

The logo for Piatti, featuring the word "PIATTI" in white, uppercase, sans-serif font centered within a dark red rounded rectangle.

THE PIATTI STORY

With our 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.

Katherine Sato
Special Events Coordinator

3905 Rivermark Plaza, Santa Clara
(408) 330-9212, (408) 330-9252 (fx)
ksato@piatti.com
www.piatti.com

PIATTI

special event dining – lunch

\$22 two course lunch menu (price includes two courses and soft drink or iced tea)

first course *(select two)*

seasonal soup of the day

hearts of romaine, croutons, lemon parmesan dressing, grana padano

local field greens, candied walnuts, red onions, goat cheese, white balsamic vinaigrette*

chopped romaine, salami, artichokes, chickpeas, roasted red peppers, provolone, green olives, croutons, herb vinaigrette, grana padano

entrée *(select four)*

grilled chicken breast, mashed potatoes, spinach, lemon-caper butter

grilled salmon, fingerling potatoes, fava beans, asparagus, lemon-caper butter

steak sandwich, onions, mushrooms, bleu cheese, garlic aioli, pasta salad

vegetarian sandwich, zucchini, red peppers, oyster mushrooms, chili aioli, pasta salad*

chicken sandwich, lettuce, tomatoes, provolone, pesto aioli, pasta salad

orecchiette, chicken, mushrooms, red onions, tomato cream, parmesan

spaghetti, yellow squash, cauliflower, zucchini, carrots, marinara*

grilled salmon salad, baby kale, cherry tomatoes, bacon, croutons, lemon vinaigrette

**vegetarian*

PIATTI

appetizers

small platters

(12 pieces per order)

crostini sampler...30

miniature crab cakes, chili aioli...36

grilled chicken skewers, lemon-caper aioli...28

endive, gorgonzola, apple, candied walnuts...24*

grilled steak bites, saba reduction, salsa verde...32

baked polenta cakes, pesto, parmesan cheese...28*

garlic flatbread, ricotta cheese, artichokes, capers...28*

oven-roasted pancetta wrapped prawns, spicy tomato sauce...36

pulled pork sliders, blackberry balsamic barbecue sauce, frisée...36

caprese skewers, fresh mozzarella, cherry tomato, basil oil, sea salt...28*

large platters

(serves approximately 20 guests)

assorted pizza platter...60

grilled seasonal vegetable platter, saba reduction...70*

calamari fritto misto, asparagus, onions, caper aioli...55

assorted cheeses, quince paste, seasonal fruit, nuts, rosemary sea salt crackers...120*

assorted cured meats, marinated artichokes, pickled vegetables, olives, breadsticks...120

½ cured meat ½ cheese platter...120

chef's selection of assorted pastries & desserts...120

*vegetarian

PIATTI

special event dining - dinner

three courses

first course *(select two)*

seasonal soup of the day

hearts of romaine, croutons, grana padano, lemon-parmesan dressing

local field greens, candied walnuts, red onions, goat cheese, white balsamic vinaigrette *

chopped romaine, salami, artichokes, chickpeas, roasted red peppers, provolone, green olives, croutons, herb vinaigrette, grana padano

entrée *(select four)*

spaghetti, bolognese, grana padano...37

risotto, asparagus, fennel, spinach, pecorino...37*

rack of lamb, mashed potatoes, baby carrots, mint, saba...52

linguine, prawns, spinach, cherry tomatoes, saffron broth...44

orecchiette pasta, marinara, green beans, mushrooms, red onions...37*

ling cod, butternut squash, spinach, pumpkin seeds, lemon butter...45

spinach-ricotta ravioli, lemon cream, citrus gremolata, grana padano...36*

pork porterhouse, lentils, smoked bacon, baby carrots, apple-fennel puree...48

salmon, venere black rice, brussels sprouts, saba...47

filet of beef, mashed potatoes, asparagus, herb butter...57

chicken breast, farro, fava beans, cipollini onions, red pepper gastrique...40

dessert *(select two)*

seasonal all natural gelato or sorbet

vanilla panna cotta, blueberry sauce

traditional tiramisu, mascarpone cream, ladyfingers, espresso

warm bittersweet chocolate cake, vanilla gelato, brandy-caramel sauce, toasted pistachios

***vegetarian**

PIATTI

barrel-to-table

our revolutionary barrel-to-table wine program pours these wines through a custom tap and barrel system which eliminates oxidation and brings the freshest, highest-quality wine to the table using the most environmentally sustainable technology – no corks, foils or bottles.

