

CASA  
LEVER

WHITE  
TRUFFLE MENU  
FALL 2016

# TRUFFLE MENU

*Each course is served with fresh white truffles from Italy*

## **CARPACCIO DI MANZO\***

mostarda di cremona, mushrooms, aged parmigiano reggiano

115

## **CRISPY ORGANIC EGG\***

jerusalem artichokes, swiss chard, balsamic vinegar

90



## **TAGLIATELLE CACIO E PEPE**

pecorino romano, cracked black pepper

124

## **RISOTTO AL LATTE**

aged carnaroli rice, aged parmigiano reggiano

135



## **ROASTED VEAL CHOP**

forest mushrooms, veal jus

160

## **SOGLIOLA DI DOVER**

wild dover sole, white truffle sauce

169



## **COPPA TARTUFO**

tahitian vanilla ice cream

70

\*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.