
VINI AL BICCHIERE

SPARKLING

PROSECCO "SANT AMBROEUS" (NV) _____ 16/65

TAITTINGER "CUVEE PRESTIGE" (NV) *Pinot Noir, Pinot Meunier, Chardonnay* _____ 31/125

BIANCHI

FELICE CHARDONNAY "SANT AMBROEUS" (2016) Toscana _____ 16/64

VERMENTINO "COLLINE LUCCHESI" FATTORIA SARDI (2015) Toscana _____ 18/72

BOURGOGNE BLANC GUY AMIOT (2014) Burgundy _____ 19/80

GAVI DI GAVI "BLACK LABEL" LA SCOLCA (2014) Piemonte _____ 31/125

ROSATO

FELICE ROSATO "SANT AMBROEUS" (2016) Toscana _____ 16/64

"LE CICALE" FATTORIA SARDI (2015) Toscana _____ 19/76

"ROCK ANGEL" CHATEAU D'ESCLANS (2016) Cotes de Provence _____ 26/104

ROSSI

FELICE ROSSO "SANT AMBROEUS" (2014) Toscana _____ 16/64

"SEBASTIANO" FATTORIA SARDI (2013) Toscana _____ 23/92

CHATEAU BIAC (2011) Bordeaux _____ 29/120

BAROLO ODDERO (2011) 1.5 L Piemonte _____ 33/285

COCKTAILS

THE SPICE IS RIGHT

Skyy Vodka, jalapeño syrup, lemon juice, grapefruit bitters, Limonata 15

MY TIE

Bacardi 8, Bacardi Black, Combier Liquor D'orange, lime juice, housemade orgeat 17

TRE E NOVANTA

Russell Reserve Rye, Carpano Punt e Mes, Aperol, Taylor 10, Del Maguay Vida Mezcal spritz 16

ANDY WALLHANGER

Grey Goose Orange, Galliano, Prosecco, pineapple juice 15

CASA CLOVER*

London N° 1 Gin, Giffard Framboise, lemon juice, egg white, agave, edible flower 15

VECCHIO MULO

Russell Reserve Bourbon, Cynar, ginger syrup, orange bitters 14

LEVER 75

Bulldog Gin, Giffard Violette, Prosecco, lemon juice, rosemary syrup 16

YA DON'T SAGE

Espolón Tequila Blanco, fresh cucumber juice, lemon, sage syrup, salt pinch 15

TROPICALIA*

Leblon Cachaça, passion fruit purée, lime, egg white, rosemary and thyme 16

DRAFT BEER

10

FORST *Lager*

WEIHENSTEPHAN *Hefe-Weiss*

ABITA LIGHT *Lager*

FOUNDERS CENTENNIAL *IPA*

BOTTLED BEER

9

SCHÖFFERHOFER GRAPEFRUIT *Hefeweizen*

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**CASA
LEVER**
GARDENS

STUZZICHINI

(small bites)

PATATINE

french fries, parmigiano reggiano, parsley _____ 11

WAGYU SHORT RIB SLIDERS

jalapeño aioli, red wine pickled onion, potato chips _____ 24

ANCHOVY CROSTONE

marinated anchovies, paprika mayo, tomato, basil, toasted olive bread _____ 13

CASA LEVER BURGER*

prime beef burger, braised onion, young lettuce, tomato confit _____ 23

PASSERA DI MARE*

fluke crudo, sea urchin, domenica fiore extra virgin olive oil, dill _____ 14

GRILLED CHEESE SANDWICH

fontina, taleggio, black truffle, parmigiano reggiano, wild mushrooms _____ 18

TARTARE DI MANZO*

capers, mayo, dijon mustard, horseradish _____ 16

FRITTO MISTO (for two)

crispy rock shrimp, cod, calamari, crab, scallop, asparagus, zucchini _____ 28

*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.

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