

Contact Information
Melanie Casati
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Casati's
MODERN ITALIAN
LINCOLN PARK
444 W. Fullerton Parkway
Lincoln Park



PRIVATE PARTY PACKAGES

VENUE ROOM OPTIONS

Private or Non-Private Rooms Available

Main Dining Room East & West

East Dining Room Seated Capacity: 34

West Dining Room Seated Capacity: 60

Total Capacity East & West Seated: 94

Bar

Seated Capacity: 45 / Cocktail Reception: 65

Off-site Catering: Free Delivery

Entire Restaurant: 200

All food options can be: plated, buffet, or family style

Lunch Packages + Wine Packages

3- Course Menu: \$35 per person / \$64 with wine

1st Course: Antipasti & salad

2nd Course: Pasta and pizza

3rd: Dessert

2 Hour wine Package

4 Course Menu: \$45 per person / \$74 with wine

1st Course: antipasti & salad

2nd Course: pasta and pizza

3rd Course: fish, meat, and vegetarian option

4th: dessert

2 Hour wine Package

Dinner Packages + Wine Packages

3- Course Menu: \$47 per person / \$82 with wine

1st Course: Antipasti & salad

2nd Course: Pasta and pizza

3rd: Dessert

2 Hour wine Package

4 Course Menu: \$57 per person / \$92 with wine

1st Course: antipasti & salad

2nd Course: pasta and pizza

3rd Course: fish, meat, and vegetarian option

4th: dessert

2 Hour wine Package

Insider Tips: All menus are customized/personalized, no room rental fees

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CATERING MENUS

Half Pan Serves: 10 people / Full Pan Serves: 30 people

Antipasti/ Starters

GIUDIACA - FRIED ARTICHOKES

Imported Italian crispy artichokes, fine herbs, tomato sauce

\$100/ \$285

BURRATA CHEESE

Buffalo milk burrata, arugula, crispy onions, Saba, balsamic onion marmalade, toasted bread

\$90/ \$280

POLPETTE

Meatballs, tomato, basil, parmesan

\$60/ \$206

FRIED CHEESE SPAGHETTI BALLS

Fried spaghetti balls, provolone cheese, peas, Besciamella, marinara and four cheeses

\$80/ \$280

BREAD WITH TUSCAN HERBS

Bread, olive oil, Tuscan herbs, garlic and pepper sauce on the side

\$35/ \$60

CAPRESE

Heirloom tomatoes, cherry tomatoes, fresh mozzarella cheese, pesto and basil

\$80/ \$180

MEL'S ARUGULA

Wild baby arugula, avocado, quinoa, tomato, radishes, Sardinian feta

\$60/ \$200

MEDITERRANEAN SALAD

Chopped romaine lettuce, salami, provolone cheese, mixed olives, cherry tomatoes, red onion, garbanzo bean, pepperoncini, oregano, shallot vinaigrette

\$70/ \$200

CASATI'S CAESAR

Romaine lettuce, local radishes, parmesan

\$65/ \$195

Pasta

RIGATONI RAGU

Rigatoni pasta, Tuscan meat ragu, parmesan cubes

\$90/ \$315

CATERING MENUS



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G.NOCCHI AI 4 FORMAGGI

Four cheese-stuffed hand-crafted potato dumplings, creamy parmesan sauce

\$90/\$315

G.NOCCHI CACIO E PEPE

Imported Italian potato gnocchi, imported Italian Pecorino Romano, fresh crushed peppers, imported Italian Parmigiano Reggiano

\$90/\$315

CLAM LINGUINE (Red or White)

Linguine pasta, clams, garlic, olive oil, white wine

\$100/\$350

SCOTT'S CAPPALLACCI

Homemade lobster ravioli, shrimp ragout, lobster broth, fennel, microgreens, lemon

\$100/\$350

SEAFOOD FREGOLA

Imported Italian Fregola pasta, mussels, calamari, zucchini, cherry tomatoes, marinara, black pepper

\$100/\$350

SHORT RIB RAVIOLI

Short rib stuffed ravioli, brown butter sage, demi-glace

\$100/\$315

HANDMADE PUMPKIN RAVIOLI

Handmade pumpkin, Amaretti biscuits, Parmigiano Reggiano cheese, salvia, butter (contains nuts)

\$100/\$315

TRUFFLE MAC AND CHEESE

Handmade pasta, truffle sauce, mushroom, cheese, truffle olive oil

\$100/\$350

Pizza di Pinsa

(Individual)

PROSCIUTTO CRUDO & BURRATA

Tomato, arugula, prosciutto crudo, imported burrata cheese, balsamic glaze

\$19

CICCIA

Pepperoni, sausage, meatball, tomato, mozzarella

\$19

CAPPRICIOSA

Imported Italian artichokes, olives, mushrooms, tomato sauce, mozzarella

\$19

MARGHERITA

Tomato, mozzarella, basil

\$16

CATERING MENUS



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CASATI'S BIANCA

Truffle oil, mozzarella, parmesan, chives, sun-dried tomatoes
\$19

MORTADELLA & BURRATA

White pinsa with Italian imported mortadella, fresh burrata cheese, crumble pistachios, roasted grapes and balsamic glaze
\$22

Entrée

SALMONE

Atlantic salmon, pan seared, mustard cream sauce, spring vegetables(fava beans, sweet peas, asparagus, brussel sprouts, cherry tomatoes, toasted farro
\$110/\$360

CHICKEN AL LIMONE

Chicken breast pan-seared, potatoes, peas, lemon, capers sauce
\$100/\$318

MELANZANE ALLA PARMIGIANA

Fried-breaded eggplant, tomato basil sauce, mozzarella cheese, pasta
\$100/\$380

Sides

\$50/\$160

*Asparagus
Green beans
Spinach
Crispy potatoes
Truffle fries*

Dessert

\$10 per person

TIRAMISU

CANNOLI CAKE

CIOCOLATISSIMO

PANNA COTTA