

The logo for Piatti, featuring the word "PIATTI" in white, uppercase, sans-serif font centered within a solid red rectangular background.

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.

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PIATTI

PRIVATE DINING - ANTIPASTI
72 Hour Advance Order Required

RECEPTION PLATTERS

(Small Serves 5 - 7 People
Large Serves 10 - 14)

ANTIPASTI

Assorted Italian Salami & Cured Meats, Fresh Mozzarella,
Italian Cheeses & Roasted Country Olives 45 / 85

VERDURE

Assorted Marinated, Roasted & Grilled Vegetables
Including Eggplant Rolled w. Ricotta & Capers
& Prosciutto Wrapped Asparagus 40 / 75

BRUSCHETTA

Mascarpone, Smoked Salmon & Chives, Goat Cheese,
Roasted Portobello Mushroom & Shaved Arugula,
Roasted Pears, Toasted Como Loaf, Gorgonzola Dolce,
Honey & Fresh Thyme 40 / 75

GAMBERI

Mesquite Grilled Prawns Wrapped in Pancetta, Drizzled
w. Saba 50 / 95

FUNGHI

Garlic Roasted Crimini Mushrooms Stuffed w. Herbed
Goat Cheese 35 / 65

SPIEDO

Skewers: Mesquite Grilled Balsamic Marinated Chicken
& Herb Marinated Flat-Iron Steak 45 / 85

PIATTI

PRIVATE DINING - LUNCH

Prices reflect the cost of your **two course meal**.
A dessert course may be added for \$6. Please
see our **antipasti menu** to complement your meal.

FIRST COURSE

SELECT TWO (2)

MISTI

Garden Lettuce, Red Onion, Goat Cheese Crostini,
Grape Tomatoes, Cucumber & Herb Vinaigrette

CAESAR

Romaine, Grana Padano, Focaccia Croutons
& Garlic Anchovy Dressing

MINISTRONE

Cannellini Beans, Tomatoes, Zucchini, Onions,
Swiss Chard, Parmesan & Basil Pesto

ZUPPA DEL GIORNO

Chef's Selection Changes Seasonally

SECOND COURSE

SELECT THREE (3)

RAVIOLI

House-Made & Vegetarian, Preparation Changes
Seasonally 23.

LASAGNA

Sausage & Fennel Ragù, Ricotta, Mozzarella
& Marinara 20.

PENNE

Sautéed Chicken, Broccoli, Tomatoes, Garlic,
Chilies, White Wine & Pine Nuts 22.

BOLOGNESE

House-Made Fettuccine, Sausage & Fennel Ragù
& Pecorino Toscano 20.

RIGATONI

House-Made Sausage, Tomato Sauce, White Wine,
Chili Flakes, Parmesan & Pecorino Romano 20.

PANINI

Choose one: Chicken, Portobello, Pancetta
or Prosciutto served w. Choice of Garden Salad
or Polenta Fries & Spicy Aioli 17.

CAPRICCIOSA

Piatti "Cobb," Smoked Bacon, Grilled Chicken,
Avocado, Gorgonzola, Oven-Roasted Tomatoes,
Chopped Eggs, Artichokes & Gorgonzola Dressing 22.

LUGANEGA

House-Made Fennel-Pork Sausages, Pancetta,
Roasted Potatoes, Red Bell Peppers, Grilled
Onions, Escarole & Stone-Ground Mustard
Vinaigrette 23.

PARMIGIANA

Hand Breaded Chicken Cutlet, Parmesan,
Mozzarella, Garlic, Spaghetti & Marinara 21.

