

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

The Piatti Story

Each **Piatti** with their open kitchens and stone pizza hearths 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.

Deirdre Miller – Event Specialist

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PIATTI

Welcome to Piatti Ristorante Roseville

Piatti Roseville invites you to celebrate in style! Whether you're planning a social gathering or a corporate business meeting Piatti Ristorante is the place.

Piatti Roseville has been serving rustic Italian cuisine for over a decade. Our executive chef David Feldman combines the freshest ingredients with old world recipes for delectable tastes. Piatti also features a full service bar with an extensive list of Californian and Italian wines.

We offer two rooms for your events. The Banquet Room can accommodate up to 65 guests for a seated dinner year round, 70 during warmer weather or up to 100 guests for a cocktail reception. The Fireplace Room can accommodate up to 65 guests for a seated dinner and 100 for a cocktail reception and can be divided into three rooms of 20 by custom drapes.

The Banquet Room features an expansive wall of windows overlooking our Tuscan patio with majestic vine covered columns, complimentary fresh floral centerpieces and Tuscan style accents. We have two six foot screens perfect for business presentations or family slideshows.

The Fireplace Room has a view of our Tuscan garden with Cypress and Olive trees and gorgeous flower planters. The wall of windows has custom fabric shades to have a PowerPoint (yes, we have WIFI) presentation during lunch. It features a gas burning fireplace as well.

Piatti Roseville also offers full service event planning and catering to your location. We can arrange everything from food to flowers, tables to tents, and logistics to limousines. Let Piatti take the worry out of your next event! We are ready for groups with as many as 600 or as few as 10. We will come to your home or office and take care of everything from start to finish!

For more information, please contact Deirdre at 916-786-5678

PIATTI

PRIVATE - DINING ANTIPASTI

ANTIPASTI

(Approximately 15 Pieces)

CROSTINI MISTI Chef's Selection of Seasonal Italian Crostini	28.00
BRUSCHETTA Warm Gorgonzola Bruschetta, Oven Dried Tomatoes, Basil, Capers & Garlic w. Goat Cheese, Grilled Ciabatta Bread	30.00
PROSCIUTTO BIGNE Prosciutto & Gruyere Cheese Pinwheels	36.00
SPIEDINI DI MANZO Grilled Beef Skewers w. Grilled Onions & Balsamic	36.00
SPIEDINI DI POLLO Grilled Chicken Skewers w. Grilled Onions & Balsamic	36.00
SALMONE AFFUMICATO Smoked Salmon on Herb & Fennel Flatbread w. Chive Cream	36.00
PIZZA Assorted Seasonal Pizza Platter	32.00
POLPETTINI Pork & Ricotta Meatballs Braised in Tomato Sauce w. Pecorino Romano (15)	36.00
FUNGHI CON SALSICCE Roasted Cremini Mushrooms Stuffed w. Italian Sausage & Provolone Cheese	32.00
GAMBERI Grilled Pancetta Wrapped Shrimp w. Calabrian Chili Vinaigrette	40.00
GRANCHIO Miniature Dungeness Crab Cakes w. Spicy Red Pepper Sauce	45.00

RECEPTION PLATTERS

(Serves 20-24 Guests)

ANTIPASTI An Assortment of Prosciutto, Salami, Speck, Italian Cheeses, Roasted Peppers, Marinated Olives, Artichokes, Pickled Vegetables	85.00
FRUTTA Sliced Seasonal Fresh Fruit, Including Melons, Pineapple, Grapes & Fresh Berries w. Citrus Crema	75.00
FORMAGGI Scamorza, Montassio, Mozzarella, Gorgonzola, Provolone, Pecorino Toscano w. Fig Conserva & Flatbread	95.00
GAMBERI Chilled Shrimp (50) Served w. Cocktail Sauce & Fresh Lemon	100.00
VERDURE Marinated & Grilled Vegetables Including Red Peppers, Onions, Fennel, Zucchini, Artichokes, Mushrooms & Eggplant w. Balsamic Vinaigrette	75.00
FRUTTI DI MARE Chilled Platter of Prawns, Dungeness Crab, Oysters, Clams, Smoked Salmon & Marinated Mussels on Shaved Ice with Cocktail Sauce, Mignonette, Saffron Cream & Lemons.	150.00
DOLCI Assorted Pastry Platter, Including Chocolate Cake, Almond Cake, Assorted Chocolate Truffles, Biscotti & Whipped Cream	120.

