER

ROSEMARY FINGERLING POTATOES

ZUPPA DEL GIORNO

soup of the day

BIANCHI AL BICCHIERE

Trebbiano d'Abruzzo La Salare (2008)	9	"Neprica" Tormaresca (2008) <i>Negroamaro, Primitivo, Cabernet Sauvignon</i>	9
"Il Coro" Fondo Antico (2005) <i>Grillo</i>	10	"Donnata" Alessandro di Camporeale (2008) <i>Nero d'Avola</i>	10
Vermentino delle Colline Lucchesi Sardi Giustiniani (2008)	11	Valpolicella Classico Nicolis (2006) <i>Corvina, Rondinella, Croatina</i>	11
Riesling "Gli Orti" Frecciarossa 2008	12	"Quinis Rosso" Sant Ambroeus (2007) <i>Sangiovese, Merlot</i>	13
"Felice" Sant Ambroeus (2008) <i>Chardonnay, Vermentino, Sauv Blanc</i>	13	Barbera d'Alba Hilberg (2006)	15
Sauvignon Blanc Ronco del Gnemiz (2007)	15	Pinot Nero Masut da Rive (2005)	16
Verdicchio dei Castelli di Jesi Superiore "Domine" Pievalta (2006)	17	Merlot "Sebastiano" Sardi Giustiniani (2006)	20
"La Pietra", Cabreo (2007) Chardonnay	20	Barbaresco "Valeirano" Ada Nada (2005) <i>Nebbiolo</i>	25
"Cialla Bianco", Ronchi di Cialla (2004) Ribolla, Verduzzo, Picolit	26	Syrah "Oglasa" Cecilia (2004)	26

Prices are subject to change based on market availability

Consuming raw or under cooked meats, seafood and/or shellfish may increase your risk of food born illness, especially if you have certain medical conditions. Please let us know if you have any food allergies or dietary restrictions
20% gratuity will be added to parties of 6 or more