



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.

Davina Spraggins-Ricci
Special Events Coordinator

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WELCOME TO PIATTI SACRAMENTO!

Whether you're planning a social gathering or corporate business meeting, black tie or casual, Piatti Sacramento in the Pavilions invites you to let them help plan your ideal event. Our skilled staff, dedicated private event manager and years of experience ensure that your event will be perfectly executed.

Piatti Sacramento has been serving rustic Italian cuisine for 17 years. Our Executive Chef Ryan O'Malley combines the freshest local ingredients with classic Italian Trattoria recipes for a modern take on old world Italy. Piatti also features a full service bar with an extensive list of California and Italian wines.

Piatti Sacramento offers three areas for your private dining enjoyment. The private dining room features a gas burning fireplace, plantation shutters, original art, and Tuscan style accents and can accommodate up to 45 guests for a seated dinner or up to 70 guests for a cocktail reception. There is also a pull down screen: perfect for business presentations or slideshows.

The Atrium, accommodating 35 guests year round, 40 guests during warmer weather, has a view of the beautifully lit Pavilions courtyard with waterfall fountains and ambient lighting. During the winter months, the atrium is fully enclosed with glass windows and temperature controlled with heaters. During the warmer months, the windows are removed for an outdoor dining effect with mounted fans.

The Fair Oaks Terrace has a tranquil garden surrounding. A vine covered trellis, a glass ceiling, and colorful planters and trees complete this Bridal and Baby Shower favorite which accommodates up to 25.

Piatti Sacramento also offers full service event planning and catering to your offsite location. We can arrange everything from food to flowers, tables to tents, and logistics to limousines. Let Piatti take the stress out of your next event! We are ready for groups with as many as 300 or as few as 10. We will come to your home or office and handle everything from start to finish!

For more information, please contact us directly at (916) 649-8885

PIATTI

PRIVATE DINING - ANTIPASTI

ANTIPASTI

(Approximately 15 Pieces)

CROSTINI Ricotta, Olive Oil Poached Cherry Tomatoes & Crispy Basil	32
ARANCINI Saffron & Fontina Cheese Risotto Cakes	32
INVOLTINI Hand Pulled Mozzarella, Slow Roasted Tomatoes & Fresh Basil	34
MELANZANE Thinly Sliced Grilled Eggplant w. Goat Cheese Mousse	34
TONNATO Crostini w. Olive Oil Poached Tuna Spread & Roasted Red Peppers	34
FUNGHI CON SALSICCIA Roasted Cremini Mushrooms Stuffed w. Italian Sausage & Fontina Cheese	34
PIZZA Assorted Pizza Platter	34
INSALATA DI POLLO Roasted Chicken w. Gorgonzola, Pine Nuts, Currants & Gem Lettuce Cups	35
FRITTO MISTO Semolina Fried Squid, Fennel, Green Beans & Onions w. Lemon Caper Sauce	35
FICHI Prosciutto Wrapped, Gorgonzola Stuffed Figs w. Aceto Balsamico	36
SPIEDINI Marinated Beef Skewers w. Salsa Verde & Aioli	36
POLPETTINI Mini Pork & Ricotta Meatballs Braised in Tomato Sauce w. Pecorino Romano	36
GAMBERI CON PANCETTA Grilled Pancetta Wrapped Shrimp w. Onion Marmalata	45
OSTRICA Fresh Shucked Oysters w. Mignonette, Cocktail Sauce & Lemon	42

RECEPTION PLATTERS

(Serves 20–24 Guests)

FRUTTA Seasonal Fresh Fruit Platter	60
CAPRESE Hand Pulled Mozzarella, Heirloom Tomatoes, Basil, Local Olive Oil, Sea Salt & Aceto Balsamico	60
ANTIPASTI An Assortment of Prosciutto, Salami, Mortadella, Artisan Cheeses, Roasted Vegetables & Marinated Olives, Marinated Artichokes & Roasted Peppers	75
GAMBERI Chilled Shrimp (50) Served w. Cocktail Sauce & Fresh Lemon	100
FORMAGGI Selection of California & Italian Artisan Cheese, Red Wine Figs, Marcona Almonds & Crostini	85
FRUTTI DI MARE Chilled Platter of Prawns, Dungeness Crab Salad, Oysters, Clams, Smoked Salmon & Marinated Mussels on Shaved Ice w. Cocktail Sauce, Mignonette, Saffron Cream & Lemons	250
DOLCI Assorted Pastry Platter, Including Bittersweet Chocolate Cake, Almond Cakes, Tiramisu, Chocolates, House Made Biscotti & Whipped Cream	120

