

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.

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PIATTI

platters for appetizers or cocktail parties 20 pieces per platter

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	40
marinated & grilled seasonal vegetable skewers, balsamic glaze	50
chocolate dipped strawberries	30

*menu selections and/or preparations subject to change seasonally
chef efrain corral supports local farmers, ranchers, and artisan producers whenever possible*

PIATTI

lunch selections - 2 course menu (price determined by main course)
(price reflects the cost of your two course meal; a starter and entrée or an entrée and dessert)
(there is an eight dollar upcharge to host a **three course lunch**)

Add traditional midcourse pasta for \$9.00 per guest.

course 1 (select two for your menu)

field greens, toasted pine nuts, currants, shallot vinaigrette

caesar, romaine, toasted crostini, garlic anchovy dressing

spinach, endive, cucumbers, peppers, onions, olives, balsamic dressing, gorgonzola cheese

zuppa, chef's daily selection

course 2 (select three for your menu)

ravioli, house made spinach & ricotta, ravioli, lemon cream, citrus gremolata 26

penne, traditional italian bolognese sauce, parmesan cheese 27

fettucine, pork-ricotta meatballs, tomato sugo, parmesan 28

tagliatelle, hazel dell mushroom ragu, calabrian chilies, arugula, garlic, evoo 28

pappardelle, saffron pasta, shrimp, tomato, chili flake, garlic, arugula, white wine, lemon butter 28

spaghetti, pesto, toasted pine nuts, pecorino cheese 28

field greens salad toasted pine nuts, currants, shallot vinaigrette | choose chicken breast or shrimp 27

caesar salad, romaine, toasted crostini, garlic anchovy dressing | choose chicken breast or shrimp 27

spinach salad, endive, cucumbers, peppers, onions, olives, balsamic, gorgonzola cheese | choose chicken breast or shrimp 27

fish stew, olives, artichoke, basil, crushed tomato, garlic, white wine, saffron, calabrian oil 31

pei mussels spaghetti, white wine broth, garlic, calabrian chilies, lemon 33

veal scallopine 'saltimbocca', prosciutto, sage, fontina cheese * 32

red bird chicken marsala, wild mushrooms, marsala wine * 30

golden canyon gorgonzola stuffed pork chop, rosemary-garlic evoo * 35

pan seared salmon, lemon, capers, white wine-butter * 32

red bird chicken picatta, lemon, capers, white wine-butter * 30

**our seasonal starch and seasonal veggie will be served as sides with these dishes*

course 3 (select two for your menu)

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

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PIATTI

dinner selections – 2 course menu (price determined by main course)

Add traditional midcourse pasta for \$9.00 per guest.

course 1 (*select two for your menu*)

field greens, toasted pine nuts, currants, shallot vinaigrette

caesar, romaine, toasted crostini, garlic anchovy dressing

spinach, endive, cucumbers, peppers, onions, olives, balsamic dressing, gorgonzola cheese

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

zuppa, chef's daily selection

course 2 (*select three for your menu*)

ravioli, house made spinach & ricotta, ravioli, lemon cream, citrus gremolata 27

penne, traditional Italian Bolognese sauce, parmesan cheese 29

fettuccine, pork-ricotta meatballs, tomato sugo, parmesan, basil 28

tagliatelle, hazel dell mushroom ragu, calabrian chilies, arugula, garlic, evoo 29

pappardelle, saffron pasta, shrimp, tomato, chili flake, garlic, arugula, white wine, lemon butter 30

fish stew, olives, artichoke, basil, crushed tomato, garlic, white wine, saffron, calabrian oil * 33

spaghetti, pesto, toasted pine nuts, pecorino cheese 28

pei mussels spaghetti, white wine, garlic, calabrian chilies, lemon 33

veal scaloppini 'saltimbocca', prosciutto, sage, fontina cheese * 32

red bird chicken marsala, wild mushrooms, marsala wine * 28

golden canyon gorgonzola stuffed pork chop, rosemary-garlic evoo * 35

pan seared salmon, lemon, capers, white wine-butter * 33

red bird chicken picatta, lemon, capers, white wine-butter * 28

roasted red bird half chicken, garlic au jus * 30

filet, gorgonzola dolce latte cream * 38

**our seasonal starch and seasonal veggie will be served as sides with entrees*

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PIATTI

dinner selections – 3 course menu (price determined by main course)

Add traditional midcourse pasta for \$9.00 per guest.

course 1 (select two for your menu)

field greens, toasted pine nuts, currants, shallot vinaigrette

caesar, romaine, toasted crostini, garlic anchovy dressing

spinach, endive, cucumbers, peppers, onions, olives, balsamic dressing, gorgonzola cheese

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

zuppa, chef's daily selection

course 2 (select three for your menu)

ravioli, house made spinach & ricotta, ravioli, lemon cream, citrus gremolata 35

penne, traditional Italian bolognese sauce, parmesan cheese 37

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

tagliatelle, hazel dell mushroom ragu, calabrian chilies, arugula, garlic, evoo 37

pappardelle, saffron pasta, shrimp, tomato, chili flake, garlic, arugula, white wine, lemon butter 38

fish stew, olives, artichoke, basil, crushed tomato, garlic, white wine, saffron, calabrian oil 41

spaghetti, pesto, toasted pine nuts, pecorino cheese 36

pei mussels spaghetti, white wine broth, garlic, calabrian chilies, lemon 41

veal scaloppini 'saltimbocca', prosciutto, sage, fontina cheese * 40

red bird chicken marsala, wild mushrooms, marsala wine * 36

golden canyon gorgonzola stuffed pork chop, rosemary-garlic evoo * 43

pan seared salmon, lemon, capers, white wine-butter * 41

red bird chicken picatta, lemon, capers, white wine-butter * 36

roasted red bird half chicken, garlic au jus * 38

filet, gorgonzola dolce latte cream * 46

**our seasonal starch and seasonal veggie will be served as sides with entrees*

course 3 (select two for your menu)

