

PIATTI

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.

Kasey Avedesian
Events Coordinator

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PIATTI

Welcome to Piatti La Jolla!

Piatti Restaurant & Bar is nestled in the unique La Jolla Shores neighborhood with an inviting and comfortable atmosphere. Our décor is light and airy and our exhibition kitchen sets the tone for an exciting lunch or dinner. The restaurant also offers a full service bar as well as an extensive wine list.

Our Executive Chef, Pepe Ccapatinta has created our menu for over 18 years with recipes from all over Italy. He has been a chef for over 25 years and has traveled throughout Italy and South America. Our consistent kitchen is a result of his knowledge and experience.

Our restaurant offers two areas for private or semi-private events. Our indoor garden room is available for smaller parties up to 40 guests, while our heated, open-air patio can accommodate seating for 75 guests.

The indoor garden room is ideal for birthday parties, bridal and baby showers, as well as corporate events. It overlooks our patio and the garden in front of our restaurant. The outdoor patio, covered by a landmark Ficus tree, is perfect for rehearsal dinners, small wedding ceremonies, and receptions. During the day, the patio is bright and beautiful, and at night, the tree lights up and creates an amazing atmosphere.

We do not require reservations, however, they are highly recommended, especially for dinner. We also offer catering in your home or office.

For more information, please contact the restaurant at 858.454.1589 and speak with our Events Coordinator or one of the Managers. We are happy to assist and make your next event memorable.

PIATTI

BANQUET DINING - ANTIPASTI

PRICES DETERMINED BY
NUMBER OF GUESTS

ANTIPASTI

ANTIPASTI MISTI

Italian Meats, Cheeses, Marinated Vegetables & Olives

MELANZANA

Fresh Grilled Eggplant Rolled w. Goat Cheese & Basil

FUNGHI CON SALSICCIA

Mushroom Caps Stuffed w. Homemade Italian Sausage,
Bread Crumbs, Parmesan & Mozzarella

SALMONE AFFUMICATO

Grilled Bread, Mascarpone, Smoked Salmon & Dill

VERDURE ALLA GRIGLIA

Grilled Sweet Bell Peppers, Onions, Eggplant
Portobello Mushrooms, Zucchini & Asparagus

ASPARAGI ALLA GRIGLIA

Grilled Asparagus

INVOLTINI DI ZUCCA

Zucchini Stuffed w. Prosciutto, Fontina
& Mozzarella Cheese

MOZZARELLA

Fresh Mozzarella, Tomato, Basil & Olive Oil

PROSCIUTTO CON MELONE

Melon Wrapped in Prosciutto (if available)

BRUSCHETTA

Grilled Tuscan Bread, Fresh Diced Tomatoes , Garlic & Basil

FRITTO MISTO

Semolina Fried Calamari, Shrimp, Vegetables & Lemon Aioli

PIATTI

BANQUET DINING - LUNCH

Prices following second course choices reflect the cost of your **two course meal** either a salad and entrée or an entrée and dessert. Please see our **antipasti menu** to compliment your meal.

FIRST COURSE

SELECT TWO (2)

Insalata Misti Mixed Greens w. Lemon Vinaigrette

Zuppa Del Giorno House-Made Soup of the Day

Caesar Chopped Romaine, Grana Padana, Toasted Croutons & Garlic Anchovy Dressing

D'Indivia Rucola Endive & Arugula Salad w. Marinated Beets, Grana Padana & Lemon Vinaigrette

SECOND COURSE

SELECT FOUR (4)

Insalata Caesar con Pollo Classic Caesar Salad w. Grilled Chicken 22.

Penne Bolognese Penne Pasta, Meat Ragu & Parmesan 23.

Insalata Capricciosa Grilled Chicken, Romaine Lettuce, Pancetta, Celery, Red Onion, Gorgonzola, Tomatoes, Black Olives & Lemon Vinaigrette 22.

Cavatappi Salsicce Corkscrew Pasta, Homemade Italian Sausage, Mushrooms, Spinach, & Roasted Tomato Sauce 25.

Insalata Pesce Alla Griglia Grilled Fresh Fish of the Day, Mixed Greens & Lentil Salad 24.

Penne Primavera Penne Pasta, Grilled Vegetables, Olive Oil & Pecorino Cheese 24.

Cannelloni House-Made Cannelloni Filled w. Roasted Veal, Porcini Mushrooms, Spinach, Ricotta, Mozzarella Cheese & Tomato Sauce 26.

Penne Sorrentina Penne Pasta, Grilled Eggplant, Tomatoes, Fresh Mozzarella Cheese & Basil 24.

Fettuccine Alfredo Fettuccine Pasta & Parmesan Cheese Cream Sauce 23.

Rotolo Di Funghi Rolled Pasta Filled w. Wild Mushrooms, Ricotta Spinach & Porcini Mushroom Cream Sauce 24.

