

# PIATTI

## The Piatti Story

With its open kitchen and stone pizza hearth, **Piatti** reflects the warmth, charm and welcoming atmosphere of a traditional Italian trattoria. **Piatti** is characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. **Piatti** restaurant is a gathering place 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.

Tina Overbay  
Special Events Coordinator

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## PRIVATE DINING ANTIPASTI

### ANTIPASTI

(APPROXIMATELY 20 PIECES)

Crostini Toasted & Topped w. Parmesan Gelato	30.
Bruschetta w. Marinated Tomatoes & Pesto	30.
Asparagus Grilled and Wrapped in Prosciutto	40.
Flat bread, olive tapenade, Parmesan "gelato", roasted red peppers & roasted mushroom puree	30.
Tomato conserva, goat cheese, caramelized onion, basil on mint flatbread	30.
Semolina fried calamari with spicy roasted tomato sauce	30.
Stacked "Caprese" of Tomato Conserva, Mozzarella, Basil, Olive Oil & Balsamic Glaze	30.
Grilled Pancetta Wrapped Shrimp w. Lemon Oil	50.

### RECEPTION PLATTERS

(SERVES 20-25 GUESTS)

#### Antipasti

An assortment of Italian Salumi & Cheeses,  
Roasted Peppers, Marinated Olives & Artichokes  
95. per Platter

#### Frutta

Sliced Seasonal Fresh Fruit, including Melons,  
Pineapple, Grapes & Fresh Berries w. Citrus Crema  
75. per Platter

#### Formaggi

A Selection of 4-5 Italian Cheeses  
with pear marmalade  
85. per Platter

#### Verdure

Marinated & Grilled Vegetables including Red Peppers,  
Onions, Asparagus, Artichokes, Zucchini & Eggplant  
w. Balsamic Vinaigrette  
75. per Platter

## PRIVATE DINING LUNCH

Prices following second course choices reflect the cost of your three course meal. A two course lunch menu is also available for \$3.00 less per person. Please see our **antipasti menu** to compliment your meal.

### FIRST COURSE

SELECT TWO (2)

**Misti** Garden Lettuces, Marinated Tomatoes, Onion, Olive Oil & Balsamic Vinegar

**Caesar** Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

**Peara** Butter Lettuce, Endive, Pears, Candied Walnuts, Gorgonzola Cheese & Pomegranate Vinaigrette

**Zuppa del Giorno** Chef's Daily Selection

### SECOND COURSE

SELECT THREE (3)

**Tonno Salad** Olive Oil Poached tuna, Kalamata Olives, Feta Cheese, Egg, Red Pepper, Garbanzo Beans & Sun Dried Tomato Over Chopped Romaine 24.

**Pollo Caesar Salad** Grilled Chicken, Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing 22.

**Bistecca Salad** Grilled Top Sirloin, Spinach, Grilled Red Peppers & Onions, Gorgonzola Cheese & Pancetta Vinaigrette 26.

**Ravioli** House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 25.

**Penne** Classic Bolognese Sauce 25.

**Tagliatella** Wild Mushroom & Marsala wine sauce, Arugula & Calabrian Chilies, Parmesan Cheese 26.

**Pappardelle** Saffron Pasta Ribbons, Shrimp, Tomato, Garlic, Chili Flakes, Arugula, Lemon, Pinot Grigio & Butter 27.

**Salmone** Pan Seared Natural Fed Salmon, Lemon, Capers, White Wine & Butter w. Braised Spinach & Potato Puree 27.

**Pollo ala Parmigiana** Breaded Chicken Cutlet, Parmesan & Mozzarella Cheeses, Marinara Sauce, Arugula & Cherry Tomato Salad 25.

**Saltimbocca** Veal Scaloppini stuffed w. Prosciutto, Sage & Fontina Cheese, Braised Spinach & Potato Puree 27.

**Tilapia** Sautéed Tilapia, Parsley, Mint, Citrus Zest & Parmesan Risotto 27.

**Pollo alla Marsala** Chicken Breast, Wild Mushroom & Marsala Wine Sauce, Potato puree & Braised Spinach 25.

### DESSERT

SELECT TWO (2)

**Ciocolata** Dense Flourless Chocolate Cake, & Whipped Crema

**Tiramisu** 'Pick me up' The Traditional Italian Dessert of Layered Ladyfingers, Espresso & Mascarpone Cheese

**Panna Cotta** Vanilla "Cooked Cream" w. Caramel Sauce

**Limone** Lemon Pudding Cake & Whipped Crema

**Gelato** Espo's Fresh Gelati – Selection as Available

## PRIVATE DINING DINNER

Prices following second course choices reflect the cost for your three course meal. An additional pasta course is available for the added price of 8.00 per guest. Please see our **antipasti menu** to compliment your evening.

