

# PIATTI

## THE PIATTI STORY

With their open kitchens and stone pizza hearths, each **Piatti** reflects the warmth, charm and welcoming atmosphere of a traditional Italian trattoria. Although each **Piatti** has its own character and ambiance suited to its specific locale, all are characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. **Piatti** restaurants are gathering places where friends, family and neighbors eat, drink and socialize while enjoying the sense of community found in Italy's ever-popular trattorias.

Since our founding in 1987, **Piatti** ensures that each location is a unique experience, suited to its surrounding. **Piatti** managers and chefs are encouraged to personalize their spaces and menus to meet the needs and desires of their customers and staff. Like their European inspirations, the **Piatti** restaurants are intended to be part of the community.

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Special Event Coordinator

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# PIATTI

## PRIVATE DINING - ANTIPASTI

### ANTIPASTI

(Approximately 20 Pieces)

<b>CROSTINI</b> w. Parmesan Gelato	30
<b>BRUSCHETTA</b> w. Marinated Tomatoes & Pesto	30
<b>ASPARAGUS</b> Grilled & Wrapped in Prosciutto	40
<b>FLATBREAD</b> Tomato Conserva, Goat Cheese, Caramelized Onion, Basil on Mint Flatbread	30
<b>SEMOLINA FRIED CALAMARI</b> w. Spicy Roasted Tomato Sauce	30
<b>STACKED "CAPRESE"</b> Tomato Conserva, Mozzarella, Basil, Olive Oil & Balsamic Glaze	30
<b>GRILLED SHRIMP</b> Wrapped in Pancetta w. Lemon Oil	50

### RECEPTION PLATTERS

(Serves 15 – 20 Guests)

<b>ANTIPASTI</b> Assortment of Italian Salumi & Cheeses, Roasted Peppers, Marinated Olives & Artichokes	55
<b>FRUTTA</b> Sliced Seasonal Fresh Fruit, including Melons, Pineapple, Grapes & Fresh Berries w. Citrus Crema	45
<b>FORMAGGI</b> Selection of Italian Cheeses w. Pear Marmalade	55
<b>VERDURE</b> Marinated & Grilled Vegetables including Red Peppers, Onions, Asparagus, Artichokes, Zucchini & Eggplant w. Balsamic Vinaigrette	45

# PIATTI

## PRIVATE DINING - LUNCH

Entrée Price Includes Three Courses  
Two Courses Available at an Adjusted Price  
Includes Soda, Brewed Iced Tea & Coffee

### FIRST COURSE

(Select Two)

#### MISTI

Garden Lettuces, Marinated Tomatoes, Onion,  
Olive Oil & Balsamic Vinegar

#### CAESAR SALAD

Romaine, Grana Padano, Toasted Crostini  
& Garlic Anchovy Dressing

#### PERA

Baby Spinach, Endive, Pears, Candied Walnuts,  
Gorgonzola Cheese & Shallot Vinaigrette

#### ZUPPA DEL GIORNO

Chef's Daily Selection

### SECOND COURSE

(Select Three)

#### TONNO SALAD

Olive Oil Poached Tuna, Kalamata Olives, Feta  
Cheese, Egg, Red Pepper, Garbanzo Beans  
& Sun Dried Tomato Over Chopped Romaine 25

#### POLLO CAESAR SALAD

Grilled Chicken, Romaine, Grana Padano, Toasted  
Crostini & Garlic Anchovy Dressing 25

#### BISTECCA SALAD

Grilled Top Sirloin, Spinach, Grilled Red Peppers  
& Onions, Gorgonzola Cheese & Pancetta  
Vinaigrette 26

#### RAVIOLI

House-Made Spinach & Ricotta Ravioli,  
Lemon Cream & Citrus Gremolata 25

#### PENNE

Classic Bolognese Sauce 25

#### TAGLIATELLA

Wild Mushroom & Marsala Wine Sauce, Arugula  
& Calabrian Chilies, Parmesan Cheese 26

#### PAPPARDELLE

Saffron Pasta Ribbons, Shrimp, Tomato, Garlic,  
Chili Flakes, Arugula, Lemon, Pinot Grigio  
& Butter 28

#### SALMONE

Pan Seared Natural Fed Salmon, Lemon, Capers,  
White Wine & Butter w. Braised Spinach  
& Potato Puree 28

#### POLLO ALA PARMIGIANA

Breaded Chicken Cutlet, Parmesan & Mozzarella  
Cheeses, Marinara Sauce, Potato Puree  
& Green Beans 25

#### SALTIMBOCCA

Veal Scaloppini Stuffed w. Prosciutto, Sage  
& Fontina Cheese, Braised Spinach & Potato Puree 28

#### TILAPIA

Sautéed Tilapia, Parsley, Mint, Citrus Zest  
& Parmesan Risotto 28

#### POLLO ALLA MARSALA

Chicken Breast, Wild Mushroom & Marsala Wine  
Sauce, Potato Puree & Braised Spinach 25

### DESSERT

(Select Two)

#### CIOCCOLATA

Dense Flourless Chocolate Cake & Whipped  
Cream

#### TIRAMISU

'Pick-Me-Up' The Traditional Italian Dessert of  
Layered Ladyfingers, Espresso & Mascarpone Cheese

#### PANNA COTTA

Vanilla "Cooked Cream" w. Caramel Sauce

#### LIMONE

Lemon Pudding Cake & Whipped Crema

#### GELATO

Fresh Gelati – Selection as Available

Seasonal Menu Subject to Change  
Call 303-321-1919 for More Information

# PIATTI

## PRIVATE DINING - DINNER

Entrée Price Includes Three Courses  
Two Courses Available at an Adjusted Price  
Includes Soda, Brewed Iced Tea & Coffee

