

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.

Taaffe Caton
Special Events Coordinator

Piatti Ristorante & Bar
255 E Basse Road Suite #500
210.832.0300 phone 210.832.0303 fax
tcaton@piatti.com
www.piatti.com

PRIVATE DINING ANTIPASTI

ANTIPASTI

(APPROXIMATELY 25 PIECES)

Wood grilled bread topped with fresh tomatoes, Basil pesto, garlic & fresh basil	40.
Puff pastry filled with Italian fennel sausage, Red bell peppers & Mozzarella	40.
Oven-fired Goat cheese with tomato, basil & Kalamata olives with baked crostini	45.
Flash fried Calamari with a spicy, Roasted tomato sauce	45.
Tender chicken skewers with choice of sauce (Picatta, Marsala, or Dijon herb)	55.
Herb Parmesan risotto puffs	45.
Lightly breaded Artichoke cakes with House made basil pesto aioli	45.
Italian meatballs with a mushroom tomato sauce	45.
Prosciutto wrapped Asparagus	65.
Chilled Prawns with house made cocktail sauce	70.
Prosciutto wrapped Texas Gulf shrimp	75.
Miniature Crab Cakes With a house made Remoulaude sauce	65.

RECEPTION PLATTERS

(SERVES 25-30 GUESTS)

Antipasti

An assortment of Italian Meats, Pepperoncini, Kalamata Olives, Marinated Artichoke Hearts, & crostini

75. per Platter

Frutta

Sliced Seasonal Fresh Fruit with Chocolate Ganache for dipping

50. per Platter

Formaggi

Assortment of Italian Cheeses with Crostini

55. per Platter

Verdure

Grilled Vegetables including Red Peppers, Onions, Zucchini, Artichokes, & Asparagus topped with Parmesan & Extra virgin olive oil

75. per Platter

PRIVATE DINING LUNCH

Prices following second course choices reflect the cost of your three course meal. A two course lunch menu is also available at an adjusted price. Please see our **antipasti menu** to compliment your meal.

FIRST COURSE

SELECT ONE (1)

Mista Fresh baby greens in a champagne vinaigrette
With salt & pepper

Caesar Romaine, Grana Padano, Toasted Crostini
& Garlic Anchovy Dressing

Italian Fresh baby greens, cucumber, tomato, red onion,
Pecorino Romano, & croutons in a champagne vinaigrette

Zuppa del Giorno House made soup of the day

Zuppa di Pomodoro Tomato basil soup

SECOND COURSE

SELECT THREE (3)

Cappellini Fresca Fresh tomatoes marinated in olive oil,
garlic, & basil tossed with Angel hair pasta 17.

Pollo Caesar Grilled Chicken, Romaine, Grana Padano,
Toasted Crostini & Garlic Anchovy Dressing 17.

Ravioli House-Made Spinach & Ricotta Ravioli,
Lemon Cream & Citrus Gremolata 18.

Rigatoni Italian sausage, oven-roasted tomato, shaved garlic,
basil, goat cheese & Rigatoni pasta 18.

Arrabiata Penne pasta tossed with pancetta in a spicy tomato
sauce 18.

Farfalle Alfredo Grilled marinated chicken in a parmesan
cream sauce with bowtie pasta 18.

Tagliatelle di Zucchini Shaved Zucchini, grilled chicken, pine
nuts, sun dried tomatoes in a Suga Rosa sauce 18.

Spinpollo Grilled chicken, fresh baby spinach, tobacco
onions, & pecorino Romano in a balsamic vinaigrette 18.

Crab Canneloni Rolled pasta sheets filled with crabmeat in a
tomato cream sauce 19.

Pollo al Forno Mesquite baked chicken, roasted garlic whipped
potatoes, roasted carrot & herb brodetto 19.

Pollo Griglia Grilled chicken breast with artichokes, olives,
asparagus & cherry tomatoes in lemon white wine sauce 19.