PIATTI

PRIVATE DINING - LUNCH

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

FIRST COURSE

(Select Two)

MISTA

Garden Lettuces w. Cucumber, Red Onions,
Dried Tomatoes, Herbed Goat Cheese Crostini
& Balsamic Vinaigrette

CAESAR

Romaine, Grana Padano, Toasted Crostini
& Garlic Anchovy Dressing

BARBABIETOLA

Roasted Marinated Beets, Pistachios, Arugula,
Goat Cheese & Citrus Vinaigrette

MINISTRONE

Traditional Italian Vegetable Soup

BUTTERNUT SQUASH SOUP

Spiced Crema & Crispy Sage

BRUSCHETTA

Grilled Ciabatta Bread w. Oven Dried Tomatoes, Basil,
Capers, Garlic and Goat Cheese

SECOND COURSE

(Select Three)

PRONTI

"Chopped Salad" Chicken, Romaine,
Salami, Chickpeas, Olives, Roasted Peppers,
Artichokes, Provolone, Parmesan & Crostini 26.00

POLLO CAESAR

Grilled Chicken, Romaine, Grana Padano,
Toasted Crostini & Garlic Anchovy Dressing 26.00

CAPRICCIOSA

Piatti 'Cobb' Salad: Smoked Bacon, Grilled Chicken,
Avocado, Gorgonzola, Oven-Dried Tomatoes,
Egg, Artichokes & Herb Vinaigrette 27.00

RAVIOLI

House-Made Spinach & Ricotta Ravioli,
Lemon Cream & Citrus Gremolata 28.00

INSALATA DI POLLO

Roasted Chicken, Walnuts, Currants, Apples,
Gorgonzola, Gem Lettuce & Balsamic Vinaigrette 27.00

BOLOGNESE CLASSIC

Bolognese Sauce w. Penne 26.00

CARBONARA

House Made Pancetta, Red Onions, Peas,
Pecorino & Fresh Ricotta 26.00

GNOCCHI

Hand-Made Potato Dumplings w. Pesto Cream,
Marinara Sauce & Toasted Pine Nuts 27.00

POLPETTINI

Tomato Braised Pork & Ricotta Meatball "Sliders" 23.00

POLLO PANINI

Grilled Chicken Breast w. Asiago Cheese,
Roasted Peppers, Arugula & Basil Pesto 24.00

CARNE PANINI

Mustard & Rosemary Roasted Beef w. Gorgonzola
Grilled Onions, Arugula & Horseradish 28.00

VERDURE PANINI

Grilled Portobello Sandwich, Caramelized Onions,
Roasted Peppers, Goat Cheese & Pesto 25.00

POLLO ARROSTO

Free Range Rotisserie Chicken w. Autumn
Vegetables, Roasted Potatoes & Herb Butter 34.00

INSALATA SALMONE

Grilled Salmon Salad w. Green Beans, Egg, Potatoes,
Roasted Tomatoes, Olives & Mustard Vinaigrette 34.00

MANZO

Rosemary & Mustard Roasted Crossrib, Autumn
Vegetables, Grilled Onions & Mashed Potatoes 35.00

SALMONE

Grilled Loch Duart Salmon w. Shrimp & Asparagus
Hash, Roasted Lemon & Lemon Agravato 35.00

DESSERT

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake,
Chocolate Sauce, & Whipped Crema

TIRAMISU

'Pick me up' the Traditional Italian Dessert

TORTE DI FORMAGGIO

Ricotta Cheese Cake w. Amerena Cherries,
Amaretto Cookie Crust

MANDORLA

Almond Cake, Maple Poached Pears & Crema

DOLCE PER DOMENICA

Warmed Brownie w. Toasted Marshmallow, Caramel
Gelato, Chocolate Sauce & Salted Spanish Peanuts

PANNA COTTA

Vanilla "Cooked Cream", Port Huckleberry Sauce

PIATTI

PRIVATE DINING - DINNER

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

FIRST COURSE

(Select Two)

MISTA

Garden Lettuces w. Cucumber, Red Onions,
Dried Tomatoes, Herbed Goat Cheese Crostini
& Balsamic Vinaigrette

CAESAR

Romaine, Grana Padano, Toasted Crostini
& Garlic Anchovy Dressing

PRONTI

"Chopped Salad": Romaine, Salami, Chickpeas,
Olives, Roasted Peppers, Artichokes, Provolone,
Parmesan & Croutons

MINISTRONE

Traditional Italian Vegetable Soup

BUTTERNUT SQUASH SOUP

w. Spiced Crema & Crispy Sage

BRUSCHETTA

Grilled Ciabatta Bread w. Oven Dried Tomatoes,
Basil, Capers, Garlic and Goat Cheese

BARBABIETOLA

Marinated Beets, Pistachios, Arugula,
Goat Cheese & Citrus Vinaigrette

SECOND COURSE

(Select Three)

