

**PIATTI**

Private Dining

# Our Story

Translating to “plate” in Italian, Piatti celebrates what is shared around a dining table. Not just superb fresh food, and in our case unbeatably fresh homemade pastas, but also connection, conversation and cherished memories. Piatti restaurants are gathering spots for friends, family and neighbors to dine, drink and socialize while experiencing the sense of community signature to Italian culture.

Welcoming all with open arms, a visit to Piatti is like an intimate dinner party at the home of a good friend. Relaxed but elegant, our recently upgraded offerings and revamped atmosphere inspire conviviality. You'll feel like family while savoring our authentic seasonal Italian cuisine and sipping through our impressive wine list or premium cocktail menu. All about meaningful interactions, our new immersive retail and takeaway allows you to bring our quality, house-made ingredients to go and recreate the Piatti experience at home.

Where modern interior design meets rustic wood-fired pizzas and housemade pastas, Piatti is your destination for a memorable meal. We invite you to come as you are and enjoy what has made our Italian Trattoria a community staple for decades.





# Event Spaces

## **TUSCAN ROOM**

Cozy fireplace & french doors that open to a small balcony overlooking the front courtyard.

Seats 30 comfortably & 38 maximum.

If there is a projector & screen, seats maximum 24 guests.

## **MEDITERRANEAN ROOM**

Cozy fireplace & overlooks patio.

Semi private, part of dining room.

Seats 50 comfortably & 60 maximum.

## **PATIO**

Peaceful garden setting under redwoods, large fountain & romantic evening lighting.

Weather permitting.

Seats 50 comfortably & 60 maximum.

## **DINING ROOM**

Seats parties up to 20.

Parties larger than 14 required to order off of event menus.

## **BOOKING TIME FRAMES | DECORATIONS**

Lunch | 11:30 - 3:30

We welcome you to arrive up to one hour prior to decorate.

Glitter, confetti or items that adhere to walls are not permitted.

Dinner | 5:00 - 10:00

For dinner events, 5:00pm is the earliest the rooms are available for decorating.

## **CONTACT**

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# FAQs

## RESERVING THE SPACE

A deposit of \$200 is required to book a private space, semi private space or party larger than 14 in the dining room. The deposit is charged once the reservation is confirmed and will be deducted from the final bill the day of the event. Deposits are non-refundable if cancellation occurs less than 10 business days prior to the event date. In May, June & December, the deposit is \$500 and non-refundable if the event is cancelled. The deposit would be non-transferable if the original date is changed after booking completion and we are not able to re-book the original date.

## FOOD & BEVERAGE MINIMUMS

There is not a room fee for event spaces; instead, there is a food & beverage minimum required. Food & beverage minimums are based on consumption expenditures before tax, 5% event fee & your voluntary, suggested gratuity. Minimums vary depending on time of day, day of week and time of year. All unmet minimums will be charged as an unmet minimum on the final bill.

## MENU

Parties larger than 14 are required to order from event menus. Menu pricing and items are subject to change as our Chef creates them seasonally. The event menus have been designed to provide flexibility and options, offering 3 different lunch and dinner menus. Menus will be personalized and dated with heading of your choice. Children's menu available for our friends 12 and under.

## PAYMENT

All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. Tax, an event service fee of 5% and your suggested gratuity will be applied to the total bill and all non-hosted beverages. Payment is due in full on the day of event. For parties of 16 and larger that require separate checks or non-hosted beverages, we can accommodate by adding an additional server for a service fee of \$200.

## MISC CHARGES

Corkage \$18 per 750ml

Cake cutting service fee \$3 per guest

Screen rental \$25 *does not apply towards f&b minimum*

We are happy to recommend florists, balloons, rental equipment etc.



# PIATTI

## ANTIPASTI

### INDIVIDUAL BITES

priced per piece, **minimum 12 per selection**

*\*= gluten free*

#### Vegetarian

<b>Pesto arancini</b> , mozzarella	4.25
<b>Roasted eggplant slider</b> , oven roasted tomatoes, mozzarella	4.50
<b>Roasted tomato caprese skewer</b> , marinated fresh mozzarella *	4.50
<b>Roasted baby red potato</b> , blue cheese mousse, red onion, hawaiian sea salt *	4.00

#### Seafood

<b>Crab cake</b> , classic tartar sauce	5.00
<b>Seared scallop</b> , bacon blanket *	4.75
<b>Shrimp cocktail</b> , cocktail sauce *	4.25
<b>Grilled salmon skewer</b> , lemon chive aioli *	4.25
<b>Pancetta wrapped prawns</b> , housemade chili sauce *	5.00