PIATTI

PRIVATE DINING - LUNCH

Entrée Price Includes Three Courses
Two Course Menu Available at an Adjusted Price

ANTIPASTI / INSALATA

(Select Two)

BRUSCHETTA

Charred Bread w. Grilled Peaches, Ricotta, Arugula & Local Honey

ZUPPA DEL GIORNO

Seasonal Soup of the Day

CAESAR

Chopped Romaine, Shaved Parmesan, Crostini & Garlic Anchovy Dressing

MISTA

Garden Lettuces w. Cherry Tomatoes, Cucumber, Red Onion, Herbs & Red Wine Vinaigrette

VERDURA

Haricot Vert, Cucumber, Cherry Tomato, Red Onion, Roasted Corn, Torn Basil w. Local Olive Oil & Ricotta Salata

PRONTI

Chopped Salad, Romaine, Salami, Chickpeas, Olives, Artichokes, Provolone, Roasted Peppers, Crostini, Parmesan & Herb Vinaigrette

SECONDI

(Select Three)

CAESAR CON POLLO

Grilled Chicken w. Romaine, Shaved Parmesan, Toasted Crostini & Garlic Anchovy Dressing 28

PRONTI CON POLLO

Chopped Chicken Salad: Romaine, Salami, Chickpeas, Olives, Artichokes, Provolone, Roasted Peppers, Crostini, Parmesan & Herb Vinaigrette 30

INSALATA TONNO

Olive Oil Poached Tuna w. Baby Lettuces, Haricot Vert, Roasted Peppers, Cherry Tomato, Red Onion, Potato, Egg & Tapenade Vinaigrette 32

INSALATA DI POLLO

Roasted Chicken, Pine Nuts, Currants, Gorgonzola, Gem Lettuce & Red Wine Vinaigrette 30

POLLO PANINI

Grilled Chicken Breast, Peppernata, Arugula & Aioli 27

SVIZZERE

Grilled Kobe Beef Hamburger on Brioche w. Roasted Onions & Tomatoes, Gem Lettuces & Aioli 28

PROSCIUTTO COTTO

Pressed Artisan Ham & Asiago w. Dijon on Toasted Pugliese Bread 27

RAVIOLI

House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 32

BUCATINI

Pork & Ricotta Meatballs Braised in Tomato Sauce w. Parmesan 34

TAGLIATELLE

House-Made Egg Pasta w. Classic Bolognese Ragu & Pecorino Romano 34

CANNELLONI

Chicken, Leek & Porcini Mushrooms w. Fontina & Poached Garlic Sauce 35

RISOTTO

Parmesan Risotto w. Olive Oil Poached Cherry Tomatoes & Herbs 35

SCALOPPINE DI POLLO

Range Petaluma Chicken & Prosciutto Scaloppine w. Parmesan Polenta, Swiss Chard, Roasted Shallot & Natural Jus 35

SALMONE

Pan Roasted Wild Pacific Salmon w. Roasted Corn, Farro & Tomato Brodo 40

TAGLIATA

Grilled American Kobe Skirt Steak w. Haricot Vert, Cherry Tomato, Nicoise Olive Salad, Grilled Lemon & Local Olive Oil 42

DOLCI

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake, Chocolate Sauce & Whipped Crema

TIRAMISU

'Pick me up' The Traditional Italian Dessert

CROSTATA

Warm Plum Tart w. Balsamic Caramel & Vanilla Gelato

ZABALIOGNE

Marsala Custard w. Local Blackberries & Vanilla Biscotti

CRÈME BRULEE

Burnt Vanilla Bean Custard w. Amarena Cherries & Lavender Shortbread

INSALATA

(Select One)

MISTA

Garden Lettuces w. Cherry Tomatoes, Cucumber, Red Onion,
Herbs & Red Wine Vinaigrette

CAESAR

Chopped Romaine, Shaved Parmesan, Toasted Crostini
& Garlic Anchovy Dressing

PIZZA

(Select Three)

MARGHERITA

Fresh Mozzarella, Parmesan,
Crushed Tomato Sauce, Basil & Local Olive Oil

SALSICCIA

Italian Fennel Sausage, Garlic, Parsley, Mozzarella,
Crushed Tomato Sauce & Pecorino Romano

