

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 20 years with recipes from all over Italy. Our consistent kitchen is a result of his knowledge and experience.

Our restaurant offers three areas for private or semi-private events. Our indoor garden room is available for parties up to 40 guests, while our heated, open-air patio can accommodate seating for 75 guests. We are able to section off the indoor garden room to accommodate smaller parties up to 16.

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 also offer catering in your home, office, or at a rented venue. In order to make your offsite event as stress-free as possible, we take care of all rentals and staffing needed to create a memorable event.

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 be a part of your next event!

PIATTI

BANQUET DINING – ANTIPASTI EACH PLATTER HAS APPROXIMATELY 25 PIECES

ANTIPASTI MISTI

Italian Meats, Cheeses, Marinated Vegetables
& Olives (recommended for 15 people) 50.

INVOLTINI DI MELANZANA

Fresh Grilled Eggplant Rolled w. Goat Cheese
& Basil 48.

FUNGHI CON SALSICCIA

Mushroom Caps Stuffed w. Homemade Italian
Sausage, Bread Crumbs, Parmesan & Mozzarella 50.

SALMONE AFFUMICATO

Grilled Bread, Mascarpone, Smoked Salmon & Dill 48.

VERDURE ALLA GRIGLIA

Grilled Sweet Bell Peppers, Onions, Eggplant,
Portobello Mushrooms, Zucchini & Asparagus
(recommended for 15 people) 40.

ASPARAGI ALLA GRIGLIA

Grilled Asparagus (recommended for 15 people) 30.

ZUCCHINI

Zucchini Stuffed w. Prosciutto, Fontina
& Mozzarella Cheese 45.

CAPRESE

Fresh Mozzarella, Tomato, Basil & Olive Oil 75.

PROSCIUTTO CON MELONE

Melon Wrapped in Prosciutto (Seasonal) 45.

BRUSCHETTA

Grilled Tuscan Bread, Fresh Diced Tomatoes,
Garlic & Basil 55.

FRITTO MISTO

Semolina Fried Calamari, Shrimp, Vegetables
& Spicy Aioli (serves up to 25 people) 75.

D'INDIVIA CON TROTTA

Smoked Trout, Mascarpone, Capers,
Shallots & Dill on Endive Leaves 50.

RISOTTO CON FORMAGGI

Fried Risotto Balls w. Mozzarella, Fontina,
Parmesan, Basil & Bread Crumbs 50.

SPIEDINI DI POLLO

Skewered Chicken Marinated in Honey, Mustard,
Lemon & Herbs 70.

SPIEDINI DI GAMBERI

Skewered Shrimp Marinated in Lemon, Garlic
& Parsley 75.

**Menu Prices & Items Subject to Change

PIATTI

BANQUET DINING - LUNCH

Prices reflect the cost of your **two course meal**, a salad and entrée or an entrée and dessert. Please see our **antipasti menu** to complement your meal.

FIRST COURSE

SELECT TWO (2)

INSALATA MISTI

Mixed Greens w. Lemon Vinaigrette

CAESAR

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

ZUPPA DEL GIORNO

House-Made Soup of the Day

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.

INSALATA PESCE ALLA GRIGLIA

Grilled Fresh Fish of the Day, Mixed Greens & Lentil Salad 24.

FETTUCCINE ALFREDO

Fettuccine Pasta & Parmesan Cheese Cream Sauce 23.

LASAGNE

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

ORECCHIETTE AL GORGONZOLA

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

RAVIOLI AL LIMONE O POMODORO

House-Made Ricotta & Basil Ravioli, Lemon Cream or Tomato Sauce 25.

CAVATAPPI SALSICCE

House-Made Italian Sausage, Spinach, Mushrooms, Roasted Tomato Sauce & Parmesan Cheese 25.

PENNE BOLOGNESE

Penne Pasta, Meat Ragu & Parmesan 23.

PENNE PRIMAVERA

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

PENNE SORRENTINA

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

ROTOLO DI FUNGHI

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

OSSO BUCO

Braised Veal Shanks & Risotto Milanese 33.

PESCE DEL GIORNO

Grilled Fresh Fish & Penne alla Puttanesca 30.

PETTO DI POLLO

Lemon Marinated Chicken Breast Grilled "al Mattone" w. Sautéed Black Italian Kale, Mustard Greens, Toasted Garlic, Shallots & House-made Cannellini Beans 26.

RISOTTO AL GAMBERI

Arborio Rice, Saffron, Braised Leeks, Arugula & Shrimp 29.

POLLO ARROSTO

Oven-Roasted Lemon Herb Chicken, Garlic Mashed Potatoes, Spinach & Herb Roasting Juices 26.

