

Contact Information
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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

FOUR COURSE MENU

First Course

FIRST COURSE IS A CHOICE OF SALADS & ANTIPASTI (CHOOSE UP TO 2 OPTIONS FOR FAMILY-STYLE)

Antipasti (Starter)

Burrata Cheese +\$2

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

Crispy Brussel Sprouts

Brussel sprouts, red onion, Fresno peppers, crispy pancetta, shallot vinaigrette, roasted garlic aioli

Fried Artichoke

Crispy artichokes (2 pieces), fine herbs, tomato sauce

Fritto Misto +\$4

Fried calamari, jumbo shrimp, zucchini, carrots, lemon cocktail sauce, lemon wedges, sweet peppers

Polpette

Meatballs, tomato, basil, parmesan, toasted bread

Fried Cheese Spaghetti

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

Insalate (Salad)

Casati's Caesar

Romaine lettuce, egg, radishes, croutons, parmesan emulsion

Caprese

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

Mel's Arugula

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

Second Course

CHOOSE FROM PRIMI (PASTA) OR PINSA PIZZA (CHOOSE UP TO 2 OPTIONS FOR FAMILY-STYLE)

Primi (Pasta)

Scott's Cappellacci +\$5

Homemade lobster ravioli, shrimp ragout, fennel, lobster broth, micro greens, lemon

Clam Linguine +\$3

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

Carbonara

Spaghetti, pecorino, pancetta, egg yolk, black pepper, chives

Gnocchi ai 4 Formaggi

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

Pappardelle Ragu

Pappardelle pasta, Tuscan meat ragu

Gluten free and vegan options available upon request

Short Rib Ravioli +\$3

Handmade short rib stuffed ravioli, brown butter, fresh herbs, demi-glace

Pumpkin Ravioli +\$3

Handmade pumpkin, Amaretti biscuits, Parmigiano Reggiano cheese, salvia, butter

Gnocchi Cacio & Pepe

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

Truffle Mac & Cheese +\$1

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

Pizze di Pinsa

(CUT INTO 8)

Prosciutto Crudo & Burrata* +\$2

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

Ciccìa +\$2

Pepperoni, sausage, meatball, tomato, mozzarella

Cappriciosa

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

Margherita

Tomato, mozzarella, basil

RED

Casati's Bianca +\$2

Truffle shavings, mozzarella, parmesan, chives, sun dried tomatoes

WHITE

Third Course

CHOOSE FROM CICCIA (MEAT) OR PESCE (FISH) (CHOOSE UP TO 2 OPTIONS FOR FAMILY-STYLE OR PLATED FOR 3RD COURSE)

Ciccìa (Meat)

Chicken Milanese

Organic chicken breast, pounded and breaded, pan, fried, mixed greens, organic arugula, cucumbers, cherry tomatoes, red onions, lemon oil, shaved, parmesan cheese

Braised Beef Short Rib +\$5

Braised short rib Black Angus, potatoes puree, kale, Maitake mushroom, pumpkin chips

New York Steak Tagliata +\$12

Grilled New York steak, arugula, Parmesan Reggiano, lemon dressing, Tuscan fries

Pesce (Fish)

Salmone (Salmon) +\$4

Atlantic salmon, pan seared, mustard cream sauce, fava beans, sweet peas, asparagus, brussels sprouts, cherry tomatoes, toasted farro

Vegetarian

Melanzane alla parmigiana

Fried-breaded eggplant, tomato basil sauce, mozzarella cheese, pasta

Fourth Course: Dessert

Cannoli Cake +\$1

Italian Cannoli sponge cake, ricotta, pistachios, chocolate chips, cinnamon gelato

Panna Cotta

Coconut panna cotta, passion fruit sauce, mixed berries

Tiramisu

Tiramisu almond mascarpone, lady fingers, wild berries

Look forward to working with you to create a memorable event and honored that your venue of choice is our family-owned restaurant!

Melanie Casati
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