

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

## 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

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# PIATTI

## PRIVATE DINING - ANTIPASTI

### ANTIPASTI

(Approximately 15 Pieces)

<b>CIALDE DI POLENTA</b> Baked Polenta Cakes w. Pesto & Asiago Cheese	32
<b>CROSTINO</b> Gilled Pugliese Bread, Sautéed Wild Mushrooms & Straciatella Cheese	34
<b>TARTINE DI TONNO</b> Pastry Shell Filled w. Ahi Tuna Tartar	40
<b>PANINO AL PROSCIUTTO</b> Grilled Pugliese Bread Panini w. Prosciutto di Parma, Roasted Peppers, Provolone & Basil Pine Nut Pesto	34
<b>ARANCINI DI RISO</b> Crispy Risotto Cakes w. Saffron & Porcini Mushrooms	34
<b>FRITTO DI CALAMARI E VERDURE</b> Semolina Fried Calamari, Zucchini & Carrots w. Mediterranean Sauce	35
<b>TIRTLEN</b> Crispy Tortelli Filled w. Spinach & Ricotta Cheese	35
<b>SPIEDINI DI POLLO</b> Grilled Chicken Skewers w. Roasted Red Bell Pepper Sauce	36
<b>SPIEDINI DI MANZO</b> Grilled Steak Skewers & Seasonal Vegetables	38
<b>PIZZA DI STAGIONE</b> Assorted Seasonal Pizza Platter	40
<b>BRUSCHETTA TOSCANA</b> Grilled Pugliese Bread w. Slow Braised Pulled Pork, Roasted Bell Peppers & Smoked Mozzarella	40
<b>GAMBERI E PANCETTA</b> Oven-Roasted Pancetta Wrapped Prawns w. Salsa Roja	45
<b>TORTA DI GRANCHIO</b> Miniature Crab Cakes w. Spicy Pepper Sauce	45
<b>STUZZICHINI</b> Organic Niman Ranch Ground Beef & Truffle Sliders w. Provolone, Balsamic Caramelized Red Onions & Frisee	45

### RECEPTION PLATTERS

(Serves 20–25 Guests)

<b>MOZZARELLA E PROSCIUTTO</b> House-Made Mozzarella, 18 mo. Aged Prosciutto di Parma, Vanilla Poached Pears, Sicilian Fior di Sale, Saba & E.V.O.O.	80
<b>VERDURE</b> Marinated & Grilled Vegetables Including Red Peppers, Onions, Tomatoes, Zucchini & Eggplant w. Saba Reduction	70
<b>ANTIPASTI</b> An Assortment of Freshly Sliced Italian Cured Meats w. Marinated Artichokes, Pickled Vegetables & Marinated Olives	100
<b>FORMAGGI</b> An Assortment of Seasonal Italian Cheeses w. House-Made Red Onion Marmalade, Mostarda di Cremona & House-Made Breadsticks	120
<b>½ ANTIPASTI ½ FORMAGGI</b> Combination Platter	110
<b>DOLCI</b> 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

Organic Baby Mixed Greens, Candied Walnuts, Shaved Red Onion, Grana Padano Cheese & White Balsamic Vinaigrette

#### CAESAR

Romaine Hearts, Toasted Crostini, Grana Padano Cheese & Garlic Anchovy Dressing

#### PRONTI

Chopped Salad: Salami, Artichokes, Chickpeas, Roasted Red Peppers, Provolone, Green Olives, Crostini, Herb Vinaigrette & Grana Padano Cheese

#### ZUPPA DEL GIORNO

Seasonal Soup of the Day

### SECOND COURSE

(Select Four)

#### RAVIOLI

House Made Spinach & Ricotta Ravioli w. Lemon Cream, Citrus Gremolata & Grana Padano Cheese 30

#### LASAGNETTE

House-Made Lasagnette Pasta w. Chanterelle & Porcini Mushroom Ragu & Grana Padano Cheese 30

