

PIATTI

The Piatti Story

With our 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.

Aimee Coler
Special Events Coordinator

3905 Rivermark Plaza, Santa Clara
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www.piatti.com

PIATTI

PRIVATE DINING - ANTIPASTI

ANTIPASTI

(Approximately 15 Pieces)

PANINO AL PROSCIUTTO Grilled Pugliese Bread Panini w. Prosciutto di Parma, Roasted Peppers, Provolone & Basil Pine Nut Pesto	30
BRUSCHETTA Marinated Tomato & Basil Bruschetta	30
BARCLETTE DI INDIVIA Endive Spears w. Three Cheese Mousse & Candied Walnuts	30
FRITTO DI CALAMARI E VERDURE Semolina Fried Calamari, Zucchini & Carrots w. Mediterranean Sauce	32
CROSTINO Grilled Pugliese Bread, Stracciatella Cheese, Arugula, Basil, Cherry Tomatoes & E.V.O.O.	32
ARANCINI DI RISO Imported Carnaroli Rice Cakes w. Wild Mushrooms, Provolone & Parmesan	34
ROTOLINI DI POLLO Baked Chicken Pinwheel Filled w. Spinach & Parmesan Cheese	35
PIZZA DI STAGIONE Assorted Seasonal Pizza Platter	36
SPIEDINI DI POLLO Grilled Chicken Skewer w. Basil Pesto	36
SPIEDINI DI MANZO Grilled Steak Skewer w. Seasonal Vegetables	38
BOCCONCINI AI FUNGHI Warm Wild Mushroom Tarts	38
CROSTINI AL SALMONE Smoked Salmon Crostini w. Chive Crema	40
GAMBERI E PANCETTA Oven-Roasted Pancetta Wrapped Prawns w. Salsa Roja	42
TORTA DI GRANCHIO Miniature Crab Cakes w. Spicy Pepper Sauce	45
POLPETTE Niman Ranch Ground Beef Sliders w. Provolone, Balsamic Caramelized Red Onions & Frisee	45

RECEPTION PLATTERS

(Serves 20-25 Guests)

ANTIPASTI An Assortment of Freshly Sliced Italian Cured Meats w. Marinated Artichokes, Pickled Vegetables & Marinated Olives	100
FORMAGGI An Assortment of Seasonal Italian Cheeses w. House-Made Red Onion Marmalade, Mostarda di Cremona & House-Made Breadsticks	120
½ ANTIPASTI ½ FORMAGGI Combination Platter	110
PROSCIUTTO E MELONE Assorted Melon w. Prosciutto di Parma & Saba Reduction	65
LA NOSTRA MOZZARELLA Fresh House-Made Mozzarella, Seasonal Tomatoes, Sea Salt, Basil Oil & Aged Balsamic	60
VERDURE Marinated & Grilled Vegetables Including Red Peppers, Onions, Fennel, Zucchini & Eggplant w. Aged Balsamic Vinegar	80
FRUTTI DI MARE Chilled Platter of Jumbo Prawns, Potato & Octopus Salad, Oysters & Smoked Salmon Served on Shaved Ice w. Cocktail Sauce & Fresh Lemon	160
DOLCE Chef's Selection of Assorted Pastries & Desserts	120

PIATTI

PRIVATE DINING - LUNCH

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

FIRST COURSE

(Select Two)

MISTA

Garden Lettuces, Candied Walnuts,
Shaved Red Onions, Grana Padano Cheese
& White Balsamic Vinaigrette

CAESAR

Hearts of Romaine, Grana Padano Cheese,
Crostini & Lemon Anchovy Dressing

PRONTI

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

ZUPPA DEL GIORNO

Seasonal Soup of the Day

SECOND COURSE

(Select Three)

