

ANTIPASTI

TRUFFLE FRIES - \$8

Truffle oil, parmesan, fresh herbs

PINSINA - \$7

Italian flatbread, Tuscan herbs, Maldon salt in a spicy garlic olive oil

POLPETTE - \$8

Meatballs (3), tomato, basil, parmesan

BRUSCHETTONA - \$9

Fresh cut tomatoes, garlic, olive oil, basil

CRISPY BRUSSEL SPROUTS . \$10

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

SALADS

CASATI'S CAESAR \$10

Romaine lettuce, egg, radish, croutons, parmesan emulsion

MEL'S ARUGULA \$12

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

BEET SALAD \$12

Roasted organic beet salad, goat cheese crema, orange segments, pistachio, shallot dressing

ANCIENT GRAINS \$13

Farro & organic quinoa salad, avocado, cherry tomato, cucumber, bell peppers, basil pesto



GIUDIACA - FRIED

ARTICHOKES - \$12

Crispy artichokes whole (3), fine herbs, Calabrese pepper aioli

ARANCINI - \$14

Crispy Aquerello risotto balls (3), meat sauce, parmesan emulsion

BURRATA CHEESE - \$15

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



SIDES

ASPARAGI \$8

Brown butter, asparagus, parmesan

SPINACI \$8

Tuscan-style sautéed spinach, garlic

GREEN BEANS \$8

Green beans, roasted garlic olive oil

PATATE \$8

Choose between: Roasted, Mashed potatoes, Truffle Fry

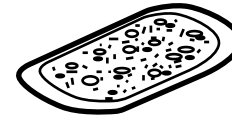
CAVOLINI \$8

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

HOUSE SALAD \$8

Mixed greens, cherry tomato, carrots, cucumber, radish, Italian dressing

PIZZE di PINSA



Chicago's Healthiest "Pizza"

Pinsa is made with a special organic flour mix of water, rice, soy, and wheat. It's made of 80% water - resulting in fewer carbs, calories, and fats than your traditional pizza. Casati's is the only place in Chicago you can find Pinsa!

PROSCIUTTO & BURRATA - \$18

Tomato, mozzarella, prosciutto crudo, burrata cheese

CICCIA - \$18

Pepperoni, sausage, meatball, tomato, mozzarella

SOTTOBOSCO - \$17

Mushroom, sausage, caramelized onions, tomato sauce, mozzarella

MARGHERITA - \$15

Tomato, mozzarella, basil

CASATI'S BIANCA - \$19

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

PESTO & BELL PEPPERS - \$17

Smoked mozzarella, bell peppers, onions, pesto, eggplant

QUATTRO FORMAGGI - \$16

Mozzarella, gorgonzola, parmesan, goat cheese

TRUFFLE CAPRESE - \$18

Arugula, cherry tomato, burrata, truffle essence

AVOCADO - \$17

Arugula, roasted peppers, tomatoes, fresh avocado, Ovalini cheese

— red —

— white —

p. salad

Vegan & gluten free menus available upon request Contains ingredients imported from Italy

PRIMI



SCOTT'S CAPPALLACCI - \$22

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

SHRIMP AND ZUCCHINI LINGUINE - \$19

Linguine pasta, shrimp, zucchini, crustacean broth

CLAM LINGUINE(Red or White) - \$19

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

RISOTTO & VERDURE - \$19

Aged Aquerello carnaroli rice, zucchini, yellow squash, artichokes, bell peppers

ORECCHIETTE - \$17

Eggless ear lobe shaped pasta, crumbled sausage, bell peppers, tomato, basil

GNOCCHI AI 4 FORMAGGI - \$17

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

CARBONARA* - \$16

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

PENNE ALLA BOSCAIOLA - \$15

Penne, mushroom, speck

PAPPARDELLE RAGU - \$16

Homemade wide ribbon pasta, Tuscan meat ragu, parmesan fondue

GNOCCHI GRATINATI - \$15

Gnocchi, tomato sauce, mozzarella, fried eggplant cubes

SPICY BUCATINI AMATRICIANA - \$15

Bucatini pasta, pancetta, tomato sauce, chili pepper

CICCIA & PESCE (MEAT & FISH)



POLLO - CHICKEN - \$21

Roasted marinated chicken, sautéed spinach, potatoes, carrots, rosemary

POUNDED PORK TENDERLOIN* - \$24

Pork, speck, smoked mozzarella, mushroom, burrata, mashed potatoes