RAVIOLI

House-Made Spinach & Ricotta Ravioli,
Lemon Cream & Citrus Gremolata 32.00

RISOTTO

Roasted Wild Mushrooms w. Truffle Oil
& Parmesan Cheese 33.00

BOLOGNESE

Classic Bolognese Sauce w. Penne 29.00

POLLO ALLA DIAVOLA

Free Range Chicken
Scaloppini w. Mashed Potatoes,
Autumn Vegetables & Spicy Pancetta Sugo 34.00

GNOCCHI

Hand-Made Potato Dumplings w. Pesto Cream,
Marinara Sauce & Toasted Pine Nuts 30.00

STROZZAPRETTI

"Priest Stranglers" w. Sauteed Shrimp,
Caramelized Onions, Porcini-Parmesan Crema,
Hot Pepper & Sage 33.00

POLLO ARROSTO

Free Range Rotisserie Chicken
w. Autumn Vegetables, Roasted Potatoes
& Herb Butter 37.00

SALMONE

Grilled Loch Duart Salmon w. Shrimp & Asparagus
Hash, Roasted Lemon & Lemon Agravato 44.00

BISTECCA

Grilled Kobe Steak w. Potato, Turnip,
Gorgonzola Gratin & Red Wine Fig Sugo 45.00

OSSO BUCCO DI CUPRETTO

Braised Lamb Shank
w. Saffron Risotto 46.00

FILETO

Espresso Crusted Filet of Beef
w. Potato Puree, Savoy Spinach,
Spiced Port Demi-Glace & Gorgonzola 48.00

DESSERT

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake,
Chocolate Sauce & Whipped Crema

TIRAMISU

'Pick me up' the Traditional Italian Dessert

TORTE DI FORMAGGIO

Ricotta Cheese Cake w. Amerena Cherries,
Amaretto Cookie Crust

MANDORLA

Almond Cake, Maple Poached Pears & Crema

DOLCE PER DOMENICA

Warmed Brownie w. Toasted Marshmallow, Caramel
Gelato, Chocolate Sauce & Salted Spanish Peanuts

PANNA COTTA

Vanilla "Cooked Cream", Port Huckleberry Sauce

PIATTI

PRIVATE DINING - FAMILY STYLE

Menu Items Served on Platters to be Shared for a More Informal Gathering

MENU ONE

35.00 PER GUEST

ANTIPASTI

ANTIPASTO DELLA CASA

Prosciutto di Parma, Salami, Crostini Misti, Italian Cheeses & Marinated Artichokes

MISTA

Garden Lettuces w. Cucumber, Red Onions, Dried Tomatoes, Herbed Goat Cheese Crostini & Balsamic Vinaigrette

PRIMI

RAVIOLI

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

BOLOGNESE

Classic Bolognese Sauce w. Penne

SECONDI

POLLO ARROSTO

Free Range Rotisserie Chicken

MANZO

Rosemary & Mustard Roasted Crossrib w. Caramelized Onion Sauce

PATATE

Rosemary Roasted Yukon Gold Potatoes

FAGIOLI

Green Beans w. Brown Butter

DOLCE

TIRAMISU

'Pick me up' the Traditional Italian Dessert

BISCOTTI

Assorted Italian Biscotti, Almond Cake & Candied Fruits

MENU TWO

42.00 PER GUEST

ANTIPASTI

ANTIPASTO DELLA CASA

Prosciutto di Parma, Salami, Crostini Misti, Italian Cheeses & Marinated Artichokes

CAESAR

Romaine-Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

PRIMI

GNOCCHI

Hand-Made Potato Dumplings w. Pesto Cream, Marinara Sauce & Toasted Pine Nuts

AGNOLOTTI

Roasted Duck Ravioli w. Porcini Broth & Pecorino Cheese

SECONDI

BISTECCA

Wood-Grilled Kobe Steak w. Gorgonzola Butter

SALMONE

Grilled Salmon w. Citrus Mustard Grain Vinaigrette

PATATE

Rosemary Roasted Yukon Gold Potatoes

FAGIOLI

Green Beans w. Brown Butter

DOLCE

CIOCCOLATA

Warm Bittersweet Chocolate Cake, Chocolate Sauce & Whipped Crema

MANDORLA

Almond Cake, Maple Poached Pears & Whipped Crema

VINI BIANCHI

ITALIAN WHITES

	BTL	GLS
Salmon Creek Pinot Grigio California 2008	22.00	5.50
Benvolio Pinot Grigio Friuli 2008	28.00	7.00
Terradora di Paola Falanghina Campania 2008	39.00	
Zenato Trebbiano di Lugana San Benedetto 2008	40.00	10.00
Santa Margherita Pinot Grigio Alto Adige 2007	54.00	
Sauvignon Blanc		
Rock Rabbit Central Coast 2007	28.00	7.00
Geyser Peak California 2006	30.00	
Honig Napa Valley 2008	38.00	9.50
St. Supery Napa Valley 2008	43.00	
Matanzas Creek Sonoma County 2007	44.00	
Duckhorn Napa Valley 2007	50.00	