DESSERT (OPTIONAL)

SELECT TWO (2)

TIRAMISU

'Pick me up' Espresso-Soaked Lady Fingers,
Mascarpone, Brandy & Shaved Chocolate

MANDORLA

Almond Cake, Poached Figs, Port Cinnamon Syrup
& Whipped Cream

GELATO OR SORBET

Selection Changes Daily

PANNA COTTA

Vanilla "Cooked Cream" & Summer Berry Compote
(Gluten Free)

PIATTI

PRIVATE DINING - DINNER

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

FIRST COURSE

SELECT TWO (2)

MISTI

Garden Lettuce, Red Onion, Goat Cheese Crostini, Grape Tomatoes, Cucumber & Herb Vinaigrette

CAESAR

Romaine, Grana Padano, Focaccia Croutons & Garlic Anchovy Dressing

MINISTRONE

Cannellini Beans, Tomatoes, Zucchini, Onions, Swiss Chard, Parmesan & Basil Pesto

ZUPPA DEL GIORNO

Chef's Selection Changes Seasonally

SECOND COURSE

SELECT THREE (3)

RAVIOLI

House-Made & Always Vegetarian, Preparation Changes Seasonally 29.

BOLOGNESE

House-Made Fettuccine, Sausage & Fennel Ragù w. Pecorino Toscano 26.

PARMIGIANA

Breaded Chicken Cutlet, Parmesan, Mozzarella, Garlic, Spaghetti & Marinara 27.

PENNE

Sautéed Chicken, Broccoli, Tomatoes, Garlic, White Wine, Chili Flakes & Pine Nuts 28.

LASAGNA

Sausage & Fennel Ragù, Ricotta, Mozzarella & Marinara 26.

RIGATONI

House-Made Sausage, Tomato Sauce, White Wine, Chili Flakes, Parmesan & Pecorino Romano 26.

RISOTTO DEL GIORNO

Preparation Changes Seasonally MP

PICCATA

Chicken Breast, Lemon, Capers, White Wine, Garlic, Tomatoes, Garlic Mashed Potatoes & Seasonal Vegetables 30.

MARSALA

Chicken Breast, Crimini Mushrooms, Garlic, Tomatoes, Garlic Mashed Potatoes & Seasonal Vegetables 30.

SALMONE

Fresh Grilled Wild King Salmon, Garlic Mashed Potatoes, Seasonal Vegetables & Salsa Verde 38.

LOMBATA

Grilled Boneless Lamb Loin, Gratinata, Roasted Carrots & Balsamic-Rosemary Sauce 34.

POLLO RIPIENO

Boneless All Natural Half Chicken Stuffed w. Swiss Chard, Goat Cheese, Pine Nuts & Currants, Garlic Mashed Potatoes, Seasonal Vegetables & Roasted Garlic Sauce 30.

MAIALE

Spice Rubbed Carlton Farms Pork Tenderloin, Risotto, Roasted Carrots & Huckleberry Sauce 31.

BISTECCA

Herb & Garlic Marinated Painted Hills Rib-Eye Steak, Gratinata, Seasonal Vegetables, Gorgonzola Dolce & Red Wine Sauce 38.

FRUTTA DI MARE

House-Made Fettuccine, Sea Scallops, Prawns, Crushed Tomatoes, Chili Flakes, Basil & Extra Virgin Olive Oil 33.

PORCHETTA

Slow Roasted Carlton Farms Pork Shoulder, Roasted Potatoes & Asparagus 29.

DESSERT

SELECT TWO (2)

TIRAMISU

'Pick me up' Espresso-Soaked Lady Fingers, Mascarpone, Brandy & Shaved Chocolate

MANDORLA

Almond Cake, Poached Figs, Port Cinnamon Syrup & Whipped Cream

PANNA COTTA

Vanilla "Cooked Cream" & Summer Berry Compote (Gluten Free)

