

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.

Buon Appetito!
Piatti Ristorante Thousand Oaks

Melody Marie Hitt
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Thousand Oaks, CA 91362
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PIATTI

PRIVATE DINING - ANTIPASTI

ANTIPASTI

(Approximately 15 Pieces)

CROSTINI MISTI Chef's Selection of Seasonal Italian Crostini	28.00
BRUSCHETTA Gorgonzola Bruschetta on Walnut Bread w. Fig Marmelatta & Aceto Balsamico	28.00
CALAMARI Semolina Fried Calamari w. Roasted Tomato Sauce & Fresh Lemon	30.00
PIZZA Assorted Seasonal Pizza Platter	30.00
ARANCINI DI FUNGHI Porcini Mushroom Risotto "Cakes" w. Aioli & Crispy Shallots	36.00
CARCIOFI Semolina Fried Artichokes w. Lemon Aioli	32.00
INVOLTINI DI PROSCIUTTO Prosciutto Wrapped Lettuces w. Walnuts & Aceto Balsamico	32.00
TORTA DI FUNGHI Warm Wild Mushroom Tarts w. Pecorino Romano	36.00
SALMONE AFFUMICATO Smoked Salmon on Herb & Fennel Flatbread w. Chive Crema	36.00
GAMBERI Grilled Pancetta Wrapped Shrimp w. Salsa Roja	40.00
GRANCHIO Miniature Dungeness Crab Cakes w. Spicy Calabrian Chili Aioli	42.00

RECEPTION PLATTERS

(Serves 20-24 Guests)

ANTIPASTI An Assortment of Prosciutto, Salami, Mortadella, Italian Cheeses, Roasted Peppers, Marinated Olives, Marinated Artichokes & Pickled Vegetables	80.00
FRUTTA Sliced Seasonal Fresh Fruit Including Melons, Pineapple, Kiwi, Mango, Grapes & Fresh Berries w. Mint Crema	75.00
FORMAGGI Assorted Italian & Domestic Cheeses w. Sweet & Savory Accompaniments & Walnut Bread	95.00
VERDURE Marinated & Grilled Vegetables Including Red Peppers, Onions, Fennel, Zucchini, Artichokes, Mushrooms & Eggplant w. Balsamic Vinaigrette	85.00
FRUTTI DI MARE Chilled Platter of Prawns, Crab Salad, Oysters, Clams, Smoked Salmon & Marinated Mussels on Shaved Ice w. Cocktail Sauce, Mignonette, Saffron Cream & Lemons	150.00

PIATTI

PRIVATE DINING - LUNCH

Entrée Price Includes Three Courses
Two Courses Available at an Adjusted Price

FIRST COURSE

(Select Two)

ANTIPASTI

Prosciutto, Salami, Parmesan,
Marinated Artichokes, Olives & Roasted Peppers

MINISTRONE

Hearty Vegetable Soup
w. Parmesan & Extra Virgin Olive Oil

MISTA

Garden Lettuces w. Cherry Tomatoes, Cucumber,
Red Onion & Red Wine Vinaigrette

CAESAR

Chopped Romaine, Shaved Parmesan,
Toasted Crostini & Garlic Anchovy Dressing

PRONTI

Chopped Salad: Romaine, Salami, Chickpeas,
Olives, Roasted Peppers, Artichokes, Provolone,
Crostini, Parmesan & Herb Vinaigrette

SECOND COURSE

(Select Three)

PRONTI

Chopped Salad: Romaine, Grilled Chicken,
Salami, Chickpeas, Olives, Roasted Peppers,
Artichokes, Provolone, Crostini, Parmesan
& Herb Vinaigrette 25.00

CAPRICCIOSA

Piatti "Cobb" Salad: Grilled Chicken, Crispy
Bacon, Chopped Tomato, Avocado, Artichokes,
Chopped Egg & Gorgonzola Dressing 26.00

INSALATA DI SALMONE

Grilled Loch Duart Salmon w. Garden Lettuces,
Red Onions, Cucumber, Cherry Tomatoes,
Olives & Preserved Tomato Caper Salsa 28.00