	1L
simi sauvignon blanc sonoma '14	36
10 span pinot gris monterey county '14	40
qupé chardonnay santa maria valley '13	52
saintsbury pinot noir carneros '13	56
hahn merlot central coast '12	52
smith & hook cabernet central coast '14	52

white wine

sparkling wine

	bottle
saracco moscato d'asti castiglione tinella nv	40
ruffino prosecco valdobbiadene nv	36
andreola dirupo prosecco valdobbiadene nv	40
contadi castaldi franciacorta rose' nv	58
nicolas feuillatte champagne chouilly france	70

italian white

terredora dipaolo falanghina campania '14	40
san silvestro roero arneis piedmont docg '14	40
moris farms vermentino toscana '14	40
casale del giglio bellone lazio '14	40
santa cristina pinot grigio delle venezie '15	36
st michael eppan pinot grigio alto adige '14	48

sauvignon blanc

honig sauvignon blanc napa valley '15	40
benziger sauvignon blanc north coast '13	36
twomey sauvignon blanc napa valley '14	60
duckhorn sauvignon blanc napa valley '14	62

chardonnay

piatti private label chardonnay rutherford nv	32
franciscan chardonnay napa valley '14	40
la crema chardonnay sonoma coast '13	48
sonoma cutrer chardonnay russian river '14	56
calling chardonnay russian river '14	60
cakebread chardonnay napa valley '13	85

other white / rose

chateau st michelle riesling columbia valley '14	32
ampelos rose santa barbara county '15	44

red wine

italian red

	bottle
querceto chianti toscana docg '14	36
fiulot prunotto barbera d'asti agliano docg '13	40
montemassi le focaie sangiovese toscana doc '15	40
villa antinori super tuscan blend toscana igt '13	52
castello di meleto chianti classico toscana '12	52
castello della paneretta chianti classico toscana '13	54
montesalaro montecucco rosso toscana '12	48
moris farms morellino di scansano grosseto '13	48
montesalaro montecucco sangiovese toscana '11	68
villa le prata brunello di montalcino toscana '11	98
pertinace langhe nebbiolo piedmont '14	48
torcicoda primitivo tormaresca puglia igt '12	48
carlo giacosa barbaresco narin piedmont '12	85
francesco rinaldi & figli barolo alba docg '11	92
costa di bussia barolo monforte d'alba docg '08	142
casale del giglio petit verdot lazio '09	58
cesari amarone della valpolicella classico doc '12	87

pinot noir

mark west pinot noir appellation california '14	36
macmurray ranch pinot noir russian river valley '14	48
lyric by etude pinot noir santa barbara '14	48
roserock pinot noir eola-amity hills oregon '14	75
twomey pinot noir santa maria valley '14	95

merlot

piatti private label merlot rutherford ranch	32
josh cellars merlot geyserville '14	36
franciscan merlot napa valley '13	45
stag's leap merlot napa valley '13	60

cabernet sauvignon

piatti private label cabernet rutherford ranch	32
josh cellars cabernet north coast '14	39
geyser peak cabernet alexander valley '13	42
educated guess cabernet napa valley '14	52
beringer 'knights valley' cabernet napa valley '13	56
hess allomi cabernet napa valley '14	60
raymond cabernet napa valley '13	76
honig cabernet napa valley '13	80
caymus cabernet napa valley '14	168
silver oak cabernet napa valley '10	185

other red

j lohr southridge syrah paso robles '13	32
motto red blend california '13	32
ravenswood old vines zinfandel napa '14	40
trivento malbec reserve mendoza argentina '14	40
dry creek old vine zinfandel sonoma county '13	62

vintages are subject to change
corkage fee is \$20/bottle

PIATTI

DIRECTIONS TO PIATTI SANTA CLARA

From San Jose International Airport:

- Take a Left onto CA-87 North
- Continue on US-101 North
- Exit Montague Expwy. to the Right
- Turn Left on Agnew Rd.
- Turn Right into the Rivermark Plaza Shopping Center
- We are located next to the Hyatt House Hotel

From San Francisco International Airport:

- Take 101 South Toward San Jose
- Take the Montague Expwy./ San Tomas Expwy. Exit toward Montague Expwy.
- Turn Left on Agnew Rd.
- Turn Right into the Rivermark Plaza Shopping Center
- We are located next to the Hyatt House Hotel

From Milpitas:

- Take CA-237 West toward Mountain View
- Take I-880 South toward San Jose
- Take Montague Expwy. Exit West
- Turn Right onto Montague Expwy.
- Turn Right into the Rivermark Plaza Shopping Center
- We are located next to the Hyatt House Hotel