DESSERT

SELECT TWO (2)

TIRAMISU

Lady Fingers Soaked w. Espresso & Amaretto, Layered w. Mascarpone & Sprinkled w. Chocolate

LA TORTA DI LIMETTA

Key Lime Raspberry Tart w. Raspberry Puree

TORTA DI CHOCOLATE

Decadent Chocolate Fudge Torte, Walnut & Pecan Crust w. Raspberry Purée

GELATO O SORBETTO

Chocolate or Vanilla Gelato, or Sorbet of the Day

**Menu Items & Pricing Subject to Change

PIATTI

FAMILY STYLE LUNCH
22.50

FIRST COURSE

SELECT 1-2

INSALATA MISTA

Mixed Field Greens, Tomato & Celery w. Lemon Vinaigrette

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 2-3

PENNE SORRENTINA

Penne Pasta, Grilled Eggplant, Tomatoes, Fresh Mozzarella Cheese & Basil

ORECCHIETTE AL GORGONZOLA

Shell Pasta, Grilled Chicken, Sun-Dried Tomatoes & Asparagus w. Gorgonzola Cheese Sauce

CAVATAPPI SALSICCE

House-Made Italian Sausage, Spinach, Mushrooms, Roasted Tomato Sauce & Parmesan Cheese

SPAGHETTI BOLOGNESE

Spaghetti Pasta, Meat Ragu & Parmesan

PENNE AL BRASSATO D'AGNELLO

Penne Pasta, Braised Lamb, Red Wine, Tomato Sauce, Grana Padana Cheese & Fresh Mint
Add 2 per person

FARFALLE PESTO

Farfalle Pasta w. Chicken, Leeks, White Wine & Pesto Sauce

PIZZA MARGHERITA

Tomato Sauce, Mozzarella Cheese & Basil

PIZZA CARNE

Pepperoni, Pancetta, House-Made Italian Sausage, Tomato Sauce, Scallions, Mozzarella Cheese & Oregano

POLLO

Lemon Marinated Chicken Breast, Grilled "al Mattone"
add 4.50 per person

SALMON

Baked Salmon, Olive Oil, Herbs & Lemon
add 4.50 per person

CONTORNI

ADD \$2 PER PERSON

GRILLED ASPARAGUS

MASHED POTATOES

ROASTED CORN

DESSERT

Please see our dessert menu to complete your lunch w. something sweet (dessert charged a la carte)

**Menu Items & Pricing Subject to Change

PIATTI

BANQUET DINING - DINNER

Prices reflect the cost of your **three course meal**. Please see our **antipasti menu** to complement your meal.

FIRST COURSE

SELECT TWO (2)

INSALATA MISTI

Mixed Greens w. Lemon Vinaigrette

CAESAR

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

ZUPPA DEL GIORNO

House-Made Soup of the Day

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.

RAVIOLI AL LIMONE O POMODORO

House-Made Ricotta & Basil Ravioli, Lemon Cream & Tomato Sauce 34.

PENNE SORRENTINA

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

FETTUCCHINE ALFREDO

Fettuccine Pasta & Parmesan Cheese Cream Sauce 32.

LASAGNE

Layers of Pasta, Meat Ragu, Mozzarella & Parmesan 36.

ORECCHIETTE AL GORGONZOLA

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

PENNE BOLOGNESE

Penne Pasta, Meat Ragu & Parmesan 33.

CAVATAPPI SALSICCE

House-Made Italian Sausage, Spinach, Mushrooms, Roasted Tomato Sauce & Parmesan Cheese 33.

RISOTTO AL GAMBERI

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

ROTOLO DI FUNGHI

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

OSSO BUCO

Braised Veal Shanks & Risotto Milanese 50.

PESCE DEL GIORNO

Grilled Fresh Fish & Penne Al Putanesca 48.

PETTO DI POLLO

Lemon Marinated Chicken Breast, Grilled "al Mattone" w. Sautéed Black Italian Kale, Mustard Greens, Toasted Garlic, Shallots & Homemade Cannellini Beans 40.

POLLO ARROSTO

Oven-Roasted Lemon Herb Chicken, Garlic Mashed Potatoes, Spinach & Herb Roasting Juices 38.

DESSERT

SELECT TWO (2)

TIRAMISU

Lady Fingers Soaked w. Espresso & Amaretto, Layered w. Mascarpone & Sprinkled w. Chocolate

LA TORTA DI LIMETTA

Key Lime Raspberry Tart w. Raspberry Purée

TORTA DI CIOCCOLATA

Decadent Chocolate Fudge Torte, Walnut & Pecan Crust w. Raspberry Purée

GELATO O SORBETTO

Chocolate or Vanilla Gelato or Sorbet of the Day

**Menu Items & Pricing Subject to Availability

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 spaces privately and at certain times. 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 encourage added touches to the tables
- 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 a 5 day 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.