CHARDONNAY

Piatti Private Label California NV	25.00	6.50
Edna Valley "Paragon" San Luis Obispo 2007	28.00	
Bonterra Vineyards Mendocino 2007 (organic)	32.00	8.00
Chateau St. Jean Sonoma County 2008	32.00	
David Girard California 2007	32.00	
La Crema Monterey 2007	42.00	10.50
Kendall-Jackson "Grand Reserve" Napa 2006	45.00	
Saintsbury Carneros 2007	45.00	
Sonoma-Cutrer Russian River Valley 2007	50.00	12.50
Saddleback Cellars Napa Valley 2007	60.00	
Stonestreet Alexander Valley 2006	60.00	
Rombauer Carneros 2007	66.00	17.00
Cakebread Cellars Napa Valley 2007	85.00	

OTHER WHITES

Montevina White Zinfandel Amador 2008	25.00	6.50
Chateau St. Michelle Reisling Columbia Valley 2008	28.00	7.00
Hook & Ladder Gewurtztraminer Sonoma 2006	29.00	
David Girard Viognier/Rousanne El Dorado 2007	34.00	8.50
Naggiar "Estate" Viognier Sierra Foothills 2007	38.00	
Ferrari-Carano Fume Blanc Sonoma 2008	38.00	

SPARKLING WINE & CHAMPAGNE

Korbel Brut California NV	28.00	7.00
Bisot "Jeio" Prosecco Veneto Italy NV	32.00	8.00
Rosa Regale Brachetto d'Acqui 2006	40.00	10.00
Domaine Chandon Blanc di Noir NV	40.00	10.00
Roederer Estate Brut Anderson Valley NV	44.00	
J "20" Cuvee NV	56.00	
Laurent-Perrier Brut Champagne NV	80.00	
Dom Perignon Brut Champagne 1998	185.00	

HALF BOTTLES

Frog's Leap Sauvignon Blanc Napa 2008	20.00	
Coltibuono Chianti Classico 2005	21.00	
Marco Felluga Pinot Grigio Collio 2007	22.00	
La Crema Pinot Noir Sonoma Coast 2006	23.00	
Cambria Chardonnay Santa Maria 2006	24.00	
C.G. Di Arie Syrah Sierra Foothills 2004	26.00	
Veuve Clicquot Brut Champagne NV	39.00	

VINI ROSSI

ITALIAN REDS

	BTL	GLS
Donna Laura "Ali" Sangiovese Tuscany 2007	28.00	7.00
Castello d'Albola Chianti Classico 2006	32.00	8.00
Antinori "Santa Cristina" Chianti Superiore 2007	40.00	10.00
Umani Ronchi "San Lorenzo" Montepulciano 2005	42.00	
Morgante Nero d'Avola Sicily 2005	45.00	
Villa Antinori Toscana Tuscany 2004	48.00	
Santa Margherita Chianti Classico 2006	52.00	
Zenato "Ripassa" Valpolicella Superiore 2007	58.00	
Castello D'Albola "Le Ellere" Chianti Classico 2004	64.00	
Sori Paitin Barbaresco Piedmonte 2003	75.00	
Il Poggione Brunello di Montalcino Tuscany 2003	110.00	
Prunotto "Bussia" Barolo 2001	150.00	

PINOT NOIR

Jekel Monterey County 2007	32.00	
Carmel Road Monterey 2007	36.00	9.00
Chateau St. Jean Sonoma County 2006	40.00	
Cambria "Julia's Vineyard" Santa Maria 2006	46.00	11.50
Acacia Carneros 2007	48.00	
Robert Stemmler Estate Grown Carneros 2005	60.00	
Jack Creek Cellars Central Coast 2006	68.00	
Gary Farrell Russian River 2006	80.00	
Flowers Sonoma Coast 2006	92.00	

MERLOT

Piatti Private Label California NV	25.00	6.50
Red Diamond Washington 2007	32.00	8.00
Red Rock Reserve California 2006	36.00	9.00
Franciscan Napa Valley 2005	40.00	
Stonestreet Alexander Valley 2005	44.00	
Freemark Abbey Napa Valley 2004	48.00	
Stags Leap Napa Valley 2006	58.00	

