

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 OCCASIONS

**Birthdays | Anniversaries | Office Parties | Weddings | Rehearsal Dinners
Bridal Showers | Business Events | Cocktail Parties
Mixers | Family Reunions | Wine Tastings | Brunch Gatherings
Breakfast Meetings | Conferences**



Piatti has several special event spaces to choose from:

Private Event Spaces

- The North Private Dining Room can accommodate up to 40 guests. Minimum expenditures apply.
- The South Private Dining Room can accommodate up to 50 guests. Minimum expenditures apply.

The Open Air Patios

- Our North & East Patios can accommodate up to 25 guests. Minimum expenditures apply.

The Main Dining Room

- We have several areas appropriate for non-private seating which can accommodate groups of up to 20 guests at one table. No minimums apply.

**Phone: #206.524.9088
Email: ecseattle@piatti.com**

PIATTI

family style / buffet / catering

(small serves 5-7 people, large serves 10-14)

platters

assorted fine italian cheeses, sicilian olives, crostini...50 / 95

assorted italian cured meats, roasted bell peppers, crostini...45 / 85

tuscan style white bean 'hummus', pine nuts, mama lils peppers, cucumbers, tomatoes, house flatbread...35/55

golden fried risotto, fontina cheese, tomato sugo...2 per piece

prosciutto & melon...2.5 per piece

balsamic marinated grilled chicken skewers...2.5 per piece

smashed meatball sliders, tomato sauce, parmesan...3 per

bruschetta, seasonal preparation...2.25 per piece

parmesan polenta rounds, roasted eggplant caponata...2 per piece

roasted beets, goat cheese, orange, fennel, pine nut...8 per person

gem lettuce caesar, shaved grana padano, crostini, garlic-anchovy vinaigrette...7 per person

assorted house-made muffins & savory pastries...5 per person

baby greens, cherry tomato, red onion, radish, red wine vinaigrette...6 per person

panini, please choose from our current lunch menu...70 / 140

assorted cookies...35 (serves up to 10)...65 (serves 15-20)

amaretto cream puffs, chocolate ganache...45 / 75

olive oil-lemon zest cake, quince conserva...45 / 75

chafing dishes

wood oven fired pork loin, stone fruit mostarda...160 / 270

hunters style grilled chicken, braised peppers, black olive...130 / 220

braised beef short ribs, rich jus...140 / 230

strozzapreti, butcher's meatballs, parmesan, basil, crushed tomato...90 / 160

penne, prosciutto, tomato cream, garlic, chili, spinach...90 / 160

house made ravioli, chef's seasonal selection...96 / 180

roast leg of lamb, garlic, lemon, salsa verde...270 (serves 12-16)

choice of parmesan polenta or buttered spaghetti...20 / 40

seasonal vegetables...30 / 60

PIATTI

lunch - menu one

twenty three dollars per person

to start.

(select one)

white bean & kale soup, sage, extra virgin olive oil

gem lettuce caesar, shaved grana padano, crostini, garlic-anchovy vinaigrette

baby greens, cherry tomato, red onion, radish, red wine vinaigrette

mains.

(select two)

herbed roasted chicken sandwich, sun dried tomato & almond pesto, fresh mozzarella, basil pesto, spinach

strozzapreti, butchers meatballs, crushed tomato sauce, garlic confit

penne, prosciutto, spicy tomato cream, spinach

***At Piatti we locally & organically source all our ingredients whenever possible.
Menus are seasonal and subject to change.**

PIATTI

lunch - menu two

thirty five dollars per person

to start.

(select two)

white bean & kale soup, sage, extra virgin olive oil

gem lettuce caesar, shaved grana padano, crostini, garlic-anchovy vinaigrette

baby greens, cherry tomato, red onion, radish, red wine vinaigrette

mains.

(select three)

risotto, chef's seasonal preparation

gnocchi, chef's seasonal preparation

linguine, prawns, cherry tomato, anchovy, garlic, chili, olive oil, arugula

strozzapreti, butchers meatballs, crushed tomato sauce, garlic confit

crushed tomato margherita pizza, fresh mozzarella, basil, evoo, sea salt

manila clams, house sausage, white wine, saffron, tomato, fresh herbs

sweets.

(select two)

olive oil-lemon zest cake, quince conserva

flourless dark chocolate cake, espresso anglaise, amaretto whip, hazelnuts

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PIATTI

dinner - menu one

thirty five dollars per person

to start.

(select two)

white bean & kale soup, sage, extra virgin olive oil

gem lettuce caesar, shaved grana padano, crostini, garlic-anchovy vinaigrette

baby greens, cherry tomato, red onion, radish, red wine vinaigrette

mains.

(select three)

crushed tomato margherita pizza, fresh mozzarella, basil, evoo, sea salt

house made ravioli, chef's seasonal preparation

penne, prosciutto, spicy tomato cream, spinach

strozzapreti, butchers meatballs, crushed tomato sauce, garlic confit

manila clams, house sausage, white wine, saffron, tomato, herbs

sweets.

olive oil-lemon zest cake, quince conserva

flourless dark chocolate cake, espresso anglaise, amaretto whip, hazelnuts

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PIATTI

dinner - menu two

forty eight dollars per person

to start.

(select two)

white bean & kale soup, sage, extra virgin olive oil

gem lettuce caesar, shaved grana padano, crostini, garlic-anchovy vinaigrette

baby greens, cherry tomato, red onion, radish, red wine vinaigrette

bruschetta, roasted butternut squash, goat cheese, walnuts, sage, balsamic

beets, buttermilk goat cheese, orange, fennel, basil, pine nuts

mains.