FUNGHI

Forest Mushrooms, Roasted Shallots, Fontina & Local Olive Oil

NAPOLETANA

Crushed Tomato Sauce, Nicoise Olives, Capers,
Calabrian Chilies, Oregano & Parmesan

DIAVOLA

Tomato Sauce, Mozzarella, Artisan Pepperoni,
Garlic & Calabrian Chilies

PESTO

Basil Pesto, Tomatoes,
Grilled Scallions & Fresh Mozzarella

DOLCI

TIRAMISU

Traditional Layered Espresso,
Vanilla Biscotti & Mascarpone "Sponge Cake"

BISCOTTI

Assorted Italian Cookies

PIATTI

PRIVATE DINING - FAMILY STYLE

42 PER GUEST
15 GUEST MINIMUM

ANTIPASTI DELLA CASA

INSALATA

(Select One)

MISTA

Garden Lettuces w. Cherry Tomatoes, Cucumber, Red Onion,
Herbs & Red Wine Vinaigrette

CAESAR

Chopped Romaine, Shaved Parmesan,
Toasted Crostini & Garlic Anchovy Dressing

PRIMI

(Select One)

RAVIOLI

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

PENNE

Classic Bolognese Sauce & Parmesan

RIGATONI

Pork & Ricotta Meatballs Braised in Tomato Sauce

SECONDI

(Select Two)

Served with Rosemary Roasted Fingerling Potatoes
& Market Vegetables

POLLO ALLA PARMIGIANA

Breaded Chicken Cutlet,
Parmesan, Mozzarella & Crushed Tomato Sauce

POLLO ALLO SPIEDO

Range Petaluma Rotisserie Chicken w. Herb Butter Brodo

BISTECCA

Grilled Kobe Steak w. Gorgonzola Butter

SCAMPI

Sautéed Shrimp w. White Wine, Garlic & Parsley

TROTA

Pan Seared Steelhead w. Salsa Verde

DOLCI

TIRAMISU

Traditional Layered Espresso,
Vanilla Biscotti & Mascarpone "Sponge Cake"

BISCOTTI

Assorted Italian Cookies

PIATTI

PRIVATE DINING - DINNER

Entrée Price Includes Three Courses
Four Course Menu Available at an Adjusted Price

ANTIPASTI & INSALATA

(Select Two)

BRUSCHETTA

Charred Bread w. Grilled Peaches, Ricotta, Arugula & Local Honey

ZUPPA DEL GIORNO

Seasonal Soup of the Day

CAESAR

Chopped Romaine, Shaved Parmesan, Crostini & Garlic Anchovy Dressing

MISTA

Garden Lettuces w. Cherry Tomatoes, Cucumber, Red Onion, Herbs & Red Wine Vinaigrette

VERDURA

Haricot Vert, Cucumber, Cherry Tomato, Red Onion, Roasted Corn, Torn Basil w. Local Olive Oil & Ricotta Salata

PRONTI

Chopped Salad, Romaine, Salami, Chickpeas, Olives, Artichokes, Provolone, Red Peppers, Crostini, Parmesan & Herb Vinaigrette

SECONDI

(Select Three)

RAVIOLI

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

34

SPAGHETTI

Spaghetti w. Cherry Tomato, Summer Squash,
Garlic, Torn Basil & Butter

34

BUCATINI

Pork & Ricotta Meatballs
Braised in Tomato Sauce w. Parmesan

36

TAGLIATELLE

House-Made Egg Pasta
w. Classic Bolognese Ragu & Pecorino Romano

36

CANNELLONI

Chicken, Leek & Porcini Mushrooms
w. Fontina & Poached Garlic Sauce

37

RISOTTO

Parmesan Risotto w. Olive Oil Poached Cherry
Tomatoes & Herbs

37

POLLO ARROSTO

Range Petaluma Rotisserie Chicken
w. Market Vegetables, Roasted Fingerling Potatoes
& Herb Butter Brodo

40

MAIALE

Wood-Grilled Duroc Pork Loin Chop
w. Market Vegetables, Parmesan Polenta
& Cherry Mostarda

42

SALMONE

Pan Roasted Wild Pacific Salmon w. Farro,
Roasted Corn & Tomato Brodo

45

FILETTO

Grilled Beef Filet w. Potato Puree
Market Vegetables & Red Wine Sauce

49

AGNELLO

Grilled Lamb Chops w. Summer Vegetable
Gratinata & Natural Jus

49

DOLCI

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake,
Chocolate Sauce & Whipped Crema

TIRAMISU

'Pick me up' The Traditional Italian Dessert

CROSTATA

Warm Plum Tart w. Balsamic Caramel
& Vanilla Gelato

ZABALIOGNE

Marsala Custard w. Local Blackberries
& Vanilla Biscotti

CRÈME BRULEE

Burnt Vanilla Bean Custard w. Amarena Cherries
& Lavender Shortbread

PIATTI

PRIVATE DINING - BRUNCH

Prices following entrée course choices reflect the cost of your meal. Brewed coffee, iced tea, soft drinks are additional.

