

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 surroundings. **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.

**Piatti San Antonio** offers a private dining space, the **La Famiglia Room**, which accommodates 45 guests comfortably. It is perfect for Rehearsal Dinners, Lectures, educational seminars, birthday parties and a wide variety of special events. In addition to the private dining space, **Piatti San Antonio** offers alternative spaces to accommodate large parties not necessarily needing a "private" space. A distinct **Bar** area holds up to 20 guests for cocktails and appetizers. The inviting **Patio** will seat up to 40 guests; weather permitting. The **Main Dining Room** offers seating for up to 170 guests.

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# PIATTI

## PRIVATE DINING - ANTIPASTI

### ANTIPASTI

(APPROXIMATELY 25 PIECES)

Wood Grilled Bread topped w. Fresh Tomatoes, Basil Pesto, Garlic & Fresh Basil 40.

Puff Pastry filled w. Italian Fennel Sausage, Red Bell Peppers & Mozzarella 45.

Oven-Fired Goat Cheese, Tomato, Basil, Kalamata Olives & Baked Crostini 50.

Flash Fried Calamari w. Spicy Roasted Tomato Sauce 45.

Tender Chicken Skewers w. choice of Sauce (Picatta, Marsala, or Dijon Herb) 55.

Herb Parmesan Risotto Puffs 45.

Lightly Breaded Artichoke Cakes w. House-Made Basil Pesto Aioli 50.

Italian Meatballs w. Mushroom Tomato Sauce 45.

Prosciutto wrapped Asparagus 65.

Chilled Prawns & House-Made Cocktail Sauce 70.

Prosciutto wrapped Texas Gulf Shrimp 75.

Miniature Crab Cakes w. House-Made Remoulade Sauce 65.

### RECEPTION PLATTERS

(SERVES 25-30 GUESTS)

#### ANTIPASTI

An Assortment of Italian Meats, Peperoncini, Kalamata Olives, Marinated Artichoke Hearts & Crostini 75.

#### FRUTTA

Sliced Seasonal Fresh Fruit 50.

#### FORMAGGI

Assortment of Italian Cheeses & Crostini 55.

#### VERDURE

Grilled Vegetables including Red Peppers, Onions, Zucchini, Artichokes, & Asparagus topped w. Parmesan & Extra Virgin Olive Oil 75.

# PIATTI

## PRIVATE DINING - PASSED APPETIZERS (APPROXIMATELY 25 PIECES)

- Oven-Fired Goat Cheese w. Tomato, Basil, Kalamata Olives & Baked Crostini 50.
- Flatbread Topped w. Granny Smith Apple, Gorgonzola Cheese & Balsamic Vinaigrette 45.
- Sun-Dried Tomato Pesto & Goat Cheese Mousse on Baked Crostini 50.
- Puff Pastry Filled w. Italian Fennel Sausage, Red Bell Peppers & Mozzarella 45.
- Gamberi Alla Sambuca, Shrimp Sautéed in Sambuca White Wine Sauce 65.
- Crab & Risotto Puffs w. Basil Pesto Aioli 55.
- Lightly Breaded Parmesan Artichoke Cakes w. Basil Pesto Aioli 50.
- Smoked Salmon w. Dill Yogurt & Caviar 65.
- Seared Tuna w. House-Made Remoulade Sauce Served on Crostini 65.
- Sliced Seared Duck w. Pomegranate Molasses 60.
- Prosciutto Wrapped Melon 55.
- Prosciutto Wrapped Bread Sticks 45.
- Funghi Griglia, Grilled Portobello Mushrooms, Mozzarella, Basil, Sun-Dried Tomato Pesto & Balsamic Vinegar 55.
- Miniature Crab Cakes & House-Made Remoulade Sauce 65.
- Assortment of Mini Calzones, choice of Olive Tapenade, Pepperoni or Tomato Pesto 50.
- Margherita Pizza, Marinara Sauce, Mozzarella & Basil 45.  
(add Pepperoni or Sausage)
- Pulled Pork Rib Sliders 55.
- Chicken Parmesan Poppers 45.
- Steak Skewers 60.

