APPETIZER

INSALATA DI BARBABIETOLE

baby beets, creamy ricotta, beet greens

Riesling "Le Dragon" Josmeyer (2012) Alsace

CRISPY ORGANIC EGG*

swiss chard, topinambur, aged soy sauce, black truffle

Beaune "Toussaints" 1er Cru A.Morot (2011) Burgundy

PARMIGIANA DI MELANZANE

baked eggplant, tomato, melted mozzarella di bufala

Sebastiano Fattoria Sardi (2012) Toscana

CARPACCIO DI MANZO*

mostarda di cremona, mushrooms, 36-month aged parmigiano reggiano

Champagne Charles Heidsieck (NV)

CASA LEVER SALAD

organic mixed greens, mozzarella di bufala, olives, avocado, cherry tomatoes

Bourgogne Blanc Guy Amiot (2012) Burgundy

HOUSE CURED SALMON CARPACCIO*

shaved radishes, horseradish mayonnaise, crispy rosemary

Vouvray Sec "Clos Naudin" Philippe Foreau (2012) Loire

*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.

MAIN COURSE

Casa lever serves the finest pasta from Cavalier Giuseppe Cocco.

Gluten-free and whole wheat pastas are also available

A RISOTTO A DAY...

chef's daily risotto

please see sommelier for wine selection of the day

RICOTTA AND ARTICHOKE TORTELLI

zucchini, crunchy bacon, saffron butter sauce

Riesling "Le Dragon" Josmeyer (2012) Alsace

GNUDI

spinach ricotta gnocchi, nduja tomato sauce, creamy parmigiano reggiano

Dolcetto d'Alba Superiore Flavio Roddolo (2011) Piemonte

ARRABBIATA

spaghetti, spicy tomato sauce, garlic chips

Dolcetto d'Alba Superiore Flavio Roddolo (2011) Piemonte

BOLOGNESE

tagliatelle, traditional veal ragù

Chateau Biac (2011) Bordeaux

POLLO

tender heritage chicken breast, homemade chicken sausage, heirloom carrots, belgian endive, jus

Passorosso Passopisciaro (2013) Sicilia

SKIRT STEAK*

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

Barolo Oddero (2010) Piemonte

SALMONE*

scottish salmon, farro, butternut squash, white pioppino mushrooms, herb sugo, salmon roe

Bourgogne Blanc Guy Amiot (2012) Burgundy

RAZZA

wild skate wing, celery root cream, purple cabbage, black garlic

Beaune "Toussaints" 1er Cru A.Morot (2011) Burgundy

DESSERT

OUR ENTIRE DESSERT SELECTION IS AVAILABLE IN THE WEEKEND SUPPER MENU

WINES

BIANCHI

FELICE BIANCO SANT AMBROEUS (2015)	68
VERMENTINO FATTORIA SARDI (2015)	65
CHABLIS S.BILLAUD (2015)	75
"CLOS DU FOUR" MACON DOMAINE CORDIER (2014)	65
COTE DU RHONE BLANC DOMAINE DE LA SOLITUDE (2015)	45
BOUZERON DOMAINE A & P DE VILLAINE (2012)	85
BLANC DE MORGEX MAISON VEVEY ALBERT (2014)	65
BOURGOUGNE BLANC GUY AMIOT (2014)	80
ERBALUCE DI CALUSO FAVARO (2014)	65
"FIORE" VERNACCIA DI SAN GIMIGNANO MONTENIDOLI (2014)	71
RIESLING "LE DRAGON" JOSMEYER (2012)	105
RIESLING KOFERERHOF (2011)	95
VOUVREY SEC "CLOS NAUDIN" PHILIPPE FOREAU (2012)	115

ROSSI

DOLCETTO D'ALBA SUPERIORE FLAVIO RODDOLO (2012)	59
FELICE ROSSO SANT AMBROEUS (2015)	68
"DONNAS" CAVE COOPERATIVES DE DONNAS (2012)	65
"LEOPOLDO" SANTA VITTORIA (2010)	75
CROZES HERMITAGE MAISON NICOLAS PERRIN (2012)	65
CHIANTI CLASSICO RISERVA LAMOLE (2012)	85
CHIANTI CLASSICO CASTELLO DEI RAMPOLLA (2013)	85
DOMAINE DES ENFANTS (2013)	85
VACQUEYRAS LE SANG DE CAILLOUX (2013)	85
BEAUNE "TOUSSAINTS" 1ER CRU A.MOROT (2011)	110
NOBILE DI MONTEPULCIANO AVIGNONESI (2012)	95
SEBASTIANO FATTORIA SARDI (2013)	95
"GALEAE" ROSSESE DI DOLCEACQUA BERAGNA (2014)	85
GRUMELLO RISERVA BALGERA (2000)	125

CASA LEVER

WEEKEND SUPPER

THREE COURSES $42

APPETIZER • MAIN COURSE • DESSERT

WITH WINE PAIRING ADDITIONAL $35

AVAILABLE EVERY
FRIDAY AND SATURDAY EVENING