#### Meat

<b>Housemade meatball</b> , marinara	4.00
<b>Grilled beef skewer</b> , salsa verde *	4.75
<b>Chicken skewer</b> , pesto, virgin olive oil *	4.50
<b>Mini grilled fontina &amp; prosciutto sandwich</b>	4.00
<b>Zoe's calabrese sausage skewer</b> , honey mustard *	4.50
<b>Grass fed burger slider</b> , roasted tomato, ketchup & mustard	5.00
<b>Stuffed mushrooms</b> , italian sausage, pt. reyes blue cheese	4.00

### Meat & seafood crostini 4.75 each

<b>Grilled chicken salad</b> , pesto aioli, toasted pine nuts
<b>Classic tuna salad</b> , cornichon, aioli, celery, red onion
<b>Thin sliced salami</b> , artichoke relish, champagne vinegar, basil
<b>Seared filet mignon</b> , red onion marmalade, pt. reyes blue cheese

### Vegetable crostini 4.50 each

<b>Avocado</b> , calabrian chili, arugula
<b>French brie</b> , saba, roasted grapes
<b>Thyme roasted mushrooms</b> , ricotta
<b>Warm goat cheese</b> , apple, walnuts, honey
<b>Roasted tomato bruschetta</b> , basil, balsamic

### RECEPTION PLATTERS

*serves 20*

<b>Assorted fresh fruit</b>	98
<b>Marinated mixed olives</b> , rosemary & orange peel *	75
<b>Artisan cheese</b> , greek fig jam, house made crackers	115
<b>Baked brie</b> , flaky crust, raspberry preserves, house made crackers	105
<b>Mediterranean hummus</b> , seasonal vegetables, house made crackers	87
<b>Antipasti</b> , salami, provolone cheese, olives, marinated vegetable salad *	110
<b>Roasted &amp; marinated raw vegetable platter</b> , creamy buttermilk dressing *	87
<b>House smoked side of salmon</b> , brown sugar cured, capers, red onion, house made crackers	138

# PIATTI

## LUNCH MENU ONE

Three course meal \$40 per person

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### INSALATA *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

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### DOLCE *please select two*

**Season's berries**, whipped cream

**Piatti cheesecake**, strawberry compote

**White chocolate bread pudding**, bourbon caramel sauce

**Panna cotta**, chilled baked creamy custard, blueberry compote

**Flourless chocolate torte**, raspberry sauce, vanilla whipped cream

**Tiramisu**, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

## SECONDI *please select four*

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Capellini**, roasted tomatoes, basil, marinara, evoo

**Grilled chicken breast panini**, provolone, arugula, avocado, red pepper aioli, parmesan fries

**Chopped salad**, vegetables, palm hearts, cannellini & garbanzo beans, feta, olives, creamy oregano vinaigrette,

**Baby spinach salad**, chicken, apple balsamic vinaigrette, fried onions, shaved parmesan

**Grass fed burger**, cheddar, roasted tomato, red onion, aioli, parmesan fries *parties of 30 or less*

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## BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

**coke, diet coke, sprite**

**house lemonade, brewed iced tea**

**brewed coffee, mighty leaf hot tea**





# PIATTI

## LUNCH MENU TWO

Three course meal \$45 per person

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### INSALATA *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Spinach**, apple balsamic vinaigrette, fried onion strings, shaved parmesan

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### DOLCE *please select two*

**Season's berries**, whipped cream

**Piatti cheesecake**, strawberry compote

**White chocolate bread pudding**, bourbon caramel sauce

**Panna cotta**, chilled baked creamy custard, blueberry compote

**Flourless chocolate torte**, raspberry sauce, vanilla whipped cream

**Tiramisu**, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

### SECONDI *please select five*

**Rigatoni**, beef & pork bolognese, parmesan

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Spaghetti**, beef & pork meatballs, roasted tomato sauce

**Salmon caesar**, garlic anchovy dressing, parmesan, croutons

**Chopped salad**, vegetables, palm hearts, cannellini & garbanzo beans, feta, olives, creamy oregano vinaigrette

**Grass fed burger**, cheddar, roasted tomato, red onion, aioli, parmesan fries *parties of 30 or less*

**Grilled chicken breast panini**, provolone, arugula, avocado, red pepper aioli, parmesan fries

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### BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

**coke, diet coke, sprite**

**house lemonade, brewed iced tea**

**brewed coffee, mighty leaf hot tea**



# PIATTI

## LUNCH MENU THREE

Three course meal \$50 per person

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### INSALATA *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Spinach**, apple balsamic vinaigrette, fried onion strings, shaved parmesan

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### DOLCE *please select two*

