

CASA LEVER

SUMMER 2024 RESTAURANT WEEK

THREE COURSES DINNER \$60

APPETIZER • MAIN COURSE • DESSERT

JULY 22ND TO AUGUST 18TH

• APPETIZER •

GAZPACHO

chilled seasonal tomato soup

FLUKE*

peaches, avocado, leche de tigre

QUINOA SALAD

red quinoa, spinach, artichoke confit,
mix squash, San Giacomo red wine vinegar

• MAIN COURSE •

BOLOGNESE

homemade fettuccine, traditional veal ragù

ARRABBIATA

spaghetti Mancini, tomato sauce,
peperoncino, garlic chips

SKATE

pan fried, baby zucchini,
mint lemon yogurt sauce

CHICKEN CACCIATORE STYLE

Brune Landaise chicken thighs from Pennsylvania,
Taggiasca olive, mushrooms, capers

• DESSERT •

TIRAMISÙ

mascarpone, savoiardi, espresso

HAZELNUT

gianduia

GELATO

four scoops of gelato or sorbet, your choice of flavors

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our freshly baked products and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.