FOR THE TABLE

SEASONAL FRUITS & BERRIES

Fresh Fruit of the Season

FRESH BAKED BREAKFAST BREADS

Muffins, Croissants & Almond Cake

ENTRÉE

(Select Four)

TOSTO FRANCESE CON MELO

Cinnamon French Toast w. Caramel Apples & Whipped Vanilla Mascarpone 20

UOVA PANCETTA O SALSICCIA

Two Eggs Any Style w. Applewood Smoked Bacon or House Made Sausage Served w. Crispy Potatoes & Grilled Bread 20

BENEDICT

Two Poached Eggs w. Prosciutto, Grilled Bread, Hollandaise & Roasted Potatoes 21

UOVA CON POLENTA, SPINACI E PORCINI

Two Baked Eggs on Parmesan Polenta w. Spinach & Porcini Tomato Sauce 21

UOVA CON RAGU DI MANZO E SALSICCIA

Two Poached Eggs on Beef Shank & Sausage Ragù w. Roasted Potatoes 22

FRITTATA

Baked Omelet w. Italian Sausage, Forest Mushroom & Fontina Served w. Roasted Potatoes 22

BISTECCA CON UOVA

Grilled Kobe Steak w. Two Eggs Any Style, Roasted Potatoes & Herb Hollandaise 24

CAESAR CON POLLO

Grilled Chicken w. Romaine, Shaved Parmesan, Toasted Crostini & Garlic Anchovy Dressing 18

PRONTI CON POLLO

Chopped Chicken Salad: Romaine, Salami, Chickpeas, Olives, Artichokes, Provolone, Roasted Peppers, Crostini, Parmesan & Herb Vinaigrette 24

INSALATA TONNO

Olive Oil Poached Tuna w. Baby Lettuces, Haricot Vert, Roasted Peppers, Cherry Tomato, Red Onion, Potato, Egg & Tapenade Vinaigrette 32

INSALATA DI POLLO

Roasted Chicken, Pine Nuts, Currants, Gorgonzola, Gem Lettuce & Red Wine Vinaigrette 23

POLLO PANINI

Grilled Chicken Breast, Pepperonata, Arugula & Aioli 20

SVIZZERE

Grilled Kobe Beef Hamburger on Brioche w. Roasted Onions & Tomatoes, Gem Lettuces & Aioli 21

RAVIOLI

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

SALMONE

Pan Roasted Wild Pacific Salmon w. Roasted Corn, Farro & Tomato Brodo 33

VINI BIANCHI

SPARKLING WINE & CHAMPAGNE

Mionetto Prosecco, Veneto, NV	32
Bisol "Jeio" Prosecco Brut Veneto, NV	38
Bortolomiol Prosecco Prior Brut, Treviso, NV	42
Gloria Ferrer, Sonoma Brut, NV	40
Roederer Estate Brut, Anderson Valley, NV	46
Roederer Estate Brut Rose, Anderson Valley, NV	48
Veuve Clicquot "Yellow Label" Brut Champagne, NV	78

ITALIAN WHITE WINE

Ceretto Arneis, Piemonte, 2008	40
Brogia, "La Meirana," Gavi, 2008	45
Benvolio Pinot Grigio, Friuli, 2008	28
Masi Masianco, Pinot Grigio-Verduzzo, Friuli, 2008	35
Alois Lageder Pinot Grigio, Alto Adige, 2008	38
Allegrini Soave Classico, Veneto, 2008	34
Feudi di San Gregorio Fiano di Avellino, Campania, 2007	38
Terredora di Paola Falanghina Campania, 2008	38
Feudi Principi di Butera "Insolia" Sicilia, 2008	32
Jermann Chardonnay, Friuli, 2008	46

SAUVIGNON BLANC / OTHER WHITES

Geysler Peak, California, 2008	30
Simi, Sonoma County, 2008	34
Honig, Napa Valley, 2009	36
Rutherford Ranch, Napa Valley, 2007	38
Chateau Ste. Michelle Riesling, Washington, 2009	26