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

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VINI BIANCHI

	bottle
SPARKLING WINE & CHAMPAGNE	
Mionetto Prosecco Veneto NV	46
Cleto Chiarli 'Vigneto Cialdini' Lambrusco Emilio-Romagna NV	50
Gloria Ferrer Blanc de Blancs	52
Zardetto "Zeta" Prosecco Veneto 2014	64
Domaine Chandon Brut Rose California NV	65
Veuve Clicquot Brut Champagne NV	130

CHARDONNAY

Rutherford Hill Napa Valley 2014	42
Wente 'Riva Ranch' Monterey 2015	50
La Crema Sonoma Coast 2014	54
Mer Soleil Central Coast 2014	80

OTHER WHITE VARIETALS

Bernardus Monterey 2014	38
Honig Sauvignon Blanc Napa Valley 2016	42
Cakebread Sauvignon Blanc Napa Valley 2016	68
Plum Creek Reisling Colorado 2014	42

ITALIAN WHITE WINE

Zenato Pinot Grigio Veneto 2015	36
Maculan "Pinot & Toi" Veneto 2015 Tocai/Pinot Bianco Blend	38
Suavia Soave Veneto 2015	38
San Quirico Vernaccia di San Gimignano Toscana 2013	38
Tiefenbrunner Pinot Grigio Trentino 2016	40
Marco Felluga Collio Bianco 'Just Molamatta' Chard/Friulano/Pinot Bianco/Ribolla Giala Friuli'13	42
Zenato Lugana del Garda Veneto 2015	42
Brogliola "La Meirana" Gavi Piedmont 2014	50
Mastroberardino Falanghina del Sannio Campania 2015	52
Aldo Polencic Friulano Friuli 2008	85

HALF BOTTLES

Laurent Perrier Brut Champagne NV	60
Alois Lageder Pinot Grigio Alto Adige 2015	28
Merry Edwards Sauvignon Blanc Russian River '14	52
Somoma Cutrer Chardonnay Russian River Valley'15	24
Castello di Bossi Chianti Classico Toscano 2011	30
Domaine Drouhin Pinot Noir Dundee Hills OR 2015	50
Tommasi Amarone Veneto 2012	75
Altesino Brunello Toscano 2012	85

VINI ROSSI

	bottle
ROSATO	
Vitiano Rosato Sangiovese- Merlot-Cabernet Sauv Umbria 2016	38
Tasca D'Almerita "Regaleali" Rosato Nerello Mascalese, Sicilia 2016	38
Zardetto Rosato Raboso Veronese, Veneto NV	46

PINOT NOIR

Carmel Road Monterey 2014	36
Starmont Carneros 2013	45
Ayres Willamette Valley 2015	54
Baileyana 'Firepeak' Edna Valley 2014	58
Emeritus 'Hallberg Ranch' Russian River Valley 2013	75
Merry Edwards Russian River Valley 2014	90
Littorai 'Les Larmes' Anderson Valley 2015	90
Flowers Sonoma 2014	96

CABERNET SAUVIGNON

Sivas-Sonoma Sonoma 2014	46
Fortress Sonoma 2013	54
Beringer "Knights Valley" Napa Valley 2014	58
Raymond Napa Valley 2012	70
Honig Napa Valley 2014	80
Paradigm "Oakville" Napa Valley 2012	105

OTHER RED VARIETALS

Fess Parker Syrah Santa Barbara 2014	54
Noemi "A Lisa" Malbec Patagonia 2015	58
Seghesio Zinfandel Sonoma 2015	46

ITALIAN RED WINE

Caldora Montepulciano d'Abruzzo Toscano 2014	34
Ruffino 'Superiore' Chianti Toscano 2015	34
Li Veli "Passamante" Salice Salentino Puglia 2015	36
Palladino Barbera d'Alba Superiore Piemonte 2014	38
Tenuta Sant Antonio 'Nanfre' Valpolicella 2014	38
Tasca D'Almerita Sicilia "Regaleali" Nero D'Avola Sicilia 2014	38
Sassoregale Sangiovese Maremma Toscano 2014	42
Castello di Meleto Chianti Classico Toscano 2012	48
Aia Vecchia "Lagone" Super Tuscan 2014 Cabernet/Merlot/Cab Franc	48
Marchesi di Gresy Merlot Barberesco 2010	50
Botromagno Primitivo Puglia 2015	50
Zenato 'Alanera' Rosso Veronese Veneto 2013 Corvina 'passimente' / Merlot/Cab	56
Zenato Valpolicella Superiore Ripasso Veneto 2013	68
Produttori del Barbaresco Piemonte 2013	75
Ruffino "Ducale Gold Label" Chianti Classico Riserva Toscana 2011	80
Michele Chiarlo Barolo Piemonte 2012	110
Argiano Brunello di Montalcino Toscano 2011	110
Masi Amarone Veneto 2011	110