GELATO OR SORBET

Selection Changes Daily

PIATTI

PRIVATE DINING - BRUNCH
15 PER GUEST

BREAKFAST BUFFET

OMELET

Fresh Eggs, Crimini Mushrooms, Red Bell Peppers & Fontina Cheese

BACON

Hills Natural Applewood Smoked Bacon

ROASTED POTATOES

Roasted Yukon Potatoes

MUFFINS

House-Made Blueberry Muffins

COFFEE

Regular & Decaf

ASSORTED TAZO HOT TEAS

Black Tea: Orange, Green, English Breakfast & Earl Grey

Herbal Decaf: Chamomile, Peppermint, Lemon Zest & Raspberry

JUICE

Fresh Orange Juice

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer

IN ADDITION

FRUIT PLATTER

Market Fresh Seasonal Fruits

45 / 85

SMOKED SALMON PLATTER

Gerard & Dominique Smoked Salmon, Bagels & Cream Cheese

45 / 85

PIATTI

Pronto Piatti means exactly that, we drop & go. We deliver and set up your order and make sure everything is party perfect before departing.

PRONTO PIATTI MENU

72 Hour Advance Order Please

PLATTERS

(Small Serves 5-7 People
Large Serves 10-14)

ANTIPASTI

Assorted Italian Salami & Cured Meats,
Fresh Mozzarella, Italian Cheeses & Country Olives 45 / 85

VERDURE

Assorted Marinated, Roasted & Grilled
Vegetables, Eggplant Rolled Ricotta & Capers,
& Prosciutto Wrapped Figs 40 / 75

BRUSCHETTA TRIO

Mascarpone, Smoked Salmon & Chives;
Roasted Portobello Mushroom, Goat Cheese
& Arugula; Roasted Pears, Gorgonzola
Dolce, Honey & Fresh Thyme 40 / 75

GAMBERI

Grilled Prawns Wrapped in Pancetta,
Drizzled w. Saba 50 / 95

FUNGHI

Roasted Crimini Mushrooms Stuffed
w. Herbed Goat Cheese 35 / 65

SPIEDO

Skewers: Grilled Balsamic Marinated
Chicken & Herb Marinated Flat-Iron Steak 45 / 85

INSALATA CAESAR

Romaine, Grana Padano, Focaccia Croutons
& Garlic Anchovy Dressing 40 / 75

INSALATA MISTI

Garden Lettuce, Cucumber, Red Onion,
Tomatoes & Herb-Mustard Vinaigrette 40 / 75

CHILLED SHRIMP

Spicy Aioli & Lemon 70 / 140

PANINI

Choice of Chicken, Pancetta or Prosciutto 70 / 140

DOLCE

Assorted House-Made Cookies & Brownies 30 / 53

CHAFING DISHES

RIGATONI

Sausage & Fennel Ragu, Pecorino Toscano 70 / 145

MEATBALLS

House-Made Beef & Pork Meatballs
Braised in Marinara 70 / 145

POLLO MARSALA

Chicken Breast, Crimini Mushrooms, Garlic,
& Tomatoes 70 / 145

RAVIOLI

House-Made & Vegetarian, Preparation Changes
Seasonally 70 / 145

LUGANEGA

House-Made Sausages, Pancetta, Potatoes, Bell
Peppers, Onions, Escarole & Mustard Vinaigrette 70 / 145

LASAGNA

Sausage & Fennel Ragu, Ricotta,
Mozzarella & Marinara 14 / piece

PATATE

Choice of Garlic Mashed Potatoes
or Roasted Yukon Potatoes 20 / 40

GREEN BEANS

Tossed in Herb Butter 20 / 40

BOXED LUNCH

All served on a House-Made Ciabatta Roll w. Side Garden
Salad & Choice of Pellegrino Aranciata or Limonata

PANCETTA

Applewood Smoked Hills Natural Bacon,
Provolone, Romaine, Tomato, Pesto & Mayo 14

PORTOBELLO

Grilled Portobello Mushroom, Fresh Mozzarella,
Red Peppers, Onion, Romaine, Tomato & Mayo 14

POLLO

Herb Grilled Chicken Breast, Mozzarella, Romaine,
Tomato, Pesto & Mayo 14

PROSCIUTTO

Warmed Italian Rosemary Ham & Provolone, Romaine,
Tomato, Mayo & Dijon Mustard 14

Items are delivered to you on disposable platters and chafing dishes. For a minimal charge Piatti supplies disposable plates, napkins & all utensils. Gratuity charge of 20% added to order. We offer delivery services within a 5 mile radius. Orders totaling less than \$150.00 result in delivery charge of \$20.00. Orders with a total of \$150.00 or more receive complimentary delivery.