Gamberetti Sautéed gulf shrimp, sun dried tomato pesto,
arugula, chili flakes and spaghetti pasta 19.

Trota Picatta Sautéed trout in a lemon caper white wine sauce,
whipped potatoes & seasonal vegetables 20.

Salmone Griglia Grilled Salmon with garlic herbed butter,
whipped potatoes & seasonal vegetables 21.

Insalata di Salmone Grilled Salmon on a bed of baby greens
with cucumbers, cherry tomatoes, red onions & capers in a
champagne vinaigrette 21.

DESSERT

SELECT ONE (1)

Cioccolata Warm Bittersweet Chocolate Cake, served warm
with Chocolate Ganache

Tiramisu 'Pick me up' The Traditional Italian Dessert
Espresso & Rum soaked ladyfingers & Mascarpone

Torte di Frangelico Frangelico Mousse layer atop a bittersweet
chocolate layer with a hazelnut crust

Crème Brulee Vanilla bean custard topped with caramelized
sugar served with a biscotti

Sorbet del Giorno

PRIVATE DINING DINNER

Prices following second course choices reflect the cost of your three course meal. Please see our **antipasti menu** to compliment your meal.

FIRST COURSE

SELECT ONE (1)

Mista Fresh baby greens in a champagne vinaigrette
With salt & pepper

Caesar Romaine, Grana Padano, Toasted Crostini
& Garlic Anchovy Dressing

Italian Fresh baby greens, cucumber, tomato, red onion,
Pecorino Romano, & croutons in a champagne vinaigrette

Zuppa del Giorno House made soup of the day

Zuppa di Pomodoro Tomato basil soup

SECOND COURSE

SELECT THREE (3)

Cappellini Fresca Fresh tomatoes marinated in olive oil, garlic,
& basil tossed with Angel hair pasta 27.

Ravioli House-Made Spinach & Ricotta Ravioli,
Lemon Cream & Citrus Gremolata 28.

Rigatoni Italian sausage, oven-roasted tomato, shaved garlic,
basil, goat cheese & Rigatoni pasta 28.

Farfalle Alfredo Grilled marinated chicken in a parmesan
cream sauce with bowtie pasta 28.

Tagliatelle di Zucchini Shaved Zucchini, grilled chicken, pine
nuts, sun dried tomatoes in a Suga Rosa sauce 28.

Crab Canneloni Rolled pasta sheets filled with crabmeat in a
tomato cream sauce 28.

Pollo al Forno Mesquite baked chicken, roasted garlic
whipped potatoes, roasted carrot & herb brodetto 28.

Pollo Griglia Grilled chicken breast with artichokes, olives,
asparagus & cherry tomatoes in lemon white wine sauce 28.

Gamberetti Sautéed gulf shrimp, sun dried tomato pesto,
arugula, chili flakes and spaghetti pasta 29.

Pollo alla Marsala Sauteed chicken breast with mushrooms in
Marsala wine, whipped potatoes & seasonal vegetables 29

Trota Picatta Sautéed trout in a lemon caper white wine sauce,
whipped potatoes & seasonal vegetables 29.

Salmone Griglia Grilled Salmon with garlic herbed butter,
whipped potatoes & seasonal vegetables 32.

Costoletta Picatta Sauteed veal in a lemon caper white wine
sauce, whipped potatoes & seasonal vegetables 33.

Bistecca Grilled Rib-eye topped with Gorgonzola cheese,
whipped potatoes & seasonal vegetables 35.

DESSERT

SELECT ONE (1)

Cioccolata Warm Bittersweet Chocolate Cake, served warm
with Chocolate Ganache

Tiramisu 'Pick me up' The Traditional Italian Dessert
Espresso & Rum soaked ladyfingers & Mascarpone

Torte di Frangelico Frangelico Mousse layer atop a bittersweet
chocolate layer with a hazelnut crust

Crème Brulee Vanilla bean custard topped with caramelized
sugar served with biscotti

Sorbet del Giorno