

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.

Kasey Avedesian
Special Events Manager

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PIATTI

Welcome to Piatti La Jolla!

Piatti in La Jolla Shores is nestled in a unique neighborhood with an inviting, and comfortable atmosphere. Our décor is light and airy and our exhibition kitchen sets the tone for an exciting lunch or dinner. The restaurant also offers a full service bar as well as an extensive wine list.

Our Executive Chef, Pepe Ccapatinta has created our menu for the past 17 years with recipes from all over Italy. He has been a chef for over 25 years and has traveled all over Italy and South America. Our consistent kitchen is a result of his knowledge and experience.

Our restaurant offers two areas for private or semi-private events. Our indoor garden room is available for smaller parties up to 40 guests, while our heated, open-air patio can accommodate seating for up to 75 guests.

The indoor garden room is ideal for birthday parties and corporate events. It overlooks our patio and the garden in front of our restaurant. The outdoor patio is ideal for rehearsal dinners and wedding receptions by our landmark Ficus tree. During the day, the patio is bright and beautiful, and at night, the tree lights up and creates an amazing atmosphere.

For more information, please contact the restaurant at 858.454.1589 and speak to the Special Events Coordinator or one of our Managers. We are happy to assist.

PRIVATE DINING ANTIPASTI

ANTIPASTI

Italian Meats, Cheeses, Marinated Vegetables & Olives	65.
Fresh Grilled Eggplant Rolled w. Goat Cheese & Basil	60.
Mushroom Caps Stuffed w. Homemade Italian Sausage, Bread Crumbs, Parmesan & Mozzarella	65.
Grilled Bread, Mascarpone, Smoked Salmon & Dill	62.
Assorted Grilled Vegetables	45.
Zucchini Stuffed w. Prosciutto, Fontina & Mozzarella Cheese	55.
Fresh Mozzarella, Tomato, Basil & Olive Oil	55.
Grilled Asparagus Wrapped in Prosciutto	65.
Grilled Tuscan Bread, Fresh Diced Tomatoes, Garlic & Basil (15 pieces)	30.

PRIVATE DINING LUNCH

Prices following second course choices reflect the cost of your three course meal. A two course lunch menu is also available at an adjusted price. Please see our **antipasti menu** to compliment your meal.

FIRST COURSE

SELECT TWO (2)

Insalata Misti Mixed Greens w. Lemon Vinaigrette

Zuppa Del Giorno House-Made Soup of the Day

Caesar Chopped Romaine, Grana Padano, Toasted Croutons & Garlic Anchovy Dressing

D'Indivia Rucola Endive & Arugula Salad w. Marinated Beets, Grana Padana & Lemon Vinaigrette

SECOND COURSE

SELECT THREE (3)

Insalata Caesar con Polla Classic Caesar Salad w. Grilled Chicken 25.

Penne Bolognese Penne Pasta, Meat Ragu & Parmesan 30.

Insalata Capricciosa Grilled Chicken, Romaine, Lettuce, Pancetta, Celery, Red Onion, Gorgonzola, Tomatoes, Black Olives & Lemon Vinaigrette 25.

Cavatappi Salsicce Corkscrew Pasta, Homemade Italian Sausage, Mushrooms, Spinach & Roasted Tomato Sauce 31.

Insalata Pesce Alla Griglia Grilled Fresh Fish of the Day, Mixed Greens & Lentil Salad 31.

Penne Primavera Penne Pasta, Grilled Vegetables, Olive Oil & Pecorino Cheese 28.

Cannelloni Housemade Cannelloni Filled w. Roasted Veal, Porcini Mushrooms, Spinach, Ricotta, Mozzarella Cheese & Tomato Sauce 32.

Penne Sorrentina Penne Pasta, Grilled Eggplant, Tomatoes, Fresh Mozzarella Cheese & Basil 29.

Fettuccine Alfredo Fettuccine Pasta & Parmesan Cheese Cream Sauce 29.

Rotolo Di Funghi Rolled Pasta Filled w. Wild Mushrooms, Ricotta Spinach & Porcini Mushroom Cream Sauce 32.

Lasagne Layers of Pasta, Meat Ragu, Mozzarella & Parmesan 32.

Osso Buco Braised Veal Shanks & Risotto Milanese 42.

