



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.

Sarah Rudd – Special Events Manager

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PIATTI

PRIVATE DINING - ANTIPASTI

ANTIPASTI

(Approximately 15 Pieces)

CROSTINI DI GORGONZOLA Toasted Walnut Bread w. Gorgonzola & Dried Pears	30
PIADINA Herb & Fennel Flatbread w. Garlic Sauce & Parmigiano	27
PATATE AL FORNO Twice Baked New Potatoes w. Mascarpone & Thyme	26
ARANCINI DI PORCINI Porcini Mushroom Risotto "Cakes" w. Pickled Shallots	28
CARCIOFI FRITTI Semolina Fried Artichokes w. Lemon Aioli	32
INVOLTINI DI PROSCIUTTO Prosciutto Wrapped Lettuces w. Walnuts & Aceto Balsamico	42
BRUSCHETTA Grilled Ciabatta Bread, Tomatoes, Basil, Garlic & Marinated Olives	38
CROSTINI DI MELANZE Wood-Roasted Eggplant Crostini w. Parmesan & Crispy Basil	37
PANINI CON SPECK Speck, Roasted Pepper & Provolone Panini	30
GAMBERI Pancetta Wrapped Shrimp w. Salsa Roja	45
GRANCHIO Miniature Dungeness Crab Cakes w. Spicy Red Pepper Sauce	47
POLPETTINI Petite Veal & Mushroom Meatballs	38
SALMONE AFFUMICATO Smoked Salmon on Herb & Fennel Flatbread w. Chive Cream	42
POLENTA CON RAGU Baked Polenta Cups w. Beef Ragù & Provolone	39
POLLO CON MELA Roasted Chicken, Apple & Almond Salad in Endive Spears	43
TROTA AFFUMICATO Smoked Trout & Preserved Lemon Mousse on Cucumber w. Chives	42
TORTINO DI FUNGI Warm Wild Mushroom Tortino w. Ricotta Salata	40

RECEPTION PLATTERS

(Serves 20–24 Guests)

ANTIPASTI An Assortment of Prosciutto, Salami, Speck, Italian Cheeses, Roasted Peppers, Marinated Olives, Marinated Artichokes, & Pickled Vegetables	125
FRUTTA Seasonal Fresh Fruit & Assorted Dried Fruits	125
FORMAGGI Scamorza, Montassio, Mozzarella, Gorgonzola, Provolone, Pecorino Toscano w. Mostarda di Frutta & Walnut Bread	185
VERDURE Marinated & Grilled Vegetables Including Red Peppers, Onions, Fennel, Zucchini, & Eggplant w. Balsamic Vinaigrette	100
PROSCIUTTO Sliced Prosciutto di Parma w. Dried Figs in Red Wine & Chicory Lettuces Dressed in Balsamic Vinaigrette	225
FRUTTI DI MARE Chilled Platter of Prawns, Dungeness Crab, Oysters, Clams, Smoked Salmon & Marinated Mussels on Shaved Ice w. Cocktail Sauce, Mignonette, Saffron Cream & Fresh Lemons	375
MARE AFFUMICATO Smoked Salmon, Smoked Mussels, Smoked Trout & Smoked Scallops w. Cucumber, Red Onion Relish, Pickled Peppers, Creamy Mustard Sauce & Cracker Bread	350

PIATTI

PRIVATE DINING - LUNCH

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

FIRST COURSE

(Select Two)

MISTI

Garden Lettuces w. Cucumbers, Red Onion, Goat Cheese Crostini & Red Wine Shallot Vinaigrette

CROSTINI

Duo of Italian Crostini w. Arugula Salad

CAPRINO

Baked Herb Goat Cheese w. Mostarda di Frutta & Toasted Walnut Bread

PROSCIUTTO

Grilled Radicchio, Figs in Red Wine & Parmigiano

ZUPPA DEL GIORNO

Seasonal Soup Selected by the Chef

PRONTI

Antipasti Chopped Salad; Artichokes, Olives, Salami, Roasted Peppers, Beans & Provolone w. Herb Vinaigrette

CAESAR

Romaine w. Croutons & Lemon Anchovy Dressing

SECOND COURSE

(Select Three)

SPINACI

Warm Spinach, Grilled Chicken, Roasted Peppers, Crispy Onions, Balsamic & Mustard Vinaigrette 30