### FIRST COURSE

SELECT TWO (2)

**Misti** Garden Lettuces, Marinated Tomatoes, Onion, Olive Oil & Balsamic Vinegar

**Caesar** Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

**San Daniele** Grilled Prosciutto-Wrapped Romaine Hearts & Walnut-Lemon Vinaigrette

**Peara** Butter Lettuce, Endive, Pears, Candied Walnuts, Gorgonzola Cheese & Pomegranate Vinaigrette

**Zuppa del Giorno** Chef's Daily Selection

**Prosciutto e Melone** Sliced Melon, Prosciutto di Parma & Mint Olive Oil Agrumato

### SECOND COURSE

SELECT THREE (3)

**Ravioli** House Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 32.

**Penne** Traditional Italian Bolognese Sauce, Penne Pasta & Parmesan Cheese 34.

**Pappardelle** House Made Saffron Pasta Ribbons, Shrimp, Arugula, Tomatoes, Garlic, Chili Flakes, Lemon, Pinot Grigio & Butter 36.

**Tagiatella** Wild Mushroom & Marsala wine sauce, Arugula & Calabrian Chilies, Parmesan Cheese 32.

**Pollo Alla Marsala** Chicken Breast, Wild Mushroom & Marsala Wine Sauce, Potato Puree & Braised Spinach 34.

**Saltimbocca** Veal Scaloppine stuffed w. Prosciutto, Sage & Fontina Cheese, Braised Spinach & Potato Puree 40.

**Tilapia** Sautéed Tilapia, Parsley, Mint, Citrus Zest & Parmesan Risotto 38.

**Maiale** Grilled Pork Chop, Soft Polenta, Escarole & Balsamic Demi Glaze 42.

**Salmone** Pan Seared Natural Fed Salmon, Lemon, Capers, White Wine & Butter w. Potato Puree & Spinach 42.

**Ziti** Spicy Lamb, Red Pepper & Chickpea Ragu topped with Ricotta Salata 34.

**Pollo** Wood-Oven Roasted Chicken, Seasonal Vegetables & Garlic Aju 32.

**Fileto** Filet of Beef, Gorgonzola Dolce Latte & Spinach 48.

### DESSERT

SELECT TWO (2)

**Cioccolata** Dense Flourless Chocolate Cake & Whipped Crema

**Tiramisu** 'Pick me up' The Traditional Italian Dessert Of Layered Ladyfingers, Espresso & Mascarpone Cheese

**Panna Cotta** Vanilla "Cooked Cream" w. Caramel Sauce

**Limone** Lemon Pudding Cake & Whipped Crema

**Gelato** Espo's Fresh Gelati – Selection as Available

## VINI BIANCHI

<b>SPARKLING WINE &amp; CHAMPAGNE</b>	BTL
Bisol Prosecco Brut, Veneto NV.....	32.00
Zardetto "Zeta" Prosecco, Veneto, Italy 2006.....	42.00
Domaine Chandon Rose, Napa, NV.....	58.00
J "Cuvee 20" Brut, Sonoma County, NV.....	68.00
Veuve Clicquot Brut, Champagne, NV.....	98.00

### SAUVIGNON BLANC

Geyser Peak,, California, 2006.....	30.00
Mondavi, Napa Valley, 2006.....	38.00
Honig, Napa Valley, 2006.....	36.00
Duckhorn, Napa Valley, 2006.....	60.00

### CHARDONNAY

Piatti Private Label, Napa Valley, NV.....	28.00
Chateau St. Jean, Sonoma, 2006.....	32.00
La Crema, Sonoma Coast, 2006.....	35.00
Edna Valley "Paragon", San Luis, 2006.....	43.00
Sonoma Cutrer, Russian River Valley 2006.....	58.00
Caymus "Mer Soleil" Santa Lucia Highlands '05.....	72.00
Patz & Hall, Napa Valley, 2005.....	82.00

### OTHER WHITE VARIETALS

Two Rivers Riesling, Colorado 2007.....	38.00
Miner "Simpson" Viognier, California 2006.....	46.00
Willakenzie Pinot Gris, Willamette Valley, '06.....	42.00

### ITALIAN WHITE WINE

Tenuta di Pietra Porzia "Regillo" Frascati Superiore, Lazio, 2006.....	32.00
Gabbiano Pinot Grigio, Veneto, 2006.....	30.00
Pra Soave Classico, Veneto, 2005.....	33.00
Terredora di Paola Falanghina, Campania 2006.....	44.00
Maculan "Pino & Toi," Veneto, 2006 60% Tocai, 25% Pinot Bianco blend.....	36.00
Tiefenbruner Pinot Grigio, Trentino 2007.....	38.00
Zenato Lugana del Garda, Veneto, 2006.....	38.00
Umani Ronchi "Plenio" Verdicchio Classico Riserva Castelli di Jesi, Marche, 2003.....	60.00