(select three)

manila clams, house sausage, white wine, saffron, tomato, fresh herbs...18

gnocchi, chef's seasonal preparation

risotto, chef's seasonal preparation

roasted chicken breast, caramelized onion bread pudding, butternut squash puree, hazelnut, pancetta, brussels sprouts

grilled top sirloin- rich red wine jus, celery root puree, glazed carrot, roasted onion

sweets.

olive oil-lemon zest cake, quince conserva

flourless dark chocolate cake, espresso anglaise, amaretto whip, hazelnuts

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PIATTI

dinner - menu three

70 dollars per person

to start.

(select two)

white bean & kale soup, sage, extra virgin olive oil

gem lettuce caesar, shaved grana padano, crostini, garlic-anchovy vinaigrette

baby greens, cherry tomato, red onion, radish, red wine vinaigrette

bruschetta, roasted butternut squash, goat cheese, walnuts, sage, balsamic

beets, buttermilk goat cheese, orange, fennel, basil, pine nuts

next.

(select two)

house made ravioli, chef's seasonal preparation

gnocchi, chef's seasonal preparation

risotto, chef's seasonal preparation

linguine, prawns, cherry tomato, anchovy, garlic, chili, olive oil, arugula

mains.

(select three)

pork chop, agrodolce braised peppers, olive butter, polenta, sage

grilled top sirloin- rich red wine jus, celery root puree, glazed carrot, roasted onion

grilled salmon, fennel & orange salad, red onion, black olive, arugula

roasted chicken breast, caramelized onion bread pudding, butternut squash puree, hazelnut, pancetta, brussels sprouts

sweets.

olive oil-lemon zest cake, quince conserva

flourless dark chocolate cake, espresso anglaise, amaretto whip, hazelnuts

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PIATTI

brunch platters

(small serves 5-7 people / large serves 10-14 people)

smoked salmon, toasted bagels, cream cheese...7 per serving

market fresh seasonal fruits...40/80

platter of assorted pastries...40/80

baked oatmeal, brown sugar, dried apricots, toasted almonds...30/60

greek yogurt, seasonal fruit, granola, organic honey...2.5 per serving

beverages.

regular & decaf coffee...3.50

rishi hot teas...4.50

earl grey, english breakfast, jasmine green, tangerine ginger, chamomile, peppermint

fresh orange & cranberry juice...3.50

coke, diet coke, sprite, ginger ale, root beer...3.50

mimosa bar.

prosecco with your choice of fruit purées & seasonal juices...mp

PIATTI

brunch - menu one

nineteen dollars per person

available as either buffet or plated meal

brunch.

scrambled organic farm fresh eggs

applewood smoked bacon

roasted gold potatoes

fresh fruit

beverages.

regular & decaf coffee...3.50

rishi hot teas...4.50

earl grey, english breakfast, jasmine green, tangerine ginger, chamomile, peppermint

fresh orange & cranberry juice...3.50

coke, diet coke, sprite, ginger ale, root beer...3.50

PIATTI

brunch - menu two

twenty seven dollars per person

available as either buffet or plated meal

organic farm fresh scrambles.

(select two)

wild mushrooms, baby spinach, fontina

sun dried tomatoes, basil, fresh mozzarella

applewood smoked bacon, caramelized onion, parmesan

meats.

(select one)

applewood smoked bacon

housemade fennel sausage

sides.

(select one)

roasted gold potatoes

fresh fruit

beverages.

regular & decaf coffee...3.50

rishi hot teas...4.50

earl grey, english breakfast, jasmine green, tangerine ginger, chamomile, peppermint

fresh orange & cranberry juice...3.50

coke, diet coke, sprite, ginger ale, root beer...3.5

PIATTI

FREQUENTLY ASKED QUESTIONS

Reserve an Event Space

- A credit card & signed contract are required to book one of our event spaces. There are no room rental fees however, there are varying food and beverage minimum expenditures. Minimums need to be met before tax, tip & event service fee. Please call us for a quote for your proposed date & time.
- There is no deposit required to book an event space, however, the credit card on file will be charged 10% of the contracted minimum expenditure in case of cancellation.

Special Fees

- The wine list at Piatti offers an exciting selection of Italian, Northwest and California wine. If you choose to bring your own wine, the corkage fee is \$15 per 750ml. For every bottle of wine purchased from us, we will gladly waive one corkage fee.
- Should you bring your own dessert, there is a fee of \$1.00 per person.
- We offer an A/V package for a \$125 rental fee. This includes the screen, the projector & power cords. Screen only is available for a \$25 rental fee.
- Offsite Delivery & Catering: Items are delivered to you on disposable platters and chafing dishes. For a minimal charge Piatti supplies disposable plates, napkins, eating utensils & serving utensils. Delivery services are available within a 10 mile radius for orders of \$150 or more. Delivery & Full Service Catering are subject to 3% event service fee & 18% gratuity.

Payment

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. Payment is due in full upon conclusion of the scheduled event. We do not accept personal or business checks as payment.
- For separate checks, please let us know in advance of ordering & allow at least one minute per check processing time upon payment.

Guest Guarantee

- Final guest counts are to be provided 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 to 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 seasonal changes.

Kids

- We are very “kid friendly” and have menus that will appeal to them.

Extras

- We can recommend florists, balloons, rental equipment, etc. Just ask us!
- Any equipment rental that we facilitate will be added directly to your final bill.