GNOCCHI

Spinach-Potato Gnocchi, Roasted Wild Mushrooms, Pancetta & White Truffle Cream 33

LASAGNA

Layered Pasta with Beef Ragu & Bechamel 33

TAGLIATELLE

Classic Bolognese Sauce 32

RISOTTO

Seasonal Selection of Chef 33

RAVIOLI

House Made Spinach & Ricotta Ravioli, Lemon Cream 35

CODA DI MANZO

House-Made Ravioli with Oxtail, Roasted Kabocha Squash, Pecorino & Red Wine Tomato Braise 39

STROZZAPRETTI

Chicken & Prosciutto Meatballs, Mushrooms, Tomatoes & Sage Soffritto 33

VERDURE

Wood-Roasted Portobello Mushrooms, Roasted Onions, Squash, Roasted Carrots, Savoy Spinach & Sage Pine Nut Gremolata 36

MELANZANE

Parmesan Breaded Eggplant Baked w. Mozzarella, Marinara Sauce & Spinach 36

VITELLO

Veal Cutlets, w. Montasio Cheese, Sauteed Spinach & Porcini Mushroom Sauce 47

POLPETTONE

Veal, Pork, Mushroom "Meatball" w. Potato Puree & Roasted Mushrooms 37

CEPPO

Cigarette Shaped Pasta, Prosciutto, Fava Beans, Pecorino & Tomato Cream Sauce 33

DESSERT

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake, & Vanilla Gelato

TIRAMISU

'Pick me up' The Traditional Italian Dessert

TORTA DI MANDORLE

Almond Cake, Warm Caramel Sauce, Dried Pear & Whip Cream

PANNA COTTA

Vanilla "Cooked Cream" w. Berries

BUDINO AL MODE

Warm Bread Pudding with Currants, Caramel Sauce & Vanilla Gelato

GELATO E SORBETTO

Selection of the Day

PIATTI

PRIVATE DINING - DINNER

Entrée Price Includes Three Courses
Four Courses w. Antipasti Available at an Adjusted Price

FIRST COURSE

(Select Two)

MISTI

Garden Lettuces w. Cucumbers, Red Onion, Goat Cheese Crostini & Red Wine Shallot Vinaigrette

FORMAGGIO

Butter Lettuce, Radicchio, Seasonal Pears, Gorgonzola & Candied Walnuts

CROSTINI

Duo of Italian Crostini w. Arugula Salad

CAPRINO

Baked Herb Goat Cheese w. Mostarda di Frutta & Toasted Walnut Bread

ZUPPA DEL GIORNO

Seasonal Soup Selected by the Chef

PRONTI

Antipasti Chopped Salad; Artichokes, Olives, Salami Roasted Peppers, Beans & Provolone w. Herb Vinaigrette

CAESAR

Romaine w. Croutons & Lemon Anchovy Dressing

PROSCIUTTO

Grilled Radicchio, Figs in Red Wine & Parmigiano

SECOND COURSE

(Select Three)

GNOCCHI

Spinach-Potato Gnocchi, Roasted Wild Mushrooms, Pancetta & White Truffle Cream 36

LASAGNA

Layered Pasta with Beef Ragu & Béchamel 37

TAGLIATELLE

Classic Bolognese Sauce 36

RISOTTO

Seasonal Selection of Chef 37

RAVIOLI

Spinach & Ricotta Ravioli in Lemon Cream 37

CODA DI MANZO

House-Made Ravioli with Oxtail, Roasted Kabocha Squash, Pecorino & Red Wine Tomato Braise 39

POLLO

Baked Chicken, Orzo-Fava Bean-Fig Salad, Balsamic Glaze & Watercress 40

VERDURE

Wood-Roasted Portobello Mushrooms, Roasted Onions, Squash, Roasted Carrots, Savoy Spinach & Sage Pine Nut Gremolata 37

STROZZAPRETTI

Chicken & Prosciutto Meatballs, Mushrooms, Tomatoes & Sage Soffritto 37

SALMONE

Grilled Salmon, Sweet White Corn, Red Peppers, Cherry Tomatoes & Basil Butter 44

OSSO BUCCO

Slow Cooked Veal Shank, Root Vegetables & Creamy Polenta 50

AGNELLO

Pine Nut Crusted Lamb Chops w. Grilled Escarole Fingerling Potatoes & Cipollini 55

