

PIATTI

private dining – appetizers

reception platters (serves 20)

assorted fresh fruit...85

marinated castelvetrano olives w. rosemary & orange peel...65*

artisan cheese, homemade fruit preserves, house made crackers...100

baked brie, flaky crust, raspberry preserves, house made crackers...90

antipasti, salami, provolone cheese, olives, marinated vegetable salad...95*

roasted & marinated raw vegetable platter, creamy oregano dressing...75*

house smoked side of salmon, brown sugar cured, capers, red onion, house made crackers...120

individual bites

priced per piece. minimum 12 per selection

meat & seafood crostini – 3.75 each

smoked salmon pate, pickle relish

grilled chicken salad, pesto aioli, toasted pine nuts

beef carpaccio, lemon-caper aioli, arugula, shaved parmesan

seared filet mignon, red onion marmalade, horseradish cream

vegetable crostini – 3.25 each

french brie, saba, roasted grapes

thyme roasted mushrooms, ricotta

roasted tomato bruschetta, burrata cheese

grilled peach, burrata cheese, balsamic agrodolce

avocado, fresh mozzarella, calabrian chili, arugula

PIATTI

individual bites continued

priced per piece. minimum 12 per selection

vegetarian

pesto arancini, mozzarella...3

roasted eggplant slider, oven roasted tomatoes, mozzarella...3.5

roasted tomato caprese skewer, marinated fresh mozzarella...3.5*

roasted baby red potato, blue cheese mousse, chives, hawaiian red salt...2.5*

seafood

crab cake, classic tartar sauce...4

seared scallop, bacon blanket...4*

shrimp cocktail, cocktail sauce...3.25*

grilled salmon skewer, lemon chive aioli...3.25*

ahi tuna crudo, sliced cucumber, calabrian aioli...3.5*

pancetta wrapped prawns, housemade chili sauce...4*

meat

grilled beef skewer, salsa verde...3.5*

housemade ricotta meatball, marinara...3

mini grilled fontina & prosciutto sandwich...3

zoe's calabrese sausage skewer, honey mustard...3.5*

chicken skewer, pesto, virgin olive oil...3.5*

grass fed burger slider, roasted tomato, ketchup & mustard...4

mushrooms stuffed w. our italian sausage & pt. reyes blue cheese...3

*= gluten free

PIATTI

\$55/pp

starter platters & salads (choose 2)

roasted & marinated vegetables w. oregano vinaigrette

prosciutto de parma, shaved parmesan, arugula, lemon

local field greens, shaved vegetables, champagne vinaigrette

tuscan chicken & white bean salad, roasted tomatoes, sherry vinaigrette

chopped lettuces, market vegetables, feta cheese, creamy oregano vinaigrette

caesar salad, romaine, grated parmesan, rustic croutons

baby spinach, hard cooked egg, bacon, fried onions, apple-balsamic vinaigrette

entrees (choose 3)

penne, roasted tomatoes, garlic, marinara

penne, pacific prawns, garlic, white wine, calabrian chili, arugula

rigatoni, classic bolognese

rigatoni, pesto cream

calabrese sausage, sweet peppers, caramelized onions

beef & pork meatballs, marinara, grated parmesan

atlantic salmon, piatti tartar

grilled chicken breast, roasted mushrooms, herb vinaigrette

slow roasted pork loin, salsa verde

marinated flank steak, horseradish cream

slow roasted strip loin, chimicuri

whole roasted tenderloin, red wine jus (add \$5/person)

sides (choose 2)

roasted red potatoes

mashed potatoes

broccolini w. garlic & chili

sautéed spinach

thyme roasted baby carrots

balsamic glazed brussels sprouts

desserts _(\$5 ea)

lemon meringue tartlet

caramel & chocolate tartlet

mini cannoli

dark chocolate truffles

marble cheesecake bites

mini brownies

PIATTI

\$45/pp

starter platters & salads (choose 2)

roasted & marinated vegetables w. oregano vinaigrette

prosciutto de parma, shaved parmesan, arugula, lemon

local field greens, shaved vegetables, champagne vinaigrette

tuscan chicken & white bean salad, roasted tomatoes, sherry vinaigrette

chopped lettuces, market vegetables, feta cheese, creamy oregano vinaigrette

caesar salad, romaine, grated parmesan, rustic croutons

baby spinach, hard cooked egg, bacon, fried onions, apple-balsamic vinaigrette

entrees (choose 2)

penne, roasted tomatoes, garlic, marinara

penne, pacific prawns, garlic, white wine, calabrian chili, arugula

rigatoni, classic bolognese

rigatoni, pesto cream

calabrese sausage, sweet peppers, caramelized onions

beef & pork meatballs, marinara, grated parmesan

atlantic salmon, piatti tartar

grilled chicken breast, roasted mushrooms, herb vinaigrette

marinated flank steak, horseradish cream

whole roasted tenderloin, red wine jus (add \$5/person)

sides (choose 2)

roasted red potatoes

mashed potatoes

broccolini w. garlic & chili

sautéed spinach

thyme roasted baby carrots

balsamic glazed brussels sprouts

desserts (\$5 ea)

lemon meringue tartlet

caramel & chocolate tartlet

mini cannoli

dark chocolate truffles

marble cheesecake bites

mini brownies

PIATTI

\$35/pp

starter platters & salads (choose 1)

roasted & marinated vegetables w. oregano vinaigrette

prosciutto de parma, shaved parmesan, arugula, lemon

local field greens, shaved vegetables, champagne vinaigrette

tuscan chicken & white bean salad, roasted tomatoes, sherry vinaigrette

chopped lettuces, market vegetables, feta cheese, creamy oregano vinaigrette

caesar salad, romaine, grated parmesan, rustic croutons

baby spinach, hard cooked egg, bacon, fried onions, apple-balsamic vinaigrette

entrees (choose 2)

penne, roasted tomatoes, garlic, marinara

rigatoni, classic bolognese

rigatoni, pesto cream

calabrese sausage, sweet peppers, caramelized onions

beef & pork meatballs, marinara, grated parmesan

atlantic salmon, piatti tartar

grilled chicken breast, roasted mushrooms, herb vinaigrette

whole roasted tenderloin, red wine jus (add \$5/person)

sides (choose 1)

roasted red potatoes

mashed potatoes

broccolini w. garlic & chili

sautéed spinach

thyme roasted baby carrots

balsamic glazed brussels sprouts

desserts (\$5 ea)

lemon meringue tartlet

caramel & chocolate tartlet

mini cannoli

dark chocolate truffles

marble cheesecake bites

mini brownies