## VINI ROSSI

<b>Pinot Noir</b>	BTL
Castle Rock, Monterey, 2007.....	36.00
Jekel, Monterey, 2005.....	39.00
Maso Poli Pinot Nero, Trentino, 2003.....	55.00
Byron, Santa Maria Valley, 2006.....	58.00
Robert Stemmler, Carneros 2005.....	75.00
Etude, Carneros, 2005.....	85.00
Flowers, Sonoma 2006.....	98.00

### MERLOT

Piatti Private Label, Napa Valley, NV.....	28.00
Firestone, Central Coast, 2004.....	32.00
Franciscan, Napa Valley, 2004.....	42.00
Stag's Leap, Napa Valley, 2004.....	75.00
Swanson "Oakville", Napa Valley, 2004.....	70.00

### CABERNET SAUVIGNON & BLENDS

Piatti Private Label, Napa Valley, NV.....	28.00
Avalon, Napa Valley, 2005.....	36.00
Chateau Souverain, Alexander Valley, 2005.....	42.00
Beringer "Knight's Valley", Napa Valley 2005.....	54.00
Robert Mondavi, Napa Valley, 2004.....	60.00
Chappellet "Mountain Cuvee", Napa Valley, 2005.....	64.00
Honig, Napa Valley, 2005.....	75.00
Paradigm Oakville, Napa Valley, 2003.....	98.00

### OTHER RED VARIETALS

Bruni "Plinio" Syrah, Toscano, 2006.....	40.00
Benziger Syrah, Sonoma, 2005.....	38.00
David Bruce Petite Syrah, Sonoma, 2005.....	42.00
Bonterra "Organic" Zinfandel, Mendocino, 2006.....	38.00

### ITALIAN RED WINE

Ca'ntele Primitivo Puglia, 2005.....	30.00
Capestrano Montepulciano d'Abruzzo, Tuscany '06.....	28.00
Damilano Barbera d'Alba, Piedmont, 2006.....	36.00
La Carraia Sangiovese, Umbria, 2006.....	34.00
Morgante Nero D'Avola, Sicily, 2005.....	33.00
Tasca D'Almerita "Regaleali" Rosato, Sicily, 2006.....	32.00
Zenato Valpolicella Classico, Veneto, 2005.....	38.00
Pecchenino Dolcetto di Dogliani "San Luigi", 2005.....	37.00
Tenuta Le Querce "Il Viola" Aglianico del Vulture, 2004.....	42.00
Prunotto "Fiulot" Barbera d'Asti, Piedmont, 2006.....	42.00
Castello de Meleto Chianti Classico, Tuscany, '04.....	46.00
Damilano Nebbiolo d'Alba, Piedmont, 2005.....	50.00
Camigliano Rosso di Montalcino, Tuscany, 2006.....	52.00
Argiano "Non Confunditur" Super Tuscan, 2006.....	54.00
Nozzole Chianti Classico Riserva, Tuscany, 2004.....	66.00
Zenato Ripassa Della Valpolicella, Veneto, 2005.....	66.00
Rocca di Frassinello, "Le Sughere" Super Tuscan, 2005.....	78.00
Castello Dei Rampolla Chianti Classico, 2002.....	70.00
Produttori del Barbaresco, Piedmont, 2004.....	70.00
Ruffino "Ducale - Gold Label" Chianti Classico Riserva, 04.....	75.00
Damilano Barolo, Piedmont, 2003.....	80.00
Argiano Brunello di Montalcino, 2003.....	88.00
Michele Chiarlo Barolo, Piedmont, 2003.....	90.00
Le Salette "La Marega" Amarone, Veneto, 2003.....	95.00

Sample list for more information please call 303.321.1919

# PIATTI

## Frequently Asked Questions

### **Reserving the space**

- There are varying food and beverage expenditures required to book a private room. Minimums are based on expenditures before tax or service charges and vary depending on day of the week, time of day or time of year.

### **Event Details**

- Due to the advance preparation required, we ask for your menu selections and all final event details including guest count at least 7 days in advance. Menu items selected with less than 7 days notice may not be available.

### **Extras**

- We can recommend florists, balloons, rental equipment....etc. Just ask us!

### **Kids**

- We are very "kid friendly" and have menus that will appeal to them

### **Payment**

- All food and beverage expenditures will be presented on one check & payment will be due in full on the day of the event. Tax and 20% service charge will be added at that time.

### **Cancellation Fee**

- Should your party cancel within 7 days of your event, a \$250 food cost & service charge will be charged to the credit card given.
- All parties booked as a special event for the month of December will be charged a \$500 cancellation fee should the party cancel after November 30<sup>th</sup>. The secured credit card will be charged on the date of cancellation. (December 1<sup>st</sup> or later)

For more information please call Piatti Restaurant at 303.321.1919