

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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PIATTI

PRIVATE DINING ANTIPASTI

ANTIPASTI

(Approximately 15 Pieces)

ZUPPA

Chef's Seasonal Soup "Shooters"
(Request Hot/Cold or Vegetarian if Desired) 26

ASPARAGI CON PROSCIUTTO

Prosciutto Wrapped Grilled Asparagus 32

PIZZA

Assorted Seasonal Pizza Platter 40

ARANCINE

Saffron Risotto "Arincine" Cakes w. Tomato Coulis 38

SPIEDINI DI POLLO

Chicken Skewers w. Warm Bacon Balsamic Glaze 40

TONNO

Crostini w. Ahi Tuna Crudo, Avocado
& Lemon Aioli 42

SALMONE AFFUMICATO

Smoked Salmon Flatbread w. Crispy Capers,
Mascarpone & Fennel Frond 38

GAMBERI

Grilled Pancetta Wrapped Shrimp
w. Citrus Beurre Fondue 45

AGNELLO

Petite Lamb "Lolipops" w. Mint Pesto 45

GRANCHIO

Miniature Dungeness Crab Cakes w. Smoked Aioli 45

POLPETTE

Niman Ranch Pork & Ricotta Meatball Sliders
w. Crushed Tomato 42

INSALATA DI POLLO

Gem Lettuce Cups w. Currants, Toasted Pine Nuts,
Gorgonzola, Roasted Chicken & Vinaigrette 36

RECEPTION PLATTERS

(Serves 20-24 Guests, Approximately 40 Tastes)

ANTIPASTI

An Assortment of Prosciutto,
Salami, Mortadella, Italian Cheeses
w. Marinated Artichoke & Nicoise Olive Salad 95
Half Sized Platter 50

VERDURE

Marinated & Grilled Seasonal Vegetables Including
Eggplant, Assorted Peppers, Mushrooms,
Squash & Fennel w. Balsamic Glaze 85
Half Sized Platter 45

FRUTTI DI MARE

Chilled Platter of Prawns, Tomales Bay Oysters,
Smoked Salmon Crostini, Crab Salad
w. Mignonette, Cocktail Sauce & Lemon Aioli 175

DOLCI

Assorted Pastry Platter,
Including Bittersweet Chocolate Cake,
Panna Cotta, Tiramisu, Chocolate Truffles,
Biscotti & Whipped Cream 120
Half Sized Platter 65

PIATTI

PRIVATE DINING LUNCH

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

FIRST COURSE

(Select Two)

MISTA

Garden Lettuces, Herbed Goat Cheese Crostini
& Red Wine Dijon Vinaigrette

CAESAR

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

SPINACI

Spinach Salad w. Shaved Apple, Spiced Walnuts,
Red Onions, Gorgonzola & Balsamic Dressing

ZUPPA

Chef's Daily Soup (Vegetarian Available)

PRONTI

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

BARBABIETOLA

Roasted Beets, Pistachios, Arugula, Goat Cheese
& Lemon Chive Vinaigrette

SECOND COURSE

(Select Three)

CAESAR

Chopped Romaine, Shaved Parmesan,
Toasted Crostini & Garlic Anchovy Dressing
Add Grilled Chicken 30 Add Grilled Shrimp 32

CAPRICCIOSA

Piatti "Cobb" Salad, Grilled Chicken,
Crispy Bacon, Chopped Tomato, Avocado,
Artichokes, Chopped Egg & Gorgonzola Dressing 31

PENNE

Classic Bolognese Sauce & Grana Padano 30

GNOCCHI

Ricotta & Herb Gnocchi
w. Crushed Tomatoes, Garlic & Fresh Mozzarella 30

RAVIOLI

Spinach-Ricotta Ravioli w. Lemon Cream
& Citrus Gremolata 31

ORECCHIETTE

Spicy Fennel Sausage, Rapini, Red Onions,
Tomato & Pecorino Romano 31

SPAGHETTI

Niman Ranch Pork & Ricotta Meatballs Braised in
Crushed Tomato Sauce w. Parmesan & Basil 32