RAVIOLI

House Made Spinach & Ricotta Ravioli
w. Lemon Cream & Citrus Gremolata 30

GNOCCHI

House-Made Potato Gnocchi, Tartufata Sauce,
Artichokes & Shaved Black Truffle 33

TORTELLI

House-Made Tomato Tortelli Filled
w. Roasted Eggplant & Mozzarella,
Fresh Tomato Sauce, Spring Onions,
Pesto & Grana Padano Cheese 32

RISOTTO

Imported Carnaroli Rice Simmered w. Milk,
Asparagus & Stracciatella Cheese 32

FUSILLONI

Imported Fusilloni Pasta w. Tomatoes, Onions,
House-Made Fennel Sausage, Garlic & Rapini 32

ZITI

Imported Ziti Pasta
w. Traditional Tuscan Wild Boar Ragù 32

FUSILLI NAPOLETANI

Imported Organic Fusilli Napoletani Pasta w. Classic
Bolognese Sauce & Grana Padano Cheese 32

SPAGHETTI

Imported Organic Spaghetti Pasta
w. Traditional Venetian Squid Ragù 33

ANELLI

Imported Anelli Pasta w. Garlic, Calamari,
Prawns, Clams, Mussels, Garlic, Fresh Tomatoes
& White Wine Tomato Sauce 36

VERDURE PANINI

Grilled & Marinated Eggplant, Arugula,
Oven Dried Tomato, Smoked Mozzarella,
Basil Pinenut Pesto & Polenta Fries 25

POLLO PANINI

Grilled Spicy Chicken, Frisee, Romesco Sauce,
Provolone & Polenta Fries 27

AGNELLO PANINI

Oven Roasted Lamb, Sun-Dried Tomato
Paste, Arugula, Green Olive Pate & Polenta Fries 28

POLLO

Saffron Chicken Braised w. Chanterelle Mushrooms
& Spring Vegetables w. Herb Mashed Potatoes 34

POLLO RIPIENO

Baked Chicken Breast Stuffed w.
Prosciutto di Parma & Provolone w. Sautéed Greens
& Stewed Cannellini Beans 32

BISTECCA

Grilled Hanger Steak, Cannellini Bean Puree
& Balsamic Caramelized Red Onions 36

MAIALE

Oven-Roasted Pork Tenderloin in Citrus Crust, Sautéed
Spinach, Parmesan Sauce & Roasted Potatoes 38

SALMONE

Grilled Loch Duart Salmon w. Sautéed Wild Rice,
Arugula & Lemon Oil 39

PESCE

Oven-Roasted Alaskan Halibut, Basil Mashed
Potatoes, Capers Berries, Green Olives, Parsley,
Lemon Zest & Lagurian E.V.O.O. 42

DESSERT

(Select Two)

TIRAMISU

The Classic Italian Dessert

PANNA COTTA

Vanilla "Cooked Cream"
Marinated Strawberries & Aceto Balsamico

MANDORLA

Almond Cake w. Amarena Cherries & Whipped Crema

CIOCCOLATA

Warm Bittersweet Chocolate Cake
w. Vanilla Bean Gelato

GELATO OR SORBET

Seasonal All Natural Gelato

PIATTI

PRIVATE DINING - DINNER

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

FIRST COURSE

(Select Two)

MISTA

Garden Lettuces, Candied Walnuts,
Shaved Red Onions, Grana Padano Cheese
& White Balsamic Vinaigrette

CAESAR

Hearts of Romaine, Grana Padano Cheese,
Crostini & Lemon Anchovy Dressing

PRONTI

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

ZUPPA DEL GIORNO

Seasonal Soup of the Day

SECOND COURSE

(Select Four)

RAVIOLI

House Made Spinach & Ricotta Ravioli
w. Lemon Cream & Citrus Gremolata 33

GNOCCHI

House-Made Potato Gnocchi, Tartufata Sauce,
Artichokes & Shaved Black Truffle 36

TORTELLI

House-Made Tomato Tortelli Filled
w. Roasted Eggplant & Mozzarella,
Fresh Tomato Sauce, Spring Onions,
Pesto & Grana Padano Cheese 35