CABERNET SAUVIGNON & CABERNET BLENDS

Piatti Private Label California NV	25.00	6.50
DeLoach "Heritage Reserve" California 2006	30.00	
Rutherford Vitners Napa Valley 2006	32.00	8.00
Avalon Napa 2007	42.00	
Chateau Souverain Alexander Valley 2005	45.00	
Beringer "Knights Valley" Sonoma 2006	50.00	12.50
Stryker "Alegria Vineyard" Cab Franc Russian River 2004	50.00	
Robert Mondavi Napa Valley 2006	52.00	
Freemark Abbey Napa Valley 2005	54.00	14.00
Stonestreet "Fifth Ridge"		
Cabernet/Merlot Blend Napa Valley 2006	65.00	
Heitz Cellars Napa Valley 2005	70.00	
Stryker "Estate" Alexander Valley 2005	70.00	
Cuvaison Mt. Veeder Napa Valley 2005	78.00	
Cakebread Cellars Napa Valley 2005	110.00	
Caymus Napa Valley 2007	125.00	

ZINFANDEL / SYRAH / INTERESTING REDS

Bonterra Vineyards Zinfandel Mendocino 2007 (organic)	30.00	7.50
Michael & David 7 Deadly Zins Lodi 2007	38.00	9.50
Twisted Twig "Storyline" Syrah El Dorado 2005	40.00	
Edmeades Zinfandel Mendocino 2007	42.00	
Twisted River Petite Sirah Clarksburg 2007	42.00	10.50
Ferrari-Carano "Siena" Sangiovese Blend Sonoma 2007	42.00	10.50
Mt. Vernon "Cooper Vineyard" Barbera Amador Co. 2005	44.00	11.00
Naggiar "Mistero" Sangiovese Blend Sierra Foothills 2006	44.00	
Il Gioiello Mourvedre Sierra Foothills 2005	45.00	
David Bruce Petite Sirah Central Coast 2006	46.00	
Jax Vineyards "Y3" Syrah Napa Valley 2005	46.00	11.50
Halter Ranch Syrah Paso Robles 2006	50.00	
Naggiar "Estate Grown" Malbec Sierra Foothills 2006	50.00	
Twisted River "Raven" Bordeaux Blend Napa 2006	52.00	
DiArie "Block #4" Estate Primitivo Shenandoah 2006	56.00	
Frog's Leap Zinfandel Napa Valley 2006	60.00	
Stags Leap Petite Syrah Napa Valley 2005	70.00	
Ferrari-Carano "Tresor" Blend Sonoma 2006	85.00	
lo "Upper Bench" Syrah Paso Robles 2005	85.00	
Cain Five Napa Valley 2003/2004	150.00	

PIATTI

Frequently Asked Questions

Reserving the Space

- There are no room rental fees for the private banquet areas. There are varying food and beverage 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.
- We will hold a room for 72 hours without a credit card.

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 attend the event, the party will still be charged according to 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 wine. 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.

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 is required to book any of the private rooms for lunch and \$500.00 for dinner. Deposits are non-refundable if cancellation occurs within 7 days notice of the event date. A receipt of the contract 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 scheduled event.

PIATTI

DIRECTIONS TO PIATTI ROSEVILLE

From Sacramento International Airport:

- Start out going Southwest on Airport Blvd. toward Lindbergh Dr.
- Stay straight to go onto Lindbergh Dr.
- Turn Left onto Airport Blvd.
- Merge onto I-5 South toward Sacramento /Yuba City
- Merge onto I-80 East via Exit 522 toward Reno
- Take East Douglas Blvd. exit – Exit 103 A
- Merge onto Douglas Blvd.

From San Francisco International Airport:

- Merge onto US – 101 North toward San Francisco
- Keep right to take I-80 East via Exit 433B toward Bay Bridge / Oakland / Seventh St. / US – 101 N (Portions toll)
- Take the East Douglas Blvd. exit – Exit 103 A
- Merge onto Douglas Blvd.

From Lake Tahoe:

- Start out going Southwest on Lake Tahoe Blvd. / US 50 toward Herbert Ave.
- Turn left onto US-50 / CA-89 / Emerald Bay Rd. Continue to follow
- Take the Prairie City Rd. exit
- Turn left onto Blue Ravine Rd.
- Turn Right onto Folsom Blvd.
- Folsom Blvd. becomes American River Bridge
- American River Bridge becomes Folsom Auburn Rd.
- Folsom Auburn Rd. becomes Auburn Folsom Rd.
- Turn left onto Douglas Blvd.