POLLO PANINI

Grilled Chicken w. Roasted Peppers, Frisee,
Fontina Cheese & Spicy Paprika Aioli w. Fries 23.00

MELAZANE PANINI

Grilled Eggplant, Parmesan,
Fresh Tomato Sauce, Basil & Provolone 24.00

BISTECCA PANINI

Grilled Flat Iron Steak, Grilled Red Onions,
Arugula, Sliced Tomato & Roasted Garlic Aioli 25.00

RAVIOLI

House-Made Spinach-Ricotta Ravioli
w. Lemon Cream & Citrus Gremolata 26.00

GNOCCHI

House-Made Potato Gnocchi
w. Red Wine Braised Oxtail Ragu 27.00

ORECCHIETTE

"Little Ear Pasta" w. Grilled Chicken, Sun-Dried
Tomatoes, Broccoli & Gorgonzola Sauce 27.00

BUCATINI

Pork & Ricotta Meatballs Braised in
Tomato Sauce w. Parmesan 27.00

POLLO

Spice Rubbed Rotisserie Chicken
w. Seasonal Vegetables & Herb Butter 29.00

SALMONE

Grilled Loch Duart Salmon w. Heirloom Beans,
Fresh Tomato Ragu & Preserved Lemon 34.00

POLLO ALLA PARMIGIANO

Breaded Chicken Breast,
Crushed Tomato Sauce, Parmesan,
Mozzarella & Seasonal Vegetables 27.00

PENNE

"Al Arrabbiata" Garlic, Calabrian Chilies,
Roasted Tomato Sauce & Basil 25.00

SAFFRON PAPPARDELLE

Sautéed Shrimp, Garlic,
Tomatoes, Arugula & Saffron Shrimp Brodo 28.00

DESSERT

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake,
Chocolate Sauce & Mint Gelato

TIRAMISU

Traditional Layered Espresso,
Vanilla Biscotti & Mascarpone "Sponge Cake"

CREMA CATALANA

"Burnt" Vanilla Custard w. Amarena Cherries

MANDORLA E MELA

Almond & Apple Torta w. Spiced Crème Anglaise

SORBET OR GELATO OF THE DAY

PIATTI

PRIVATE DINING - DINNER

Entrée Price Includes Three Courses
Four Courses Available at an Adjusted Price

FIRST COURSE

(Select Two)

ANTIPASTI

Prosciutto, Salumi, Parmesan,
Marinated Artichokes, Olives & Roasted Peppers

MINISTRONE

Hearty Vegetable Soup
w. Parmesan & Extra Virgin Olive Oil

MISTA

Garden Lettuces w. Cherry Tomatoes, Cucumber,
Red Onion & Red Wine Vinaigrette

CAESAR

Chopped Romaine, Shaved Parmesan,
Toasted Crostini & Garlic Anchovy Dressing

PRONTI

Chopped Salad: Romaine, Salami, Chickpeas,
Olives, Roasted Peppers, Artichokes, Provolone,
Crostini, Parmesan & Herb Vinaigrette

SECOND COURSE

(Select Three)

GNOCCHI

House-Made Potato Gnocchi
w. Red Wine Braised Oxtail Ragu 27.00

RAVIOLI

House-Made Spinach-Ricotta Ravioli
w. Lemon Cream & Citrus Gremolata 26.00

TAGLIATELLE

Classic Bolognese Sauce & Parmesan 25.00

ORECCHIETTE

"Little Ear Pasta" w. Grilled Chicken, Sun-Dried
Tomatoes, Broccolini & Gorgonzola Sauce 27.00

SAFFRON PAPPARDELLE

Sautéed Shrimp, Garlic,
Tomatoes, Arugula & Saffron Shrimp Brodo 28.00

BUCATINI

Pork & Ricotta Meatballs Braised in
Tomato Sauce w. Parmesan 27.00

PENNE

"Al Arrabbiata" Garlic, Calabrian Chilies,
Roasted Tomato Sauce & Basil 25.00

POLLO

Spice Rubbed Rotisserie Chicken
w. Seasonal Vegetables & Herb Butter 29.00

MAIALE

Wood-Grilled Pork Chop w. Crispy Herb
Potatoes & Grain Mustard Sauce 31.00

SALMONE

Grilled Loch Duart Salmon w. Heirloom Beans,
Fresh Tomato Ragu & Preserved Lemon 34.00