CHARDONNAY

Piatti Private Label, California, NV	26
Wente Riva Ranch, 2008	36
Edna Valley "Paragon," San Luis Obispo, 2008	32
Bonterra, Mendocino, 2008*Organic*	30
La Crema, Sonoma Coast, 2008	42
Saintsbury, Carneros, 2007	44
Jermann Chardonnay, Friuli, 2008	46
Sonoma Cutrer, Russian River Ranches, 2008	48
Frank Family, Napa Valley, 2008	52
Rombauer, Carneros, Napa Valley, 2008	56
Grgich Hills Estate, Napa Valley, 2007	70

HALF BOTTLES

Piper Heidsieck Brut Champagne, NV	28
Cambria "Katherine's" Santa Maria, 2007	30
La Crema Pinot Noir, Sonoma Coast, 2008	28

Corkage 15.00

Vintages Subject to Change

071410

VINI ROSSI

ITALIAN RED WINE

Quattro Mani Montepulciano d'Abruzzo, 2008	28
Michele Chiarlo Barbera d'Asti Piemonte, 2007	34
Giocosa Fratelli, Barbera d'Alba, Piemonte, 2006	38
Ruffino Chianti Superiore, Tuscany, 2008	30
La Focaiè Sangiovese, Maremma Toscana, 2007	36
Villa Antinori "Toscana" Super Tuscan, 2005	48
Castello di Meleto Chianti Classico Tuscany, 2005	44
Il Poggiolo Rosso di Montalcino, Toscana, 2006	46
Cantine Colosi Nero d'Avola, Sicilia, 2008	36
Layer Cake Primitivo, Puglia, 2007	38
Tormaresca Neprica, Puglia, 2008	32
Masi Campofiorin, Veneto, 2006	38
Zenato Valpolicella Classico, Veneto, 2007	40
'Amarone' Allegrini Palazzo della Torre, Veneto, 2006	42
Nebbiolo d'Alba, Damilano, Piedmont, 2007	40

PINOT NOIR

Jekel, Monterey County, 2007	34
Carmel Road, Monterey, 2008	36
MacMurray Ranch, Sonoma Coast, 2008	38
Saintsbury Garnet, Carneros, 2008	40
Chateau St Jean, Sonoma County, 2007	42
Artesa, Carneros, 2007	44
Acacia, Carneros, 2007	48
Robert Stemmler, Carneros, 2006	50
Adelsheim, Willamette Valley, Oregon, 2008	68
Emeritus, Russian River Valley, 2007	65

MERLOT

Cellar #8, North Coast, 2007	28
3 Doves, Napa Valley, 2006	34
Franciscan, Napa Valley, 2006	36
Stags' Leap Winery, Napa Valley, 2006	50

ZINFANDEL / SYRAH / OTHER REDS

Ravenswood "Old Vine" Zinfandel, Napa Valley, 2007	38
Rosenbloom Zinfandel, Contra Costa, 2007	42
Seghesio Zinfandel, Sonoma County, 2008	46
Frank Family Zinfandel, Napa Valley, 2007	48
Berryessa Gap Syrah, Yolo County, 2006	40
David Bruce Petite Syrah, Central Coast, 2007	36

CABERNET SAUVIGNON & BLENDS

Piatti Private Label, California, NV	27
McManis Family, Lodi, 2008	30
Louis Martini, Sonoma, 2007	32
Avalon, Napa Valley, 2007	34
B.R. Cohn 'Silver Label, North Coast, 2007	44
Beringer "Knights Valley," Sonoma County, 2007	48
Three Saints, Santa Ynez Valley, 2005	50
Ferri Carano, Alexander Valley, 2007	52
Provenance, Rutherford, Napa Valley, 2006	60
Frank Family, Napa Valley, 2006	80
Grgich Hills Estate, Napa Valley, 2006	95
Cain Concept Library Edition, Napa Valley, 2000	115

PIATTI

PRONTO PIATTI CATERING MENU

Pronto Piatti means exactly that, we drop & go. We deliver and set up your order and make sure everything is party perfect before departing.