Orecchiette Al Gorgonzola Shell Pasta, Grilled Chicken, Sun Dried Tomatoes & Asparagus w. Gorgonzola Cheese Sauce 34.

Pollo Arrosto Half of a Roasted Lemon Herb Chicken, Garlic Mashed Potatoes & Herb Roasting Juices 36.

Ravioli Al Limone O Pomodoro House-Made Ricotta & Basil Ravioli Lemon Cream & Tomato Sauce 30.

Pesce Del Giorno Grilled Fresh Fish & Penne Al Putanesca 44.

Petto Di Pollo Chicken Breast Marinated in Meyer Lemon, Olive Oil, Garlic, Thyme w. Roasted Sweet Corn & Grilled Tomatoes 40.

Risotto Al Gamberi Arborio Rice Saffron, Braised Leeks, Arugula & Grilled Shrimp 41.

DESSERT

SELECT TWO (2)

Tiramisu 'Pick me up' Lady Fingers Soaked w. Espresso Amaretto Layered w. Mascarpone & Sprinkled w. Chocolate

La Torta Di Limetta Key Lime Raspberry Tart

Torta di Chocolate Decadent Chocolate Fudge Torte w. Walnut & Pecan Crust & Raspberry Puree

Gelato O Sorbetto Italian Ice Cream or Sorbet of the Day

PRIVATE DINING DINNER

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FIRST COURSE

SELECT TWO (2)

Insalata Misti Mixed Greens w. Lemon Vinaigrette

Zuppa Del Giorno House-Made Soup of the Day

Caesar Chopped Romaine, Grana Padano, Toasted Croutons & Garlic Anchovy Dressing

D'Indivia Rucola Endive & Arugula Salad w. Marinated Beets, Grana Padana & Lemon Vinaigrette

SECOND COURSE

SELECT THREE (3)

Penne Primavera Penne Pasta, Grilled Vegetables Olive Oil & Pecorino Cheese 32.

Cannelloni Housemade Cannelloni Filled w. Roasted Veal, Porcini Mushrooms, Spinach, Ricotta, Mozzarella Cheese & Tomato Sauce 36.

Ravioli Al Limone O Pomodoro House-Made Ricotta & Basil Ravioli Lemon Cream & Tomato Sauce 34.

Risotto Al Gamberi Arborio Rice Saffron, Braised Leeks, Arugula & Grilled Shrimp 42.

Penne Sorrentina Penne Pasta, Grilled Eggplant Tomatoes, Fresh Mozzarella Cheese & Basil 32.

Rotolo Di Funghi Rolled Pasta Filled w. Wild Mushrooms, Ricotta Spinach & Porcini Mushroom Cream Sauce 34.

Fettuccine Alfredo Fettuccine Pasta & Parmesan Cheese Cream Sauce 32.

Osso Buco Braised Veal Shanks & Risotto Milanese 50.

Lasagne Layers of Pasta, Meat Ragu, Mozzarella & Parmesan 36.

Pollo Arrosto Half of a Roasted Lemon Herb Chicken, Garlic Mashed Potatoes & Herb Roasting Juices 38.

Orecchiette Al Gorgonzola Shell Pasta, Grilled Chicken Sun Dried Tomatoes & Asparagus w. Gorgonzola Cheese Sauce 36.

Pesce Del Giorno Grilled Fresh Fish & Penne Al Putanesca 48.

Cavatappi Salsicce Corkscrew Pasta, Homemade Italian Sausage, Mushrooms, Spinach & Roasted Tomato Sauce 33.

Petto Di Pollo Chicken Breast Marinated in Meyer Lemon, Olive Oil, Garlic, Thyme w. Roasted Sweet Corn & Grilled Tomatoes 39.

Penne Bolognese Penne Pasta, Meat Ragu & Parmesan 33.

DESSERT

SELECT TWO (2)

Tiramisu 'Pick me up' Lady Fingers Soaked w. Espresso Amaretto Layered w. Mascarpone & Sprinkled w. Chocolate

La Torta Di Limetta Key Lime Raspberry Tart

Torta di Chocolate Decadent Chocolate Fudge Torte w. Walnut & Pecan Crust & Raspberry Puree

Gelato O Sorbetto Italian Ice Cream or Sorbet of the Day