

◆◆◆◆◆ APPETIZER ◆◆◆◆◆

CARPACCIO DI MANZO*

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

Felice Rosato "Sant Ambroeus" (2016) Toscana

CAPRESE

kumato tomatoes, frantoio franci bio olive oil,
buffalo mozzarella, basil

Bourgogne Blanc Guy Amiot (2014) Burgundy

BARBABIETOLE

red beetroot, tonjes farm yogurt, sunflower seeds, fresh herbs

Riesling "Le Dragon" Jasmeyer (2013) Alsace

SAN DANIELE

20 month-aged prosciutto from san daniele, buffalo mozzarella

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

◆◆◆◆◆ CONTORNI ◆◆◆◆◆

SWISS CHARD, PEPPERONCINO, GARLIC

YUKON GOLD POTATOES, ONION, ROSEMARY

GRILLED ASPARAGUS, LEMON, TARRAGON

BABY SPINACH, MALDON SALT, OLIVE OIL

ROASTED BABY CARROTS, DILL, BLACK PEPPER

SUMMER SQUASH, BLACK OLIVES, BASIL

BEANS, HEIRLOOM CHERRY TOMATOES, RED ONION

— 11 EACH —

◆◆◆◆◆ MAIN COURSE ◆◆◆◆◆

gluten-free pasta is available upon request

ARRABBIATA

spaghetti, tomato sauce, peperoncino, garlic chips
"Promis" Gaja Ca'Marcanda (2014) Toscana

BOLOGNESE

fettuccine, traditional veal ragù
Chateau Biac (2011) Bordeaux

GNUDI

spinach ricotta gnocchi, 36 month-aged parmigiano reggiano,
beppino ocelli butter
Dolcetto d'Alba Superiore Flavio Roddolo (2011) Piemonte

CACIO E PEPE

spaghetti, pecorino di fossa, ferrarini italian butter,
tellicherry black pepper
"Passorosso" Passopisciaro (2013) Sicilia

SALMONE*

scottish salmon, borlotti beans, tondini beans, pickled cipollini,
salsa verde
Bourgogne Blanc Guy Amiot (2014) Burgundy

RAZZA

skate wings, gazpacho, tomato salad, pesto trapanese, basil
"Sebastiano" Fattoria Sardi (2013) Toscana

SKIRT STEAK*

salmoriglio-marinated, potato croquette, roasted grape tomatoes
Barolo Oddero (2011) Piemonte

◆◆◆◆◆ DESSERT ◆◆◆◆◆

TIRAMISU

mascarpone, savoiardi, espresso
Taylor Fladgate Tawny Port 20 years

GIANDUIA

gianduia, gianduia, gianduia
Tres Vieux Pineau des Charentes Rose' Navarre

"SANT AMBROEUS" GELATI

four scoops of gelato or sorbet, your choice of flavors

*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.

CASA LEVER

SUMMER 2017 RESTAURANT WEEK

THREE COURSES \$42

APPETIZER • MAIN COURSE • DESSERT

WITH WINE PAIRING ADDITIONAL \$35

DINNER

MONDAY TO SATURDAY

JULY 24TH TO AUGUST 18TH

@CASA_LEVER #CASALEVER