

◆◆◆◆◆ APPETIZER ◆◆◆◆◆

BARBABIETOLE

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

Riesling "Le Dragon" Josp Meyer (2013) Alsace

UOVO FRITTO*

crispy organic egg, hen of the woods mushrooms, celery root,
black truffle

Bourgogne Blanc Guy Amiot (2015) Burgundy

PARMIGIANA DI MELANZANE

baked eggplant, tomato, 30 month-aged parmigiano reggiano,
basil

"Sebastiano" Fattoria Sardi (2012) Toscana

CARPACCIO DI MANZO*

black angus beef, mostarda di cremona, mushrooms,
30 month-aged parmigiano reggiano

Vouvray Sec "Clos Naudin" Philippe Foreau (2013) Loire

CASA LEVER SALAD

organic misticanza, avocado, buffalo mozzarella,
castelvetrano olives, grape tomatoes, radish

Vermentino "Colline Lucchesi" Fattoria Sardi (2015) Toscana

SALMONE*

salmon, celery, horseradish, cape gooseberry

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

CAPPELLACCI

honeynut squash, amaretto, 6 year old balsamic vinegar, butter
Collio "Vigna 80 Anni" I Clivi di Ferdinando Zanusso (2014) Friuli

GNUDI

spinach ricotta gnocchi, 30 month-aged parmigiano reggiano,
beppino ocelli butter

Dolcetto d'Alba Superiore Flavio Roddolo (2011) Piemonte

ARRABBIATA

spaghetti, tomato sauce, peperoncino, garlic chips

"Promis" Gaja Ca'Marcanda (2014) Toscana

BOLOGNESE

fettuccine, traditional veal ragù

Chateau Biac (2011) Bordeaux

POLLO

heritage chicken, potato, savoy cabbage, mustard
Châteauneuf Du Pape "Telegramme" Vieux Telegraphe (2013) Rhone

SKIRT STEAK*

prime beef, red corn polenta, chianti gravy, black pepper

Barolo Oddero (2010) Piemonte

SALMONE*

scottish salmon, bulgur, kabocha squash, salsify, leek sugo

"Passorosso" Passopisciaro (2013) Sicilia

RAZZA

skate wings, maitake mushrooms, white cauliflower, pomegranate

Cabernet Sauvignon Contessa (2015) Toscana

◆◆◆◆◆ 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" (2016)	64
VERMENTINO "COLLINE LUCCHESI" FATTORIA SARDI (2015)	72
CHARDONNAY FLOWERS (2015)	105
CHABLIS SAMUEL BILLAUD (2015)	75
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 (2015)	80
ERBALUCE DI CALUSO FAVARO (2014)	65
"FIORE" VERNACCIA DI SAN GIMIGNANO MONTENIDOLI (2014)	71
RIESLING "LE DRAGON" JOSMEYER (2013)	96
RIESLING KOFERERHOF (2012)	95
VOUVREY SEC "CLOS NAUDIN" PHILIPPE FOREAU (2013)	104

ROSSI

FELICE ROSSO "SANT AMBROEUS" (2015)	64
"SEBASTIANO" FATTORIA SARDI (2013)	92
BAROLO MASSOLINO (2012)	115
DOLCETTO D'ALBA SUPERIORE FLAVIO RODDOLO (2012)	59
"DONNAS" CAVE COOPERATIVES DE DONNAS (2012)	65
"LEOPOLDO" SANTA VITTORIA (2011)	75
CROZES HERMITAGE MAISON NICOLAS PERRIN (2012)	65
CHIANTI CLASSICO RISERVA LAMOLE (2012)	85
DOMAINE DES ENFANTS (2013)	85
VACQUEYRAS LE SANG DE CAILLOUX (2013)	85
SANTENAY "CLOS ROUSSEAU" 1ER CRU JADOT (2011)	96
NOBILE DI MONTEPULCIANO AVIGNONESI (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