#### TORTELLI

House-Made Basil Tortelli Filled w. Swiss Chard, Eggplant Pate & House-Made Mozzarella w. Imported DOP San Marzano Tomato Sauce, Sicilian Wild Oregano & Pecorino Romano Cheese 32

#### GNOCCHI

House-Made Potato Gnocchi w. Maple Leaf Duck Ragu, Grana Padano Cheese & Parsley 32

#### TAGLIATELLE

House-Made Chickpea Tagliatelle Pasta, Hand-Pulled Braised Short Rib Ragu & Grana Padano Cheese 33

#### NUVOLE

Imported Nuvole Pasta, House-Made Niman Ranch Pork & Fennel Sausage, Imported DOP San Marzano Tomatoes, Garlic, Onions & Grana Padano Cheese 33

#### RISOTTO

Imported Carnaroli Rice Simmered w. Prawns, Butternut Squash & Black Truffle Butter 37

#### FRUTTI DI MARE

Imported Organic Spaghetti Pasta w. Calamari, Clams, Prawns, Salmon, Garlic, Imported DOP San Marzano Tomatoes & White Wine Tomato Sauce 39

#### VERDURE PANINI

Grilled Marinated Bell Peppers, Arugula, Oven Dried Tomato, Smoked Mozzarella, Basil Pine Nut Pesto & Polenta Fries 26

#### AGNELLO PANINI

Oven-Roasted Niman Ranch Lamb, Sun Dried Tomato Sauce, Arugula & Green Olive Pate 29

#### POLLO RIPIENO

Baked Mary's Farm Organic Chicken Breast Stuffed w. Prosciutto di Parma & Provolone w. Sautéed Greens & Stewed Cannellini Beans 35

#### POLLO

Saffron Marinated Mary's Farm Organic Chicken, Organic Farro Sautéed w. Butternut Squash & Leeks 37

#### BISTECCA

Grilled Niman Ranch Hanger Steak, Sautéed Spinach & Roasted Fingerling Potatoes 38

#### COSTA DI MANZO

Slow Braised Niman Ranch Beef Short Ribs, Soft Polenta & Braised Vegetables 40

#### SALMONE

Grilled Alaskan King Salmon, Stewed Organic Chickpeas & Rosemary Infused E.V.O.O 42

#### MAIALE

Saba Marinated Niman Ranch Pork Chop, Pesto Butter, Sautéed Black Venere Rice, Eggplant, Capers, Sundried Tomatoes & Basil 45

#### PESCE

Pistachio Crusted Wild Alaskan Halibut, Lemon-Thyme Mashed Potatoes, Sunflower Sprouts & Organic Sicilian E.V.O.O. 45

### DESSERT

(Select Two)

#### TIRAMISU

Traditional Layered Mascarpone Cream, Ladyfingers & Espresso

#### SEMIFREDDO CROCCANTE

House-Made Semifreddo, Nut Brittle, Marsala Wine & Chocolate Sauce

#### CIOCCOLATA

Warm Bittersweet Chocolate Cake & Raspberry Cream Gelato

#### SFORMATO DI MELE

Apple & Raisin Bread Pudding, Vanilla Gelato & Bourbon Caramel Sauce

#### PANNA COTTA

House-Made Espresso Panna Cotta, Almonds, Chocolate Sauce, Sicilian Fior di Sale & Whipped Cream

#### GELATO O SORBETTO

Seasonal All Natural Gelato or Sorbet

# PIATTI

Entrée Price Includes Three Courses

## PRIVATE DINING - DINNER

### FIRST COURSE

(Select Two)

#### MISTA

Organic Baby Mixed Greens, Candied Walnuts, Shaved Red Onion, Grana Padano Cheese & White Balsamic Vinaigrette

#### CAESAR

Romaine Hearts, Toasted Crostini, Grana Padano Cheese & Garlic Anchovy Dressing

#### PRONTI

Chopped Salad: Salami, Artichokes, Chickpeas, Roasted Red Peppers, Provolone, Green Olives, Crostini, Herb Vinaigrette & Grana Padano Cheese