PLATTERS SERVE APPROXIMATELY 20

CHILLED PLATTERS

Served Chilled or Room Temperature

ARTISAN CHEESE PLATTER Fig Conserva & Crostini	140
CHILLED SHRIMP Spicy Roasted Tomato Sauce & Lemon	200
ORECCHIETTE PASTA SALAD Sun Dried Tomato, Capers, Basil & Red Wine Vinaigrette	80
CHERRY TOMATO SALAD Cherry Tomatoes, Fresh Mozzarella, Pesto & Pine Nuts	85
HOUSE SMOKED SALMON Arugula & Mustard Caper Vinaigrette	200
CAESAR SALAD Garlic Anchovy Dressing & Croutons	90
GRILLED SEASONAL VEGETABLES Served with Balsamic Vinaigrette	75
MEDITERRANEAN CHICKEN SALAD Sun Dried Tomato, Mint, Feta, Cracker Bread & Olive	100
ENDIVE SALAD Endive, Grilled Chicken, Carrot, Almond, Apple & Champagne Vinaigrette	100
ORGANIC BABY LETTUCE & GREENS Hazelnuts, Currants & Gorgonzola Vinaigrette	65
FLAT BREAD PANINI Choice of Chicken, Tri-Tip, Vegetarian, or Club	135

HOT PLATTERS

Served in Chafing Dishes

BEEF & PORK MEATBALLS Savory Tomato Sauce & Shaved Pecorino Romano	140
RIGATONI Classic Bolognese Sauce	130
HOUSE MADE RAVIOLI Spinach & Ricotta Ravioli with a Lemon Cream Sauce	185
HERB ROASTED CHICKEN Wild Mushrooms & Broccolini	150
SEARED SALMON Fregola Sardinia, Spinach & Lemon Vinaigrette	220
HOUSE MADE CANNELLONI Beef, Porcini Mushroom & Fontina Cheese	165
SPICY LAMB SAUSAGE Roasted Peppers, Grilled Onions & Creamy Polenta	175

Items are delivered to you on disposable platters and chafing dishes. For a minimal charge Piatti supplies disposable plates, napkins & all utensils. Gratuity charge of 20% added to order. Orders totaling less than \$175.00 result in delivery charge of \$20.00. Orders with a total of \$175.00 or more receive complimentary delivery.

PIATTI

FREQUENTLY ASKED QUESTIONS

RESERVING THE SPACE

- There are no room rental fees for the private banquet areas. There are varying food and beverage expenditures to book the rooms privately, \$300 for lunch & \$500 for dinner. Minimums are based on food and beverage consumption expenditures before tax or service charges and vary depending on time of year. During the month of December the minimums charges will go up.

GUEST GUARANTEE

- On days and times of year when minimums do not apply, final guest counts are to be provided at least 72 hours prior to any event. If less than the number of people confirmed shows up to the event, the party will still be charged according the final guest count given 72 hours in advance. On the other hand, if more people arrive, you will be charged for the total number of people present.
- Due to the advance preparation required, we ask for your menu selections and all final event details at least 7 days in advance. Increases made within 24 hours prior to the event can usually be accommodated. Menu prices and availability are subject to change seasonally.

SPECIAL FEES

- The wine list at Piatti offers an exciting selection of Italian and California wine. If you choose to bring your own wine, the corkage fee is \$15.00 per 750ml bottle.
- Cake cutting fee is \$2 per person

EXTRAS

- We can recommend florists, balloons, rental equipment....etc. Just ask us!

KIDS

- We are very "kid friendly" and have menus that will appeal to them

DEPOSIT

- A \$250 deposit is required to book any of the private rooms. Deposits are non-refundable if cancellation occurs within than 7 days notice of the event date. Our receipt of a signed contract and the credit card deposit form is considered a confirmed reservation. In December the deposit is \$500 and non-refundable.

PAYMENT

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. A service charge of 20% will be applied along with 7.75% tax. Payment is due in full on the day of the schedule event.

DIRECTIONS TO PIATTI SACRAMENTO

571 Pavilions Lane, Sacramento, CA 95825

FROM I-80 AND DOWNTOWN

Take Hwy 50 East towards South Lake Tahoe. Take the Howe Ave. and Power Inn Exit staying left. Turn left and follow Howe Ave. to Fair Oaks Blvd. Turn right onto Fair Oaks. We are located about 200 yards on your left in the Pavilions Shopping Center.

FROM ROSEVILLE AUBURN AREA:

Take I-80 West to Business 80. Exit left onto Arden Way. Follow Arden Way until you reach Howe Ave. Make a right turn and follow Howe 'til you reach Fair Oaks Blvd and turn left. We are located about 200 yards on your left in the Pavilions Shopping Center