*\*Menu prices are seasonal and subject to change.*

# PIATTI

## PRIVATE DINING - LUNCH

Prices following second course choices reflect the per person cost of your three course meal. Selecting Specialty Options adds \$2 to the price of the meal. Please see our **antipasti menu** to complement your meal.

### FIRST COURSE

SELECT ONE (1)

#### CAESAR

Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

#### ITALIAN

Fresh Baby Greens, Cucumber, Tomato, Red Onion, Pecorino Romano, Croutons & Champagne Vinaigrette

#### ZUPPA DI POMODORO

Tomato Basil Soup

#### SPECIALTY OPTIONS

2.

#### SEASONAL SALAD

#### CUNEO

Iceberg Wedge, Red Onions, Cucumbers, Cherry Tomatoes & Creamy Gorgonzola Dressing

### SECOND COURSE

SELECT THREE (3)

#### CAPPELLINI FRESCA

Fresh Tomatoes Marinated in Olive Oil, Garlic & Basil tossed w. Angel Hair Pasta 17.

#### RAVIOLI

House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 19.

#### RIGATONI

Italian Sausage, Oven-Roasted Tomato, Shaved Garlic, Basil, Goat Cheese & Rigatoni Pasta 18.

#### ARRABBIATA

Penne Pasta tossed w. Pancetta in a Spicy Tomato Sauce 18.

#### FARFALLE ALFREDO

Grilled Marinated Chicken, Parmesan Cream Sauce & Bowtie Pasta 19.

#### TAGLIATELLE DI ZUCCHINI

Shaved Zucchini, Grilled Chicken, Pine Nuts, Sun Dried Tomatoes & Suga Rosa Sauce 19.

#### POLLO AL FORNO

Mesquite Baked Chicken, Roasted Garlic Whipped Potatoes, Roasted Carrots & Herb Brodetto 19.

#### POLLO GRIGLIA

Grilled Chicken Breast, Artichokes, Olives, Asparagus, Cherry Tomatoes & Lemon White Wine Sauce 20.

#### GAMBERETTI

Sautéed Shrimp, Sun Dried Tomato Pesto, Arugula, Chili Flakes & Spaghetti Pasta 20.

#### TILAPIA PICCATA

Sautéed Tilapia, Lemon Caper White Wine Sauce, Whipped Potatoes & Seasonal Vegetables 21.

#### SALMONE GRIGLIA

Grilled Salmon w. Garlic Herbed Butter, Whipped Potatoes & Seasonal Vegetables 22.

#### TUSCAN STEAK

Grilled Tuscan New York Strip Steak, Roasted Red Potatoes & Seasonal Vegetables 25.

### DESSERT

SELECT ONE (1)

#### CIOCCOLATA

Warm Bittersweet Chocolate Cake w. Chocolate Ganache

#### TIRAMISU

'Pick Me Up' The Traditional Italian Dessert, Espresso & Rum Soaked Ladyfingers & Mascarpone

#### LIMONE

Fresh House-Made Lemon Tart

#### SPECIALTY OPTIONS

2.

#### TORTE DI FRANGELICO

Frangelico Mousse Layered w. Bittersweet Chocolate & Hazelnut Crust

#### CRÈME BRULEE

Vanilla Bean Custard, Caramelized Sugar & Biscotti on the side

# PIATTI

## PRIVATE DINING - DINNER

Prices following second course choices reflect the per person cost of your three course meal. Selecting Specialty Options adds \$2 to the price of the meal. Please see our **antipasti menu** to complement your meal.

### FIRST COURSE

SELECT ONE (1)

#### CAESAR

Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

#### ITALIAN

Fresh Baby Greens, Cucumber, Tomato, Red Onion, Pecorino Romano, Croutons & Champagne Vinaigrette

#### ZUPPA DI POMODORO

Tomato Basil Soup

#### SPECIALTY OPTIONS

2.

#### SEASONAL SALAD

#### CUNEO

Iceberg Wedge, Red Onions, Cucumbers, Cherry Tomatoes & Creamy Gorgonzola Dressing

### SECOND COURSE

SELECT THREE (3)

#### RAVIOLI

House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 28.