RISOTTO

Wild Mushroom, Garlic, Seasonal Greens,
White Truffle Oil, Grana Padano 32

ACQUA PAZZA

"Fish Stew" w. Daily Fish, Mussels, Manila Clams,
Gulf Shrimp, Herb Tomato, Capers, Nicoise Olives,
Calabrian Chili & Wild Oregano-White Wine Brodo 36

POLLO ARROSTO

Pan Roasted Half Chicken w. Long Cooked
Broccoli, Buttermilk Potato Puree &
Rosemary-Sage Pan Succo 34

SALMONE

Grilled Loch Duart Salmon
w. Zoe's Smoked Bacon-Spring Onion Vinaigrette 38

HALIBUT

Roasted Halibut, Leeks, Crispy Potatoes
& Citrus Beurre Fondue 40

BISTECCA

Grilled Kobe Steak w. Roasted Potatoes, Seasonal
Vegetables & Red Wine Sauce 40

DESSERT

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake,
Chocolate Sauce & Whipped Cream

TIRAMISU

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

PANNA COTTA

Buttermilk "Cooked Cream"
w. Preserved Lemon & Sweet Lemoncello Reduction

FRUTTA ARROSTO

Chef's Choice of Baked Fresh Fruit
w. House-Made Granola Crisp & Vanilla Gelato

PIATTI

PRIVATE DINING BUSINESS QUICK LUNCH

Coffee, Tea & Sodas Included

25 PER GUEST
MONDAY-FRIDAY

INSALATA

(Select One – Pre-Set on Table)

MISTA

Garden Lettuces w. Herbed Goat Cheese Crostini
& Red Wine Dijon Vinaigrette

CAESAR

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

SECONDI

(Select Two)

GNOCCHI

Ricotta & Herb Gnocchi
w. Fresh Tomato Sauce

POLLO E PANCETTA PANINI

Grilled Chicken Breast, Smoked Bacon,
Frisee, Asiago & Spicy Aioli Sandwich
w. Shoestring Fries

PENNE

House-Made Egg Pasta,
Classic Bolognese Sauce & Parmesan

DOLCE

BISCOTTI

Assorted House Made Biscotti & Cookie Platter

PIATTI

FAMILY STYLE LUNCH

The Italian family lunch is designed for the more informal private party. The menu showcases Piatti's signature dishes in a casual family style. The menu below is served on platters to share among your party with a variety of dishes for all.

MENU ONE

(26 PER GUEST)

ANTIPASTI

MISTA

Garden Lettuces, Herb Goat Cheese Crostini & Red Wine Dijon Vinaigrette

CAESAR

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

PRIMI

PENNE

Classic Bolognese Sauce & Parmigiano

LINGUINE

Basil Pesto Genovese & Grana Padano

PIZZA

(Select Up to Three)

MARGHERITA

Fresh Mozzarella, Crushed Tomato Sauce, Basil & Extra Virgin Olive Oil

SALSICCIA

House-Made Fennel Sausage, Mozzarella, Spring Onion, Crushed Tomato & Spicy Rapini

ASPARAGI

Arugula Pesto, Four-Hour Tomatoes, Local Asparagus & Shaved Ricotta Salata

PEPPERONI

Crushed Tomato Sauce, Mozzarella & Pepperoni

PATATE

Paper Thin Yukon Gold Potatoes, Rosemary, Leeks, Green Garlic & Asiago

DOLCE

BISCOTTI

Assorted Italian Biscotti, Cookies, Chocolates & Candied Fruits

MENU TWO

(36 PER GUEST)

ANTIPASTI

ANTIPASTO DELLA CASA

Prosciutto San Danielle, Salumi, Italian & Domestic Cheese w. Marinated Artichoke & Olive Salad

MISTA

Garden Lettuces, Herb Goat Cheese Crostini & Red Wine Dijon Vinaigrette

PRIMI

RAVIOLI

Spinach-Ricotta Ravioli w. Lemon Cream & Citrus Gremolata

PENNE

Classic Bolognese Sauce & Parmigiano

SECONDI

(Select Two Entrées)

Served with Herb Roasted Yukon Gold Potatoes & Savoy Spinach w. Preserved Lemon

POLLO

Grilled Marinated Chicken Breast

BISTECCA

Grilled Kobe Steak w. Gorgonzola Cream

COD

Pan Seared w. Capers, Lemon, Butter & Parsley

DOLCE

BISCOTTI

Assorted Italian Biscotti, Cookies, Chocolates & Candied Fruits

PIATTI

PRIVATE DINING DINNER

Entrée Price Includes Three Courses
Four Courses w. Antipasti Available at an Adjusted Price

FIRST COURSE

(Select Two)

MISTA

Garden Lettuces, Herbed Goat Cheese Crostini
& Red Wine Dijon Vinaigrette

CAESAR

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

SPINACI

Spinach Salad w. Shaved Apple, Spiced Walnuts,
Red Onions, Gorgonzola & Balsamic Dressing

ZUPPA

Chef's Daily Soup (Vegetarian Available)

PRONTI

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

BARBABIETOLA

Roasted Beets, Pistachios, Arugula, Goat Cheese
& Lemon Chive Vinaigrette

SECOND COURSE

(Select Three)

GNOCCHI

Ricotta & Herb Gnocchi
w. Crushed Tomato, Garlic & Fresh Mozzarella 33

RAVIOLI

Spinach-Ricotta Ravioli w. Lemon Cream
& Citrus Gremolata 34

ORECCHIETTE

Spicy Fennel Sausage, Rapini,
Tomato & Pecorino Romano 34

PENNE

Classic Bolognese Sauce & Parmigiano 33

RISOTTO DI MARE

Tomato, Leek & Seafood Risotto 40

SPAGHETTI

Niman Ranch Pork & Ricotta Meatballs Braised in
Crushed Tomato Sauce w. Parmesan & Basil 36

RISOTTO

Wild Mushrooms, Garlic, Seasonal Greens,
White Truffle Oil, Grana Padano 36

POLLO ARROSTO

Pan Roasted Chicken w. Seasonal Vegetables,
Roasted Yukon Potatoes & Herb Pan Sauce 38

SALMONE

Grilled Loch Duart Salmon
w. Zoe's Smoked Bacon-Spring Onion Vinaigrette 44

HALIBUT

Roasted Halibut, Leeks, Crispy Potatoes
& Citrus Beurre Fondue 46

ACQUA PAZZA

"Fish Stew" w. Daily Fish, Mussels, Manila Clams,
Gulf Shrimp, Herb Tomato, Capers, Nicoise Olives,
Calabrian Chili & Wild Oregano-White Wine Brodo 42

AGNELLO

Grilled Lamb Chops w. Seasonal Vegetables,
Baby Yukons & Mint Pesto 55

FILETTO

Filet of Beef w. Potato Puree, Savoy Spinach,
Red Wine Sauce 58

VITELLO ALLA PICCATA

Veal Scaloppine w. Savoy Spinach, Potato Puree
& Lemon Caper Butter 50

VEAL MARSALA

Veal Medallions w. Wild Mushrooms, Thyme,
Garlic, Marsala Reduction & Buttered Linguine 50

DESSERT

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake,
Chocolate Sauce & Whipped Cream

TIRAMISU

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

PANNA COTTA

Buttermilk "Cooked Cream"
w. Preserved Lemon & Sweet Lemoncello Reduction

FRUTTA ARROSTO

Baked Strawberries & Rhubarb
w. House-Made Granola Crisp & Vanilla Gelato

PIATTI

FAMILY STYLE DINNER

The Italian family style dinner is designed for the more informal private party. The menu showcases Piatti's signature dishes in a casual style.

The menus below are served on platters to share among your party with a variety of dishes for all. Additional menu items are available.

MENU ONE

(42 PER GUEST)

ANTIPASTI

BRUSCHETTA

Tomato Concasse, Aged Balsamic, Local Extra Virgin Olive Oil, Torn Basil & Sea Salt w. Grilled Ciabatta

MISTA

Garden Lettuces, Herb Goat Cheese Crostini & Red Wine Dijon Vinaigrette

PRIMI

LINGUINE

Basil Pesto Genovese & Grana Padano

PENNE

Classic Bolognese & Parmesan

SECONDI

(Select Two Entrées)

Served with Herb Roasted Yukon Gold Potatoes & Savoy Spinach w. Preserved Meyer Lemon

POLLO

Pan Roasted Chicken w. Herb Pan Jus

COD

Pan Seared w. Capers, Lemon Butter & Parsley

MAIALE

Grilled Beer Brined Niman Ranch Pork Loin w. Sweet Balsamic Tomato Glaze

DOLCE

TIRAMISU

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

PIATTO DI BISCOTTI

Assorted House-Made Cookies, Biscotti, Candied Orange & Chocolate Truffles

MENU TWO

(48 PER GUEST)

ANTIPASTI

ANTIPASTO DELLA CASA

Prosciutto San Danielle, Salumi, Italian & Domestic Cheese w. Marinated Artichoke & Olive Salad

CAESAR

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

PRIMI

RAVIOLI

Spinach-Ricotta Ravioli w. Lemon Cream & Citrus Gremolata

ORECCHIETTE

Spicy Fennel Sausage, Rapini, Red Onions, Tomatoes & Pecorino Romano

SECONDI

(Select Two Entrées)

Served with Herb Roasted Yukon Gold Potatoes & Glazed Seasonal Vegetables w. Herb Butter

VEAL MARSALA

Veal Scaloppine w. Sauteed Mushrooms, Thyme & Marsala Demi-Glace

VEAL PICATTA

Veal Scaloppine w. Lemon, Butter & Capers

SALMONE

Grilled Loch Duart Salmon w. Zoe's Smoked Bacon-Spring Onion Vinaigrette

BISTECCA

Grilled Kobe Steak w. Gorgonzola Cream

DOLCE

TIRAMISU

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

PIATTO DI BISCOTTI

Assorted House-Made Cookies, Biscotti, Candied Orange & Chocolate Truffles

PIATTI

PRIVATE DINING – OFFSITE
(24 HOUR ADVANCE NOTICE)

CATERING PLATTERS

(\$50 Delivery Charge)

ANTIPASTI PLATTER

(Approximately 10 pieces of each item)

Italian Meats, Cheeses & Marinated Vegetables 65

ASPARAGUS

(40 pieces)

Grilled Asparagus Wrapped w. Prosciutto 55

STUFFED MUSHROOM CAPS

(35 pieces)

Mushroom Caps Stuffed w. Homemade Italian Sausage, Bread Crumbs, Parmesan & Mozzarella Cheese 60

GEM LETTUCES

(40 pieces)

Gem Lettuces Filled w. Currants, Pinenuts, Gorgonzola & Balsamic Vinaigrette 60

BRUSCHETTA

(40 pieces)

Grilled Bread w. Hand-Pulled Mozzarella, Basil, Herb Roasted Tomatoes, Capers & Aceto Balsamico 50

CROSTINI DI SALMONE AFFUMICATO

(35 pieces)

Toasted Bread w. Mascarpone Cheese, Smoked Salmon & Fresh Dill 60

GAMBERI CON PANCETTA

(40 pieces)

Grilled Shrimp Wrapped w. Pancetta 65

DOLCE

(50 pieces)

Assorted Homemade Cookies & Chocolates 45

TAKE HOME TRAYS

(Small serves 6-9 people, large serves 14 to 18 people)

PRONTI SALAD

Chopped Salad: Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Crostini, Parmesan & Herb Vinaigrette 50/90

CAESAR SALAD

Grilled Chicken w. Chopped Romaine, Grana Padana Cheese & Toasted Croutons in a Garlic Anchovy Dressing 40/75
Add Grilled Chicken 70/140

ORECCHIETTE

Shell Shaped Pasta, House-Made Italian Sausage, Rapini, Garlic, Onion & Tomato w. Pecorino Cheese 85/175

PENNE BOLOGNESE

Quill Shaped Pasta, Meat Ragu & Parmesan 75/150

PENNE PRIMAVERA

Quill Shaped Pasta, Grilled Vegetables, Olive Oil & Parmesan Cheese 65/130

SPAGHETTI CON POLPETTE

Spaghetti Pasta w. Housemade Niman Ranch Pork & Ricotta Meatballs Braised in Tomato Sauce w. Parmesan Cheese 85/170

POLLO

Roasted Chicken w. Seasonal Vegetables & Herb Pan Sugo 110/200

RAVIOLI

Homemade Ricotta & Spinach Ravioli w. Choice of Lemon Cream or Tomato Sauce 90/180