RISOTTO

Imported Carnaroli Rice Simmered w. Milk,
Asparagus & Stracciatella Cheese 35

FUSILLONI

Imported Fusilloni Pasta w. Tomatoes, Onions,
House-Made Fennel Sausage, Garlic & Rapini 35

ZITI

Imported Ziti Pasta
w. Traditional Tuscan Wild Boar Ragù 35

FUSILLI NAPOLETANI

Imported Organic Fusilli Napoletani Pasta w. Classic
Bolognese Sauce & Grana Padano Cheese 35

SPAGHETTI

Imported Organic Spaghetti Pasta
w. Traditional Venetian Squid Ragù 36

ANELLI

Imported Anelli Pasta w. Garlic, Calamari,
Prawns, Clams, Mussels, Garlic, Fresh Tomatoes
& White Wine Tomato Sauce 40

POLLO

Saffron Chicken Braised w. Spring Vegetables
w. Herb Mashed Potatoes 37

POLLO RIPIENO

Baked Chicken Breast Stuffed w.
Prosciutto San Daniele & Provolone w. Sautéed Greens
& Stewed Cannellini Beans 35

GALLETTO

Trumer Pilsner Braised Cornish Game Hen,
Sautéed Farro & Spinach 39

MAIALE

Oven-Roasted Pork Tenderloin
in Citrus Crust, Sautéed Spinach, Parmesan
Sauce & Roasted Potatoes 41

SALMONE

Grilled Loch Duart Salmon
w. Sautéed Wild Rice, Arugula & Lemon Oil 43

PESCE

Oven-Roasted Alaskan Halibut, Basil Mashed
Potatoes, Caper Berries, Green Olives, Parsley,
Lemon Zest & Ligurian E.V.O.O. 47

COSTA DI MANZO

Slow Braised Beef Short Ribs,
Soft Polenta & Braised Vegetables 43

FILETTO

Grilled Filet of Beef, Herb Mashed Potatoes
& Porcini Mushroom Sauce 47

VITELLO

Sage & Honey Marinated Grilled Veal Chop,
Potato Croquette, Grilled Asparagus & Saba 48

AGNELLO

Lavender Marinated Grilled Colorado Lamb Chops,
Caramelized Red Onions & Grana Padano Flan 50

DESSERT

(Select Two)

TIRAMISU

The Classic Italian Dessert

PANNA COTTA

Vanilla "Cooked Cream"
Marinated Strawberries & Aceto Balsamico

MANDORLA

Almond Cake with Amarena Cherries & Whipped Crema

CIOCCOLATA

Warm Bittersweet Chocolate Cake
& Vanilla Bean Gelato

GELATO OR SORBET

Seasonal All Natural Gelato

PIATTI

PRIVATE DINING - WINE LIST

VINI BIANCHI

SPARKLING WINE & CHAMPAGNE

Mionetto Prosecco Brut NV	32
Bisol "Jeio" Prosecco Brut Veneto NV	40
Paolo Saracco Moscato d'Asti '09	40
La Battigliola Lambrusco NV	40
Roederer Estate Anderson Valley Brut NV	44
Contadi Castaldi Franciacorta Rosé Lombardia '05	65
Veuve Clicquot Brut Champagne NV	85

ITALIAN WHITE WINE

Elena Walch Pinot Grigio Alto Adige '07	38
Baroncini Pinot Grigio Delle Venezie '08	26
Fuedo Zirtari "Inzolia, Chardonnay" Sicilia '07	38
Saint Micheal Eppan Pinot Grigio Alto Adige '07	40
Saint Michael Eppan Sauvignon Lahn Alto Adige '06	48
Abbazia di Novacella Veltliner Alto Adige '07	46
Baroncini Libre Orvieto Classico Umbria '07	28
Bastianich Tocai Friulano Friuli '06	42