**Season's berries**, whipped cream

**Piatti cheesecake**, strawberry compote

**White chocolate bread pudding**, bourbon caramel sauce

**Panna cotta**, chilled baked creamy custard, blueberry compote

**Flourless chocolate torte**, raspberry sauce, vanilla whipped cream

**Tiramisu**, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

### SECONDI *please select five*

**Rigatoni**, beef & pork bolognese, parmesan

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Chitarra pasta**, sautéed prawns, saffron brodo, calabrian chili, basil, tarragon *parties of 24 or less*

**Gemelli**, spiral pasta strands, savory braised pork sugo, mirepoix vegetables, tomato, grana padano

**Chopped salad**, vegetables, palm hearts, cannellini & garbanzo beans, feta, olives, creamy oregano vinaigrette, choice of chicken breast or prawns

**Oven roasted salmon**, seasonal ingredients

**Mary's half chicken**, mashed potatoes, season's market vegetables

**Chicken piccata**, white wine, lemon, butter, capers, penne pasta, garlic & lemon broccoli

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### BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

**coke, diet coke, sprite**

**house lemonade, brewed iced tea**

**brewed coffee, mighty leaf hot tea**





# PIATTI

## DINNER MENU ONE

Three course meal \$50 per person

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### INSALATA *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Spinach**, apple balsamic vinaigrette, fried onion strings, shaved parmesan

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### DOLCE *please select two*

**Season's berries**, whipped cream

**Piatti cheesecake**, strawberry compote

**White chocolate bread pudding**, bourbon caramel sauce

**Panna cotta**, chilled baked creamy custard, blueberry compote

**Flourless chocolate torte**, raspberry sauce, vanilla whipped cream

**Tiramisu**, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

## SECONDI *please select four*

**Rigatoni**, beef & pork bolognese, parmesan

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Spaghetti**, beef & pork meatballs, roasted tomato sauce

**Gemelli**, spiral pasta strands, savory braised pork sugo, mirepoix vegetables, tomato, grana padano

**Wood oven roasted salmon**, seasonal ingredients

**Mary's half chicken**, mashed potatoes, season's market vegetables

**Chicken piccata**, white wine, lemon, butter, capers, penne pasta, garlic & lemon broccoli

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## BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

**coke, diet coke, sprite**

**house lemonade, brewed iced tea**

**brewed coffee, mighty leaf hot tea**



# PIATTI

## DINNER MENU TWO

Three course meal \$53 per person

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### INSALATA *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Spinach**, apple balsamic vinaigrette, fried onion strings, shaved parmesan

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### DOLCE *please select two*

**Season's berries**, whipped cream

**Piatti cheesecake**, strawberry compote

**White chocolate bread pudding**, bourbon caramel sauce

**Panna cotta**, chilled baked creamy custard, blueberry compote

**Flourless chocolate torte**, raspberry sauce, vanilla whipped cream

**Tiramisu**, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

### SECONDI *please select five*

**Rigatoni**, beef & pork bolognese, parmesan

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Chitarra pasta**, sautéed prawns, saffron brodo, calabrian chili, basil, tarragon *parties of 24 or less*

**Gemelli**, spiral pasta strands, savory braised pork sugo, mirepoix vegetables, tomato, grana padano

**Wood oven roasted salmon**, seasonal ingredients

**Mary's half chicken**, mashed potatoes, season's market vegetables

**Chicken piccata**, white wine, lemon, butter, capers, penne pasta, garlic & lemon broccoli

**Grilled flat iron**, horseradish potato gratin, heirloom squash, piquillo pepper pesto

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### BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

**coke, diet coke, sprite**

**house lemonade, brewed iced tea**

**brewed coffee, mighty leaf hot tea**



# PIATTI

## DINNER MENU THREE

Three course meal \$55 per person  
Add \$10 per person for filet option

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### INSALATA *please select two*

**Today's soup**

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Spinach**, apple balsamic vinaigrette, fried onion strings, shaved parmesan

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### DOLCE *please select two*

**Season's berries**, whipped cream

**Piatti cheesecake**, strawberry compote

**White chocolate bread pudding**, bourbon caramel sauce

**Panna cotta**, chilled baked creamy custard, blueberry compote

**Flourless chocolate torte**, raspberry sauce, vanilla whipped cream

**Tiramisu**, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

### SECONDI *please select five*

**Chitarra pasta**, sautéed prawns, saffron brodo, calabrian chili, basil, tarragon *parties of 24 or less*

**Gemelli**, spiral pasta strands, savory braised pork sugo, mirepoix vegetables, tomato, grana padano

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Today's fresh fish**, seasonal ingredients