#### RIGATONI

Italian Sausage, Oven-Roasted Tomato, Shaved Garlic, Basil, Goat Cheese & Rigatoni Pasta 28.

#### FARFALLE ALFREDO

Grilled Marinated Chicken, Parmesan Cream Sauce & Bowtie Pasta 28.

#### TAGLIATELLE DI ZUCCHINI

Shaved Zucchini, Grilled Chicken, Pine Nuts, Sun Dried Tomatoes & Suga Rosa Sauce 28.

#### POLLO AL FORNO

Mesquite Baked Chicken, Roasted Garlic Whipped Potatoes, Roasted Carrot & Herb Brodetto 28.

#### GAMBERETTI

Sautéed Shrimp, Sun Dried Tomato Pesto, Arugula, Chili Flakes & Spaghetti Pasta 29.

#### POLLO GRIGLIA

Grilled Chicken Breast, Artichokes, Olives, Asparagus, Cherry Tomatoes & Lemon White Wine Sauce 29.

#### POLLO ALLA MARSALA

Sautéed Chicken Breast, Mushrooms, Marsala Wine, Whipped Potatoes & Seasonal Vegetables 29.

#### SALMONE GRIGLIA

Grilled Salmon, Garlic Herbed Butter, Whipped Potatoes & Seasonal Vegetables 32.

#### COSTOLETTA PICCATATA

Sautéed Veal, Lemon Caper White Wine Sauce, Whipped Potatoes & Seasonal Vegetables 33.

#### TUSCAN STEAK

Grilled Tuscan New York Strip Steak, Roasted Red Potatoes & Seasonal Vegetables 38.

### DESSERT

SELECT ONE (1)

#### CIOCCOLATA

Warm Bittersweet Chocolate Cake w. Chocolate Ganache

#### TIRAMISU

'Pick Me Up' the Traditional Italian Dessert, Espresso & Rum Soaked Ladyfingers & Mascarpone

#### LIMONE

Fresh House-Made Lemon Tart

#### GELATO OR SORBET DEL GIORNO

#### SPECIALTY OPTIONS

2.

#### TORTE DI FRANGELICO

Frangelico Mousse Layered w. Bittersweet Chocolate & Hazelnut Crust

#### CRÈME BRULEE

Vanilla Bean Custard, Caramelized Sugar & Biscotti on the side

# PIATTI

## FREQUENTLY ASKED QUESTIONS

### **Reserving the Space**

- We do not charge a room rental fee for the use of our private banquet space. However, in order to reserve the space privately, food and beverage minimums occur. Minimums are based on food and beverage consumption pre-tax and service charges. Minimums also vary depending on the time of day, day of the week and time of year. During the month of December Food & Beverage minimums increase due to a higher demand.

### **Guest Guarantee**

- Final guest counts are to be provided at least 72 hours prior to any event. If less than the number of people confirmed shows up to the event, the party will still be charged according the final guest count given 72 hours in advance. On the other hand, if more people arrive, 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. Unfortunately, Texas Alcohol Beverage Commission does not permit guests to bring in wine for large groups. A guest may bring in a single bottle to be opened and served for a corkage fee of \$15.00 per 750ml bottle.
- Should a guest care to bring in a cake, banquet prices will not change but the standard cake cutting fee of \$1 per person will be waived.
- Screen rental is \$35

### **Extras:**

- We can provide or recommend floral arrangements, balloons, rental equipment, etc. Just ask us!

### **Kids:**

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

### **Deposit**

- A credit card number and signed Function Agreement are needed to reserve and confirm any Private Event. No cancellation or cancellations occurring after the 72 hours notice requirement of the event date will incur a charge of \$250 to the credit card on file. All cancellations must be made with a member of Management. In December the cancellation fee is \$500 to be charged to the card on file.

### **Payment**

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. A service charge of 18% will be applied along with 8.25% standard tax. Payment is due in full on the day of the schedule event. Credit Card payment preferred.