POLLO ALLA PARMIGIANO

Breaded Chicken Breast,
Crushed Tomato Sauce, Parmesan,
Mozzarella & Seasonal Vegetables 27.00

BISTECCA

Wood-Grilled Flat Iron Steak
w. Potato Gratin & Red Wine Sauce 34.00

DESSERT

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake,
Chocolate Sauce & Mint Gelato

TIRAMISU

Traditional Layered Espresso,
Vanilla Biscotti & Mascarpone "Sponge Cake"

CREMA CATALANA

"Burnt" Vanilla Custard w. Amarena Cherries

MANDORLA E MELA

Almond & Apple Torta w. Spiced Crème Anglaise

SORBET OR GELATO OF THE DAY

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DIRECTIONS TO PIATTI THOUSAND OAKS:

From Santa Barbara :

- US-101 S - go 63.60 miles
- Take exit #40/WESTLAKE BLVD - go 0.40 miles
- Turn Left on S WESTLAKE BLVD (CA-23 N) - go 0.40 miles
- Make a U-Turn at E THOUSAND OAKS BLVD onto S WESTLAKE BLVD
- Arrive at 101 S WESTLAKE BLVD, #101, THOUSAND OAKS, on the Right

From Burbank :

- Take ramp onto CA-134 W - go 1.7 miles
- Continue on US-101 N - go 27.2 miles
- Take the WESTLAKE BLVD exit - go 0.40 miles
- Turn Right on S WESTLAKE BLVD - go 0.20 miles
- Make a U-Turn at E THOUSAND OAKS BLVD onto S WESTLAKE BLVD
- Arrive at 101 S WESTLAKE BLVD, #101, THOUSAND OAKS, on the Right

From Los Angeles :

- Take ramp onto I-405 N - go 14.2 miles
- Take the VENTURA FWY/VENTURA/LOS ANGELES exit onto US-101 N toward VENTURA - go 22.10 miles
- Take the WESTLAKE BLVD exit - go 0.40 miles
- Turn Right on S WESTLAKE BLVD - go 0.20 miles
- Make a U-Turn at E THOUSAND OAKS BLVD onto S WESTLAKE BLVD
- Arrive at 101 S WESTLAKE BLVD, #101, THOUSAND OAKS, on the Right

101 S. Westlake Blvd., Thousand Oaks CA 91362
805.371.5600

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Frequently Asked Questions

Reserving the Space

- There are no room rental fees for the private banquet areas. There are varying food and beverage minimum expenditures to book the rooms privately. Minimums are based on food and beverage consumption expenditures before tax or service charges and vary depending on day of the week, time of day, or time of year. During the month of December the minimum charges will go up.

Guest Guarantee

- We will need a final count 72 hours in advance. This is the number of people you will be charged for on the day of the event. If more people attend, you will be charged for the total number of people present.
- Due to the advance preparation required, we ask for your menu selections and all final event details at least 7 days in advance. Increases made within 24 hours prior to the event can usually be accommodated. Menu prices and availability are subject to change seasonally.

Special Fees

- The wine list at Piatti offers an exciting selection of Italian and California wines. If you choose to bring your own wine, the corkage fee is \$15.00 per 750ml bottle.
- Cake cutting fee is \$2.00 per person
- Screen rental is \$25.00

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.

Deposit

- A \$250.00 deposit maybe required to book any of the private rooms. Deposits are non-refundable if cancellation occurs within than 7 days notice of the event date. Our receipt of the signed contract and the credit card deposit form is considered a confirmed reservation. In December the deposit is \$500.00 and non-refundable.

Payment

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. A service charge of 20% will be applied along with 8.25% tax. Payment is due in full on the day of the schedule event.