

◆◆◆◆◆ APPETIZER ◆◆◆◆◆

INSALATA DI BARBABIETOLE

red beetroot, farm yogurt, sunflower seeds, sprouts

Riesling "Le Dragon" Josmeyer (2013) Alsace

UOVO FRITTO*

crispy organic egg, white asparagus, green asparagus, olive oil mayo

Gavi di Gavi "Black Label" La Scolca (2014) Piemonte

PARMIGIANA DI MELANZANE

baked eggplant, tomato, basil, 36 month-aged
parmigiano reggiano

"Sebastiano" Fattoria Sardi (2012) Toscana

CARPACCIO DI MANZO*

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

Beaune "Toussaints" 1er Cru Domaine Albert Morot (2011) Burgundy

CASA LEVER SALAD

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

Vermentino "Colline Lucchesi" Fattoria Sardi (2015) Toscana

CARPACCIO DI SALMONE*

salmon, green almonds, celery, horseradish

Champagne Charles Heidsieck (NV)

◆◆◆◆◆ 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

TORTELLI DI RICOTTA E CARCIOFI

zucchini, crunchy bacon, saffron butter sauce

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

GNUDI

spinach ricotta gnocchi, 36 month-aged parmigiano reggiano,
beppino ocelli butter

Dolcetto d'Alba Superiore Flavio Roddolo (2011) Piemonte

ARRABBIATA

spaghetti, spicy tomato sauce, garlic chips

"Promis" Gaja Ca'Marcanda (2014) Toscana

BOLOGNESE

fettuccine, traditional veal ragù

Chateau Biac (2011) Bordeaux

POLLO

heritage chicken, fresh peas, green asparagus, spring onions,
black garlic, marjoram

"Passorosso" Passopisciaro (2013) Sicilia

SKIRT STEAK*

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

Barolo Oddero (2010) Piemonte

SALMONE*

scottish salmon, spring beans, pickle cipollini, salsa verde

Bourgogne Blanc Guy Amiot (2014) Burgundy

RAZZA

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

Beaune "Toussaints" 1er Cru Domaine Albert Morot (2011) Burgundy

◆◆◆◆◆ DESSERT ◆◆◆◆◆

OUR ENTIRE DESSERT SELECTION IS AVAILABLE

IN THE WEEKEND SUPPER MENU

*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.

◆◆◆◆◆ WINES ◆◆◆◆◆

BIANCHI

FELICE CHARDONNAY "SANT AMBROEUS" (2015)	64
VERMENTINO "COLLINE LUCCHESI" FATTORIA SARDI (2015)	72
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 VILLAIN (2012)	85
BLANC DE MORGEX MAISON VEVEY ALBERT (2014)	65
BOURGOGNE BLANC GUY AMIOT (2014)	80
ERBALUCE DI CALUSO FAVARO (2014)	65
"FIORE" VERNACCIA DI SAN GIMIGNANO MONTENIDOLI (2014)	71
RIESLING "LE DRAGON" JOSMEYER (2013)	105
RIESLING KOFERERHOF (2011)	95
VOUVREY SEC "CLOS NAUDIN" PHILIPPE FOREAU (2012)	115

ROSSI

FELICE ROSSO "SANT AMBROEUS" (2014)	64
"SEBASTIANO" FATTORIA SARDI (2013)	92
DOLCETTO D'ALBA SUPERIORE FLAVIO RODDOLO (2012)	59
"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
"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