### FIRST COURSE

(Select Two)

#### MISTI

Garden Lettuces, Marinated Tomatoes, Onion,  
Olive Oil & Balsamic Vinegar

#### CAESAR SALAD

Romaine, Grana Padano, Toasted Crostini  
& Garlic Anchovy Dressing

#### SAN DANIELE

Grilled Prosciutto-Wrapped Romaine Hearts  
& Walnut-Lemon Vinaigrette

#### PERA

Baby Spinach, Endive, Pears, Candied Walnuts,  
Gorgonzola Cheese & Shallot Vinaigrette

#### ZUPPA DEL GIORNO

Chef's Daily Selection

#### PROSCIUTTO E MELONE

Sliced Melon, Prosciutto di Parma  
& Mint Olive Oil Agrumato

### SECOND COURSE

(Select Three)

#### RAVIOLI

House-Made Spinach & Ricotta Ravioli,  
Lemon Cream & Citrus Gremolata

30

#### PENNE

Traditional Italian Bolognese Sauce, Penne  
Pasta & Parmesan Cheese

32

#### PAPPARDELLE

House-Made Saffron Pasta Ribbons, Shrimp,  
Arugula, Tomatoes, Garlic, Chili Flakes,  
Lemon, Pinot Grigio & Butter

34

#### TAGLIATELLE

Wild Mushroom & Marsala Wine Sauce, Arugula  
& Calabrian Chilies, Parmesan Cheese

32

#### POLLO ALLA MARSALA

Chicken Breast, Wild Mushroom & Marsala  
Wine Sauce, Potato Puree & Braised Spinach

32

#### SALTIMBOCCA

Veal Scaloppine Stuffed w. Prosciutto, Sage  
& Fontina Cheese, Braised Spinach & Potato Puree

36

#### TILAPIA

Sautéed Tilapia, Parsley, Mint, Citrus Zest  
& Parmesan Risotto

36

#### MAIALE

Grilled Pork Chop, Soft Polenta, Escarole  
& Balsamic Demi-Glaze

36

#### SALMONE

Pan Seared Natural Fed Salmon, Lemon, Capers,  
White Wine & Butter w. Potato Puree & Spinach

38

#### ZITI

Spicy Lamb, Red Pepper & Chickpea Ragu  
Topped w. Ricotta Salata

32

#### POLLO

Wood-Oven Roasted Chicken, Seasonal  
Vegetables & Garlic Au Jus

32

#### FILETO

Filet of Beef, Gorgonzola Dolce Latte  
& Spinach

46

### DESSERT

(Select Two)

#### CIOCCOLATA

Dense Flourless Chocolate Cake & Whipped  
Crema

#### TIRAMISU

'Pick Me Up' The Traditional Italian Dessert of  
Layered Ladyfingers, Espresso & Mascarpone Cheese

#### PANNA COTTA

Vanilla "Cooked Cream" w. Caramel Sauce

#### LIMONE

Lemon Pudding Cake & Whipped Crema

#### GELATO

Fresh Gelati – Selection as Available

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## WINE LIST

### VINI BIANCHI

Tenuta Pederzana Lambrusco, Emilia-Romano 2008	30.00
Zardetto "Zeta" Prosecco, Veneto 2008	34.00
Caldaro Pinot Grigio, Alto Adige 2008	32.00
Honig Sauvignon Blanc, napa Valley 2008	38.00
Bonterra Chardonnay, Mendocino 2007 Organic	32.00
Sonoma Cutrer Chardonnay, Russian River Valley 2007	46.00
La Crema, Sonoma Coast 2008	48.00
Two Rivers Riesling, Colorado 2007	36.00
Bonterra Viognier, Mendocino 2007	47.00
Maculan "Pino & Toi", Veneto 2008	36.00
<i>Tocai/Pinot Bianco Blend</i>	
Zenato Lugana del Garda, Veneto	38.00
Barone di Valforte Pecorino Terre di Chieti, Abruzzo 2007	42.00

### VINI ROSSI

Acacia "A" Pinot Noir, Carneros 2008	34.00
Carmel Road Pinot Noir, Monterey 2007	40.00
MacMurray Ranch Pinot Noir, Sonoma Coast 2007	46.00
Cellar #8 Merlot, North Coast 2006	30.00
Page "3 Doves" Merlot, Napa Valley 2006	40.00
J. Lohr "Southridge" Syrah, Paso Robles 2007	34.00
Jack Rabbit Hill "Barn Red", Colorado 2007	44.00
<i>Certified Organic, Malbec/Cab Franc/Petit Verdot Blend</i>	
Ravenswood "Old Vines" Zinfandel, Napa 2006	42.00
David Bruce Petite Sirah, Central Coast 2006	45.00
Avalon Cabernet Sauvignon, Napa Valley 2006	36.00
Page "3 Dove" Cabernet Sauvignon, Napa Valley 2006	45.00
La Carraia Sangiovese, Umbria 2007	34.00
Michele Chiarlo Barbera d'Asti, Piedmont 2007	38.00
Antica Masseria del Sigillo Primitivo del Salento, Puglia 2007	38.00
Zenato Valpolicella Classico, Veneto 2007	38.00
Terredora Dipaolo Aglianico, Campania 2007	42.00
Castello di Meleto Chianti Classico, Tuscany 2005	46.00

\*Additional Selections Available