#### ZUPPA DEL GIORNO

Seasonal Soup of the Day

### SECOND COURSE

(Select Four)

#### RAVIOLI

House-Made Spinach & Ricotta Ravioli w. Lemon Cream, Citrus Gremolata & Grana Padano Cheese 33

#### LASAGNETTE

House-Made Lasagnette Pasta w. Chanterelle & Porcini Mushroom Ragu & Grana Padano Cheese 33

#### TORTELLI

House-Made Basil Tortelli Filled w. Swiss Chard, Squash Blossom Pate & House-Made Mozzarella w. Imported DOP San Marzano Tomato Sauce, Sicilian Wild Oregano & Pecorino Romano Cheese 35

#### GNOCCHI

House-Made Potato Gnocchi w. Maple Leaf Duck Ragu, Grana Padano Cheese & Parsley 35

#### TAGLIATELLE

House-Made Chickpea Tagliatelle Pasta w. Hand Pulled Braised Short Rib Ragu & Grana Padano Cheese 36

#### NUVOLE

Imported Nuvole Pasta, House-Made Niman Ranch Pork & Fennel Sausage, Imported DOP San Marzano Tomatoes, Garlic, Onions & Grana Padano Cheese 36

#### RISOTTO

Imported Carnaroli Rice Simmered w. Prawns, Butternut Squash & Black Truffle Butter 40

#### FRUTTI DI MARE

Imported Organic Spaghetti Pasta w. Calamari, Clams, Prawns, Salmon, Garlic, Imported DOP San Marzano Tomatoes & White Wine Tomato Sauce 42

#### POLLO RIPIENO

Baked Mary's Farm Organic Chicken Breast Stuffed w. Prosciutto San Daniele & Provolone w. Sautéed Greens & Stewed Cannellini Beans 38

#### POLLO

Saffron Marinated Mary's Farm Organic Chicken & Organic Farro Sautéed w. Butternut Squash & Leeks 40

#### COSTA DI MANZO

Slow Braised Niman Ranch Beef Short Ribs, Soft Polenta & Braised Vegetables 44

#### SALMONE

Grilled Alaskan King Salmon, Stewed Organic Chickpeas & Rosemary Infused E.V.O.O. 45

#### OSSOBUCCO DI CERVO

Slow Braised Venison Ossobuco, Citrus Stewed Red Cabbage & Chive Potato Cake 45

#### AGNELLO

Mint Marinated Grilled Lamb Chops w. Saffron Fregola & Mint E.V.O.O. 46

#### FILETTO

Grilled Filet of Beef, Roasted Fingerling Potatoes, Spinach & Black Truffle Butter 48

#### MAIALE

Saba Marinated Niman Ranch Pork Chop, Pesto Butter, Sautéed Black Venere Rice, Eggplant, Capers, Sundried Tomatoes & Basil 48

#### PESCE

Pistachio Crusted Wild Alaskan Halibut, Lemon-Thyme Mashed Potatoes, Sunflower Sprouts & Organic Sicilian E.V.O.O. 49

### DESSERT

(Select Two)

#### TIRAMISU

Traditional Layered Mascarpone Cream, Ladyfingers & Espresso

#### SEMIFREDDO CROCCANTE

House-Made Semifreddo w. Nut Brittle, Marsala Wine & Chocolate Sauce

#### CIOCCOLATA

Warm Bittersweet Chocolate Cake & Raspberry Cream Gelato

#### SFORMATO DI MELE

Apple & Raisin Bread Pudding w. Vanilla Gelato & Bourbon Caramel Sauce

#### PANNA COTTA

House-Made Espresso Panna Cotta, Toasted Almonds, Chocolate Sauce, Sicilian Fior di Sale & Whipped Cream

#### GELATO O SORBETTO

Seasonal All Natural Gelato

# 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