MELANZANE

Parmesan Breaded Eggplant Baked with Mozzarella, Marinara Sauce & Spinach 37

POLPETTONE

Veal, Pork, Mushroom "Meatball" w. Potato Puree & Roasted Mushrooms 39

CEPPO

Cigarette Shaped Pasta, Prosciutto, Fava Beans, Pecorino & Tomato Cream Sauce 37

FILETO

Filet of Beef w. Potato Puree, Roasted Onions & Red Wine Sauce 55

VITELLO

Veal Cutlets, with Montasio Cheese, Sautéed Spinach & Porcini Mushroom Sauce 50

DESSERT

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake & Vanilla Gelato

TIRAMISU

'Pick me up' The Traditional Italian Dessert

TORTA DI MANDORLE

Almond Cake, Warm Caramel Sauce, Dried Pear & Whip Cream

BUDINO AL MODE

Warm Bread Pudding w. Currants, Caramel Sauce & Vanilla Gelato

PANNA COTTA

Vanilla "Cooked Cream" w. Berries

GELATO E SORBETTO

Selection of the Day

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

Private Events Information

Piatti is pleased to offer three dining areas, each with its own distinct ambiance, for your special event consideration. Whatever the season or occasion, Piatti's unique dining areas are certain to accommodate your guests comfortably and beautifully.

"The Dining Room"

Piatti's dining room features a fireplace area that is most often reserved for smaller groups of up to 32 guests, seated at round tables of 8. The entire dining room may be reserved for a maximum of 40 guests who will enjoy the excitement of our bustling open kitchen.

"The Patio"

One of Montecito's favorite dining spots, Piatti's covered patio is located just off of our bar and features canopied dining adjacent to a seasonal live creek under gigantic eucalyptus trees. Reminiscent of an Italian Café with its tile floors and traditional trattoria style tables, the patio is seated in all weather conditions. Electric clear plastic side walls can be lowered to close the patio entirely from the outdoors and ceiling heaters as well as a cozy fireplace ensure that the patio stays comfortably warm.

The patio can accommodate 70 guests for a seated dinner and up to 115 guests for a standing cocktail/hors d'oeuvre party. For a more intimate dining experience of up to 24 guests, the north end of the patio, in front of the fireplace may be reserved. For larger groups, the southern portion of the patio may be reserved, but exclusivity is not guaranteed and the number of guests will determine where your event will be seated. For parties of 50 guests or more, we ask that your event start at 6:00pm, and sit to dine no later than 7:00pm. This will assure that not only your guests, but Piatti's other dining customers will receive their meals in a timely manner.

"The Island"

Located off of the dining room, Piatti's "al fresco" Island is ideal for fair weather events. Covered only by canvas "market umbrellas" (during the day) and lit only by the stars, dimmed white lights and candles at night, the Island sits over a seasonal live creek nestled beneath towering live oak and olive trees.

Guests are seated banquet-style and in this fashion up to 30 guests may be comfortably accommodated. Four standing heaters keep diners cozy during Montecito's more temperate months. A minimum of 24 guests is required to reserve this area exclusively.

The entire staff at Piatti aims to make your special event memorable. To ensure the success of your occasion, Piatti has established the following policies:

To reserve a specific dining area exclusively a minimum charge may apply. Corkage fee of \$15.00 per 750ml bottle of wine for up to one case. Piatti has a wonderful wine list featuring both local and imported wines. If there is a specific wine that you desire for your event, please advise and we will do our best to locate it for you.

Special desserts are welcome, and Piatti recognizes and welcomes the personal touches that guests like to contribute to their events. A cake cutting charge per person may be added to the final check.

For groups of more than 16 guests, Piatti kindly requests that you select from one of our Private Events menus (attached) especially designed for all types of budgets and palates. For these menus a per person food cost applies.

Beverages, liquor, tax, rental charges (additional chairs, special linens, etc.) if applicable and 23% service charge will be added to the final check.

Piatti is not responsible for personal items left at the restaurant.

Weekend banquets, based upon group size may be limited to specific times and dining location. Piatti will, however, do its best to accommodate your requests.

Flowers, decorating and any personal touches you desire to make your event more personalized are always welcome.

Should you have any additional questions please don't hesitate to contact us, we will be happy to discuss your event in detail.

With warmest regards,

Sarah Rudd
General Manager
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