**Wood oven roasted salmon**, seasonal ingredients

**Mary's half chicken**, mashed potatoes, season's market vegetables

**Chicken piccata**, white wine, lemon, butter, capers, penne pasta, garlic & lemon broccoli

**Grilled niman ranch pork chop**, roasted yukon gold potatoes, balsamic onions, sauteed rainbow chard

**Grilled filet mignon**, roasted potatoes, sautéed spinach, balsamic & red wine demi-glaze

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### BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

**coke, diet coke, sprite**

**house lemonade, brewed iced tea**

**brewed coffee, mighty leaf hot tea**





# PIATTI

## VINI

### DRAFT & BOTTLE BEER

#### DRAFT

<b>Drakes</b> amber ale	8
<b>Altamont</b> ipa	8
<b>Fort Point</b> kolsh lager	8

#### BOTTLED 6.25 & 7.25

**Budweiser, Bud Light, Bitburger Zero**  
**Peroni, Corona, Trumer Pils, Blue Moon,**  
**Firestone 805**

### SPARKLING, ROSÉ & WHITE

	gl   btl
<b>Alice</b> 2020 dorò natural prosecco superiore, veneto, italy	16   69
<b>Alice</b> brut natural rosé, veneto, italy	16   69
<b>Domaine Carneros</b> 2017 brut, taittinger, napa	70
<b>Laurent Perrier</b> champagne, tours-sur-marne, brut, france	17   76
<b>Erste+Neue</b> 2020 pinot grigio, sudtirol-alto adige	14   54
<b>Mancini</b> 2020 vermentino di gallura, sardinia	13   50
<b>Niklas</b> 2020 sauvignon blanc, alto adige	15   58
<b>Sfera</b> macerato "skin contact) nv puglia	65
<b>Colle Stefano</b> 2020 verdicchio di matelica	60
<b>Caves des Onze Communes</b> 2020 petite arvine, valle d'aosta	65
<b>Pra "Otto"</b> 2020 soave classico, veneto	13   50
<b>Le Fraghe</b> 2020 rose (corvina, rondinella) rondon, veneto	50
<b>Una Lou</b> 2021 rose of pinot noir, estate, carneros	17   68
<b>Joel Gott</b> 2021 sauvignon blanc, california	11   44
<b>Duckhorn</b> 2021 sauvignon blanc, north coast	16   64
<b>Germano</b> 2019 chardonnay langhe, piedmont	15   58
<b>Wente</b> 2020 chardonnay, riva ranch, arroyo seco, monterey	15   60
<b>Piatti Private Label</b> california chardonnay	10   40
<b>Sonoma Cutrer</b> 2019 chardonnay, russian river valley	16   62
<b>Rombauer</b> 2020 chardonnay, carneros	80
<b>Talley</b> 2019 chardonnay, estate, arroyo grande valley	75

### RED

	gl   btl
<b>Lioco</b> 2020 pinot noir, mendocino county, north coast	75
<b>Meiomi</b> pinot noir, california	15   58
<b>Piatti Private Label</b> california merlot	10   40
<b>Saldo</b> 2019 california zinfandel	17   68
<b>Piatti Private Label</b> california cabernet sauvignon	10   40
<b>Serial</b> 2019 cabernet sauvignon, paso robles	16   64
<b>Five Daughters</b> 2016 cabernet sauvignon, st. helena	85
<b>Honig</b> 2017 cabernet sauvignon, napa valley	95
<b>Experience</b> 2017 cabernet sauvignon, napa valley	68
<b>Silver Oak</b> 2018 cabernet sauvignon, alexander valley	175
<b>Migliarina Montozzi</b> 2019 chianti superiore, tuscany	16   62
<b>Tenuta Nozzole</b> 2018 chianti classico riserva, tuscany	17   68
<b>Caves des Onze Communes</b> 2017 gamay, valle d'aosta	15   58
<b>Damilano</b> 2018 nebbiolo, marghe, langhe, piemonte	60
<b>San Simeon</b> 2018 petite sirah, estate reserve, paso robles	15   60
<b>Ferdinando Principiano</b> 2020 dolcetto d'alba, piedmont	65
<b>Colombera &amp; Garella</b> 2019 coste della sesia, nebbiolo blend	70
<b>Cardedu</b> 2017 cannonau, caladu, sardegna	60
<b>Ventolaio</b> 2016 brunello di montalcino, tuscany	120
<b>Centopassi</b> 2020 nero d'avola, giato, sicily	15   58

# PIATTI

## Children's Menu

### 12 & UNDER | 12.00

*includes scoop of gelato with chocolate sauce  
& whipped cream*

**Bambini pizza**, tomato sauce, cheese *pepperoni upon request*

**Bambini pasta**, choice of pasta tossed with tomato sauce or butter

**Bolognese**, penne pasta tossed with meat sauce

**Spaghetti & meatball**, marinara