PIATTI

PRIVATE DINING OCCASIONS

**Birthdays - Anniversaries - Office Parties - Weddings - Rehearsal Dinners
Bridal Showers - Business Events - Cocktail Parties
Mixers - Family Reunions - Wine Tastings**



Piatti has several private and non-private dining areas to choose from:

The Private Fireplace Room

(pictured above) Is a handsome dining space featuring a Tuscan-style fireplace, large bay windows and French doors opening onto our North Patio. The room can accommodate up to 40 guests separated from the main dining room by a louvered door. We can also accommodate up to 65 guests with the louvered door open as a partially private event. There is no room rental fee, however minimum expenditures do apply.

The Main Dining Room

Has several areas appropriate for non-private seating which can accommodate groups of up to 25 guests at one table.

The Open-Air Patios

Are available May through October, weather permitting. The North Patio accommodates up to 40 guests. The South Patio accommodates up to 30 guests. Minimum expenditures do apply.

The Entire Restaurant

Available for parties of up to 150 guests. Minimum expenditures do apply.

Room and Table Arrangements

Our event coordinator will be happy to suggest appropriate room arrangements for the size and type of your particular event.. We invite you to stop by and preview the area at your convenience.

Phone: 206-524-9088 Fax: 206-524-3116 Email: ecseattle@piatti.com

PIATTI

FREQUENTLY ASKED QUESTIONS

How do I reserve a private event?

- A credit card pre-authorization form & a signed contract are required to book a private event.
- There are no room rental fees for the private events, just food and beverage minimum expenditures. Minimums vary depending on day of the week, time of day, and time of year. Everything spent in the room before the service charge (20%) and tax (9.5%) will go towards your minimum.
- Please call us to get a quote for your proposed date and time.

How do I pay?

- There is no deposit required to book the room, however, the credit card on the contract will be charged 10% of the contracted minimum expenditure in case of cancellation.
- Payment is due in full on the day of the scheduled event. We do not accept personal or business checks as payment.

Are there any other possible fees I should be aware of?

- The wine list at Piatti offers an exciting selection of Italian, Northwest and California wine. If you choose to bring your own wine, the corkage fee is \$15 per 750ml. For every bottle of wine purchased from us, we will gladly waive one corkage fee.
- If you bring your own cake or cupcakes for dessert, there is a dessert fee of \$1.00 per person.
- Projector screen rental is \$10.
- High top cocktail table setup entails a linen fee. This is determined by your specific event details.

Can we get separate checks?

- Absolutely! Please let us know in advance of ordering & allow at least one minute per check processing time upon payment.

What table arrangement options will I have?

- Round Tables
- Long Tables
- Cocktail Tables
- "U" Shape Table
- Square Shape Table
- Classroom Style

When do you need my final guest count?

- It is ideal for us to have the final guest count 3 business days before the party. We make every attempt to be flexible, so if your count changes even a few hours before the event, please call us and let us know so we can be prepared!

When do you need my final menu selections?

- We request your menu selections and all final event details at least 3 business days in advance.
- Menu items are subject to seasonal availability and you will be notified if a change needs to be made.

What do you offer kids?

- We are very kid friendly, they may order upon arrival directly from our Bambini menu

Can you help me with special arrangements?

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

If I book a party on the patio & the weather turns, what happens then?

- If the patio is not available due to weather, we will provide seating in the main dining room.

PIATTI

There are various room arrangements for your private event and we will be happy to create a setup that best accommodates your group.

