

CASA LEVER

SUMMER 2026 RESTAURANT WEEK

THREE COURSE DINNER \$60

APPETIZER • MAIN COURSE • DESSERT

JULY 20TH TO AUGUST 16TH

• APPETIZER •

GAZPACHO

chilled seasonal tomato soup

FLUKE*

white peaches, scallions, avocado, lime dressing

QUINOA SALAD

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

• MAIN COURSE •

CACIO E PEPE

homemade tonnarelli, Pecorino Romano DOP,
Tellicherry black pepper

ARRABBIATA

spaghetti Mancini, tomato sauce,
peperoncino, garlic chips

SKATE

sautéed spinach, lemon butter sauce, black garlic,
white turnip, fresh parsley

CHICKEN CACCIATORE STYLE

Brune Landaise chicken thighs from Pennsylvania,
Taggiasca olives, 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.