

PIATTI

the story

with its open kitchen and stone pizza hearth, Piatti reflects the warmth, charm and welcoming atmosphere of a traditional italian trattoria. Piatti is characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. Piatti restaurant is a gathering place 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 1995, Piatti ensures a unique experience, suited to its surroundings. chef mario godoy prepares house made pasta and utilizes premium italian and colorado bounty from local farmers, ranchers and artisan producers whenever possible to bring you the very best ingredients. he personalizes the menu to meet the needs and desires of our guests. like its european inspiration, Piatti restaurant is intended to be part of the community.

tina overbay
special events coordinator

190 st. paul street
denver, co. 80206

303.321.6973 p
303.321.8124 f

toverbay@piatti.com
www.piatti.com

PIATTI

platters for appetizers or cocktail parties

all platter have 20 pieces except the salami olive cheese skewers

toasted crostini, parmesan gelato	30.
pork-ricotta meatballs, parmesan, marinara	40.
bruschetta, marinated tomatoes, pesto	30.
grilled prosciutto-wrapped asparagus	40.
roasted asparagus, balsamic drizzle	40.
tomato conserva, goat cheese, caramelized onion, basil, mint, flatbread	30.
grilled prosciutto-wrapped chicken skewers, gorgonzola cream	40.
petit skewered 'caprese' of tomato, house made fresh mozzarella, basil, xvoo, balsamic glaze	30.
grilled pancetta wrapped shrimp, lemon oil	50
salami olive cheese skewers (30 pieces)	50.
marinated & grilled seasonal vegetable skewers, balsamic glaze	30.
chocolate dipped strawberries	30.

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dinner selections

prices following course 2 choices reflect the cost of your 3 course meal. An additional pasta course is available for the added price of 8./guest.

course 1 (select two)

field greens, toasted pine nuts, currants, red wine vinaigrette

caesar, romaine, grana padana, toasted crostini, garlic anchovy dressing

baby spinach, olives, peppers, onion, gorgonzola cheese balsamic vinaigrette

grilled romaine, prosciutto wrapped romaine hearts, walnut-lemon vinaigrette

arugula, olive oil, lemon juice, grana padana

zuppa, chef's daily selection

course 2 (select three)

ravioli, house made spinach & ricotta, ravioli, lemon cream, citrus gremolata 34

penne, traditional Italian bolognese sauce, parmesan cheese 36

fettuccine, pork-ricotta meatballs, tomato sugo, parmesan, basil 36

fettuccine, wild mushrooms, arugula, Calabrian chilies, parmesan cheese 36

pappardelle, saffron pasta, shrimp, tomato, chili flake, garlic, arugula, white wine, lemon butter 36

spaghetti, pesto, toasted pine nuts, pecorino cheese 34

veal scaloppini 'saltimbocca', prosciutto, sage, fontina cheese * 38

tilapia, parsley, mint, citrus zest * 36

pork chop, balsamic demi-glace * 38

salmon, lemon, capers, white wine-butter * 40

chicken breast 'picatta', lemon, capers, white wine-butter * 36

chicken breast 'marsala', wild mushrooms, marsala wine * 36

half chicken, garlic au jus * 36

filet, gorgonzola dolce latte cream * 48

**choose one starch per event: roasted potatoes, soft polenta, potato puree, parmesan risotto*

**choose one veggie per event: green beans, asparagus, and sautéed spinach*

course 3 (select two)

chocolate cake, flourless, whipped crema (Gluten free)

tiramisu, ladyfingers, espresso, mascarpone cheese

panna cotta, 'cooked cream', caramel sauce

lemon pudding cake, whipped crema

gelato, chef's daily selection

menu selections and/or preparations subject to change seasonally

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toast!

ruffino prosecco, veneto	48.00
zardetto 'zeta' prosecco, veneto	60.00
domaine chandon brut rose, california	65.00
veuve clicquot champagne, france	130.00

chill...

maculan 'pino & toi', veneto, tocai/pinot bianco blend	38.00
suavia soave, veneto	38.00
san quirico vernaccia di san gimignano, toscano	38.00
tasca d'almerta 'regaleali' rosato, sicilia	38.00
tiefenbrunner, pinot grigio, trentino	40.00
honig sauvignon blanc, napa valley	42.00
zenato lugana del garda, veneto	42.00
plum creek riesling, colorado	42.00
10 span pinot gris monterey	42.00
benzinger sauvignon blanc north coast	46.00
broglia 'la meirana' gavi, piedmont	50.00
wente chardonnay, monterey	50.00
mastroberardino falanghina, campania	52.00
la crema chardonnay, sonoma coast	54.00
cakebread sauvignon blanc napa valley	68.00

enhance.

caldora montepulciano d'abruzzo toscano	34.00
j. lohr syrah, alexander valley	34.00
carmel road pinot noir, monterey	36.00
artezin zinfandel, mendocino	38.00
geyser peak, cabernet sauvignon, sonoma	38.00
palladino barbera d'alba, piemonte	38.00
tenuta sant'antonio 'nanfre' valpolicella	38.00
tasca d'almerita 'regaleali' nero d'avola, sicilia	38.00
etude 'lyric' santa barbara	42.00
aia vecchia 'lagone' super tuscan, toscano	48.00
castello di meleto chianti classico, toscano	48.00
botromagno primitivo, puglia	50.00
simi cabernet sauvignon, alexander valley	52.00
ayres willamette valley	54.00
zenato 'alanera' ripasso' style verona	56.00
noemi 'a lisa' malbec, patagonia	58.00
beringer 'knights valley' cabernet sauvignon, napa	58.00
clos du val carneros	58.00

additional selections available

wine list is subject to change based upon availability & vintage quality.

We may occasionally substitute a similar grape or different vineyard at the same price point.