SAUVIGNON BLANC

Geyser Peak California '08	26
Simi Napa Valley '08	34
Honig Napa Valley '08	36
Rutherford Ranch Napa Valley '07	36
Frog's Leap Napa Valley '08	38

CHARDONNAY

Edna Valley "Paragon" San Luis Obispo '07	30
Bonterra "Organic" Mendocino '08	30
Chateau St. Jean Sonoma '08	30
La Crema Sonoma Coast '08	40
Saintsbury Carneros Napa Valley '07	42
Sonoma Cutrer Russian River Valley '08	48
Cambria "Katherine's Vineyard" Santa Maria '07	48
Cakebread Napa Valley '07	75

VINI ROSSI

ITALIAN RED WINE

Baroncini Messere Chianti Toscana '08	32
Villa Antinori "Toscano" Toscana I.G.T. '05	48
Montesalaro Sangiovese Montecucco Toscana '06	54
Castello di Meleto Chianti Classico Toscana '05	52
Castello di Rampolla Chianti Classico Toscana '06	68
Petra Zingari I.G.T. Toscana '06	40
Petra Querce Gobbe Merlot '05	58
Ebo Val di Cornia Toscana '05	58
Michele Chiarlo Barbera d'Asti '07	34
Masi Campofiorin Ripasso Verona '06	40
Quattro Mani Montepulciano d'Abruzzo '08	30
Casale del Giglio Petit Verdot Lazio '06	52
Donna Olimpia Bolgheri Super Toscana '06	68
Re Manfredi Aglianico del Vulture Basilicata '04	60
Colosi Sicilia Nero d'Avola Sicily '08	38

PINOT NOIR

Jekel Monterey County '07	32
Carmel Road Monterey '08	40
Chateau St. Jean Sonoma County '07	42
Acacia Carneros Napa Valley '07	48
Gary Farrell Russian River '06	78

MERLOT

Cellar #8 North Coast '07	29
Franciscan Napa Valley '06	40
Stag's Leap Napa Valley '06	56

CABERNET SAUVIGNON & BLENDS

McManis Family Lodi '08	32
Avalon Napa Valley '07	36
Louis Martini Sonoma '07	38
Chateau Soverain Alexander Valley '05	44
Beringer "Knights Valley" Sonoma County '07	48
B.R. Cohn "Silver Label" North Coast '07	52
Three Saints Santa Ynez Valley '05	56
Honig Napa Valley '06	65
Cuvaison Napa Valley '05	65
Chateau Montelena Napa Valley '06	85

SYRAH / ZINFANDEL / OTHER REDS

Bonterra Zinfandel "Organic" Mendocino '07	30
Ravenswood "Old Vines" Zinfandel Napa '06	40
Edmeades Zinfandel Mendocino County '07	42
J Lohr Southridge Syrah Mendocino County '07	40
David Bruce Petite Syrah Central Coast '06	44
Scott Harvey Syrah Amador County '04	56
Ojai Syrah Santa Barbara County '06	58

Vintages Subject to Vary
Corkage

PIATTI

DIRECTIONS TO PIATTI SANTA CLARA

From San Jose International Airport:

- Take a Left onto CA-87 North
- Continue on US-101 North
- Exit Montague Expwy. to the Right
- Turn Left on Agnew Rd.
- Turn Right into the Rivermark Plaza Shopping Center
- We are located next to the Sierra Suites Hotel

From San Francisco International Airport:

- Take 101 South Toward San Jose
- Take the Montague Expwy./ San Tomas Expwy. exit toward Montague Expwy.
- Turn Left on Agnew Rd.
- Turn Right into the Rivermark Plaza Shopping Center
- We are located next to the Sierra Suites Hotel

From Milpitas:

- Take CA-237 West toward Mountain View
- Take I-880 South toward San Jose
- Take Montague Expwy. exit West
- Turn Right onto Montague Expwy.
- Turn Right into the Rivermark Plaza Shopping Center
- We are located next to the Sierra Suites Hotel