Lasagne Layers of Pasta, Meat Ragu, Mozzarella & Parmesan 25.

Osso Buco Braised Veal Shanks & Risotto Milanese 33.

Orecchiette Al Gorgonzola Shell Pasta, Grilled Chicken, Sun Dried Tomatoes & Asparagus w. Gorgonzola Cheese Sauce 26.

Pollo Arrosto Half of a Roasted Lemon Herb Chicken, Garlic Mashed Potatoes & Herb Roasting Juices 26.

Ravioli Al Limone o Pomodoro House-Made Ricotta & Basil Ravioli w. Lemon Cream or Tomato Sauce 25.

Pesce Del Giorno Grilled Fresh Fish & Penne Al Putanesca 30.

Petto Di Pollo Chicken Breast Marinated in Meyer Lemon, Olive Oil, Garlic, Thyme w. Roasted Corn & Grilled Tomatoes 26.

Risotto Al Gamberi Arborio Rice Saffron, Braised Leeks Arugula & Grilled Shrimp 29.

DESSERT

SELECT TWO (2)

Tiramisu 'Pick me up' Lady Fingers Soaked w. Espresso Amaretto Layered w. Mascarpone & Sprinkled w. Chocolate

La Torta Di Limetta Key Lime Raspberry Tart

Torta di Chocolate Decadent Chocolate Fudge Torte w. Walnut & Pecan Crust & Raspberry Puree

Gelato o Sorbetto Italian Ice Cream or Sorbet of the Day

PIATTI

BANQUET DINING - DINNER

Prices following second course choices reflect the cost of your **three course meal**. A two course lunch menu is also available at an adjusted price. Please see our **antipasti menu** to compliment your meal.

FIRST COURSE

SELECT TWO (2)

Insalata Misti Mixed Greens w. Lemon Vinaigrette

Zuppa Del Giorno House-Made Soup of the Day

Caesar Chopped Romaine, Grana Padana, Toasted Croutons & Garlic Anchovy Dressing

D'Indivia Rucola Endive & Arugula Salad w. Marinated Beets, Grana Padana & Lemon Vinaigrette

SECOND COURSE

SELECT FOUR (4)

Penne Primavera Penne Pasta, Grilled Vegetables, Olive Oil & Pecorino Cheese 32.

Cannelloni House-Made Cannelloni Filled w. Roasted Veal Porcini Mushrooms, Spinach, Ricotta, Mozzarella Cheese & Tomato Sauce 36.

Ravioli Al Limone o Pomodoro House-Made Ricotta & Basil Ravioli w. Lemon Cream or Tomato Sauce 34.

Risotto Al Gamberi Arborio Rice Saffron, Braised Leeks, Arugula & Grilled Shrimp 42.

Penne Sorrentina Penne Pasta, Grilled Eggplant, Tomatoes, Fresh Mozzarella Cheese & Basil 32.

Rotolo Di Funghi Rolled Pasta Filled w. Wild Mushrooms, Ricotta, Spinach & Porcini Mushroom Cream Sauce 34.

Fettuccine Alfredo Fettuccine Pasta & Parmesan Cheese Cream Sauce 32.

Ossobuco Braised Veal Shanks & Risotto Milanese 50.

Lasagne Layers of Pasta, Meat Ragù, Mozzarella & Parmesan 36.

Pollo Arrosto Half of a Roasted Lemon Herb Chicken, Garlic Mashed Potatoes & Herb Roasting Juices 38.

Orecchiette Al Gorgonzola Shell Pasta, Grilled Chicken, Sun Dried Tomatoes & Asparagus w. Gorgonzola Cheese Sauce 36.

Pesce Del Giorno Grilled Fresh Fish & Penne Al Putanesca 48.

Cavatappi Salsicce Corkscrew Pasta, Homemade Italian Sausage, Mushrooms, Spinach & Roasted Tomato Sauce 33.

Petto Di Pollo Chicken Breast Marinated in Meyer Lemon, Olive Oil, Garlic, Thyme w. Roasted Sweet Corn & Grilled Tomatoes 40.

Penne Bolognese Penne Pasta, Meat Ragù & Parmesan 33.

DESSERT

SELECT TWO (2)

Tiramisu 'Pick me up' Lady Fingers Soaked w. Espresso Amaretto Layered w. Mascarpone & Sprinkled w. Chocolate

La Torta Di Limetta Key Lime Raspberry Tart

Torta di Chocolate Decadent Chocolate Fudge Torte w. Walnut & Pecan Crust & Raspberry Puree

Gelato o Sorbetto Italian Ice Cream or Sorbet of the Day

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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

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 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 \$1.50 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 credit card number and expiration date is required to hold the date for any event. Regarding cancellations, we require at least 7 days notice.

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 8.75% tax. Payment is due in full on the day of the scheduled event.