

Casati's Theatre Menu

PRIX FIXE MENU

\$ 29 - 2 COURSE
\$ 45 - 3 COURSE

FIRST COURSE

BRUSCHETTINA - Toasted filone bread, heirloom cherry tomato, shallot dressing, buffalo stracciatella, arugula

*TARTARA - Ahi tuna tartare, avocado, peas, shallots vinaigrette, crispy shallots, sweet baby drop red peppers

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

BEEF SALAD - Roasted beets, arugula, goat cheese crema, orange segments, pistachio, shallot dressing

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

SECOND COURSE

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

FRUITI DI MARE - Linguine pasta, calamari, clams, mussels, shrimp, crustacean broth, pomodoro

PAPPARDELLE RAGU - Homemade wide ribbon pasta, Tuscan meat ragu, parmesan fondue

CASATI'S BIANCA PINSA - White sauce, truffle shaving, mozzarella, parmesan, chives, sun dried tomatoes

LA BONA PINSA - Pear, gorgonzola, walnuts, balsamic glaze

ORTOLANA PINSA - Zucchini, yellow squash, artichokes, bell peppers, onion

CICCIA PINSA - Pepperoni, sausage, meatball, tomato, mozzarella

MARGHERITA PINSA - Tomato, mozzarella, basil

THIRD COURSE

POLLO - Roasted marinated chicken thighs, sautéed spinach, baby carrots, rosemary jus

* TAGLIATA - Grilled hanger steak, salsa verde, roasted corn, green asparagus

SALMONE - Grilled organic salmon, mint scented green peas crema, peas, baby carrots, red onion, shallot dressing



@casatispizzavino



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Vegan and gluten free menus available upon request

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions