

PIATTI

DINNER

ANTIPASTI

CARNE CRUDA Kobe Beef 'Tartare', Fried Green Tomatoes, Capers, Sherry Vinaigrette & Chive Blossoms Add a Farm Egg	10.5 1
POMODORO ARROSTO Wood Fired Crushed Tomatoes, Farm Egg, Aged Pecorino & Artisan Garlic Toast	9.5
POLPETTINI Niman Ranch Pork & Ricotta Meatballs w. Artisan Mini Brioche Buns & Parmesan	9
GAMBERI Gulf Shrimp, Garlic, Beer, Mt. Tam "Old Bay," & Green Onion w. Grilled Ciabatta Toast	9.5
CAPRINO Baked Sky Hill Farms Goat Cheese w. Slow Cooked Herb Tomato & Parmesan Flatbread	8.5
COZZE AL FORNO Wood Oven Roasted PEI Mussels, Crushed Tomato, White Wine, Citrus Gremolata	10.5
CALAMARI FRITTI Semolina Fried Squid w. Smoked Tomato & Lemon	10.5

INSALATA

MISTA Organic Market Lettuces, Sky Hill Farms Goat Cheese Crostini & Herb Vinaigrette	7.5
CAESAR Chopped Romaine, Shaved Parmesan Toasted Crostini & Garlic Anchovy Dressing	8
PRONTI Chopped Salad: Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Crostini, Parmesan & Herb Vinaigrette	6.5/10
CICORIA Charred Chicories, Apples, Zoe's Smoked Bacon, Pt. Reyes Blue Cheese, Sweet Balsamic Vinaigrette	9.5

PIZZA

Available in 8" or 12"

MARGHERITA House Pulled Mozzarella, Tomato Sauce, Torn Basil & Local EVOO	8/11.5
SALSICCIA House-Made Sausage, Parmesan Cream, Tomato Sauce, Red Onion & Chive Blossoms	10/13
FORMAGGIA DI CAPRA Sky Hill Farms Goat Cheese, Garlic Infused EVOO, Zoe's Smoked Bacon, Leeks, Slow Cooked Tomato	10/13
PEPPERONI Tomato Sauce, Mozzarella & Zoe's Pepperoni	9/12

Piatti is a Marin County Green Certified Restaurant
We support local & sustainable fishing and farming

Seasonal Menu Subject to Change
Call 415-380-2525 for More Information

Executive Chef Todd Shoberg 06112010

PASTA / ZUPPA

ZUPPA Daily Market Soup	4.5/ 6.5
GNOCCHI Ricotta & Herb Gnocchi w. Crushed Tomato, Garlic, House Pulled Mozzarella & Torn Basil	8.5/14
RAVIOLI House-Made Spinach-Ricotta Ravioli w. Lemon Cream & Citrus Gremolata	9.5/15
BUCATINI "Puttanesca" w. Calabrian Chili, Garlic, Black Olives, Capers, Crushed Tomato & Wild Oregano Add Anchovy	8/13 1
SPAGHETTI Niman Ranch Pork & Ricotta Meatballs Braised in Tomato Sauce w. Parmesan & Torn Basil	9.5/15
FETTUCINE "Little Ribbons" w. Gulf Shrimp, Slow Cooked Tomato, Chili Flake, Garlic, Saffron Wine Broth & Arugula	11/18
PAPPARDELLE House-Made Pappardelle, Classic Bolognese & Aged Grana Padano	8.5/14
LINGUINE Manila Clams, White Wine, Garlic, Parsley, Calabrian Chili & Toasted Bread Crumbs	11/18
ORECCHIETTE House-Made Italian Sausage, Whole Grain Mustard, Sweet Onion, Lemon Cream & Torn Basil	10/16

SECONDI

POLLO ARROSTO Petaluma Free Range Half Chicken w. Young Carrots, Baby Yukons & Rosemary-Sage Sugo	18.5
MAIALE ROSTICCIANA Five Hour Pork Spare Ribs, Italian Barbeque, Lemon Risotto, Pine Nut Gremolata	19
VITELLO ALLA PICCATA Sonoma Veal Scaloppine w. Bloomsdale Spinach, Potato Puree, Capers & Lemon Butter Sauce	24.5
SALMONE Grilled Loch Duart Salmon w. Blue Lake Beans, Yellow Wax Beans, Summer Corn, Baby Yukons, Pistachio-Currant Salsa	24
BISTECCA Niman Ranch Beef Tenderloin, Cracked Black Pepper, Bloomsdale Spinach, Salsa Verde, Fried Onions	28

THREE COURSE DINNER

\$20.00

Choice of Small Mista, Caesar or Cup of Soup,
Any Small Pasta
& Tiramisu, Gelato or Sorbet

Add One Glass of Piatti Wine for \$2.00