

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 surroundings. **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.

Ashley Downing
Special Events Manager

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PIATTI

From rehearsal dinners to product launches, five course meals to cocktail parties, Piatti's friendly and experienced staff will see to your guests every request. Here at Piatti Carmel, we have a number of banquet areas that can be tailored to meet the needs of your party.

The ALTO BANQUETTE is a semi-private area that seats up to 20 guests with an elevated view of the dining room and our exhibition kitchen.

The FIRESIDE ROOM is a private area that seats up to 30 guests next to a cozy fireplace. This room is decorated with the original artwork of Leslie Toms.

The GIARDINO PATIO is a private rooftop patio that seats up to 60 guests in an outdoor garden setting. The patio is complete with heaters and umbrellas. Upon request, a private bar is available for your special event.

Included in this packet are special event menu selections. We will strive to tailor your party to your specific tastes and budget. If there are specific menu items not mentioned within our selection sheets, we will be happy to assist you in creating the perfect menu!

In addition to assisting you with your menu and dining room layout, Piatti offers full service event coordination. Simply tell us your needs.....

Private Bar?..... Flowers?..... Balloons?.....Specific Wine Selections?

PIATTI

PRIVATE DINING - ANTIPASTI

ANTIPASTI

(Approximately 15 Pieces)

BRUSCHETTA Roma Tomatoes, Garlic, Basil & Olive Oil Bruschetta	25.00
CROSTINI DELLA CASA Prosciutto Crostini w. Pesto, Fontina & Balsamic Reduction	27.00
ARANCINI Fried Prosciutto Risotto Balls, Mozzarella Cheese & Tomato Sauce	27.00
CARCIOFI Semolina Fried Baby Artichokes & Lemon Aioli	28.00
FUNGHI Stuffed Mushroom Caps w. Garlic, Thyme & Parmesan	25.00
GAMBERI ALLA DIAVOLA Grilled Prawns w. Olive Oil, Garlic & Red Pepper	29.00
SALMONE AFFUMICATO Smoked Salmon on Herb & Fennel Flat Bread & Chive Crema	36.00
PROSCIUTTO CON ASPARAGI Grilled Prosciutto Wrapped Asparagus & Balsamic Reduction	35.00
POLENTA CON FUNGHI Grilled Polenta, Mushrooms & Gorgonzola Cheese	26.00
GAMBERI CON PANCETTA Pancetta Wrapped Prawns w. Olive Oil & Arugula	39.00
POLPETTINI DI POLLO Chicken & Prosciutto Meatballs w. Spicy Aioli	37.00
SPIEDINI DI POLLO Grilled Pesto Marinated Chicken Breast Skewers	35.00
CROSTINI DI CARPACCIO Niman Ranch Beef Eye Round w. Red Pepper Aioli Crostini	38.00

RECEPTION PLATTERS

(Serves Approximately 10 Adults)

ANTIPASTI An Assortment of Prosciutto, Salami, Coppa, Italian Cheeses, Roasted Peppers & Marinated Olives	65.00
FRUTTA Y FORMAGGI Seasonal Fresh Fruits & Assorted Dried Fruits, Mozzarella, Fontina, Grana, & Gorgonzola Cheese Served w. Homemade Flatbread & Grapes	100.00
VERDURE Marinated & Grilled Vegetables Including Red Peppers, Onions, Fennel, Zucchini & Eggplant w. Balsamic Reduction	50.00
PASTRECCI Calamari Fritti, Prosciutto Di Parma, Salami, Grilled Prawns, Marinated Olives & Garlic Bread	65.00

PIATTI

PRIVATE DINING - LUNCH

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

FIRST COURSE

(Select Two)

MISTI

Organic Mixed Greens, Cucumbers, Red Onions
& Red Wine Shallot Vinaigrette

CAESAR CLASSICA

Whole Leaf Romaine, Parmesan, White Anchovy,
Garlic Croutons & Caesar Dressing

PRONTI

Maytag Blue Cheese, Kalamata Olives, Cucumbers,
Pine Nuts & Red Wine Shallot Vinaigrette

VONGOLE

Tomato, Clams & Vegetables Soup w. Agrumato

SPINACI

Baby Spinach, Roasted Bell Peppers, Balsamic
Vinaigrette & Shaved Grana

SECOND COURSE

(Select Three)

RAVIOLI

House-Made Spinach & Ricotta Ravioli
w. Tomato Cream Sauce 29.00

PANCETTA PANINI

Niman Ranch Applewood Smoked Bacon,
Tomato, Butter Lettuce & Pesto Aioli 24.00

PENNE

w. Classic Bolognese Sauce 28.00

POLLO PANINI

Grilled Chicken Breast, Tomato, Provolone,
Arugula & Pesto Aioli 25.00

BIANCA PIZZA

Fontina, Mozzarella, Prosciutto Di Parma
& Arugula 26.00

MARGHERITA PIZZA

Fresh Mozzarella & Parmesan
w. Crushed Tomato Sauce & Basil 25.00

RISOTTO

Roasted Chicken, Mushrooms, Spinach
& Parmesan Cheese 28.00

LINGUINE DI MARE

Manila Clams, Prawns, Mussels, Calamari,
Fresh Fish & Spicy Tomato Sauce 33.00

POLLO MILANESE ALLA PARMIGIANA

Breaded Chicken Cutlet w. Parmesan,
Mozzarella, Marinara Sauce, Arugula
& Cherry Tomato Salad 31.00

SALMONE

Grilled Salmon w. Roasted Potatoes,
Sautéed Vegetables & Lemon Caper Sauce 35.00

DESSERT

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake
& Vanilla Gelato

TIRAMISU

'Pick me up' the Traditional Italian Dessert

BRIOCHE

Brioche, Apple & Sultana Budino
w. Bourbon Caramel & Vanilla Gelato

PANNA COTTA

Vanilla "Cooked Cream"
& Balsamic Marinated Strawberries

LEMON SEMIFREDDO

Lemon Semifreddo, Raspberry Sauce

GELATO Y SORBETTO

Seasonal Selections

PIATTI

PRIVATE DINING - FAMILY STYLE LUNCH

Menu items served on platters to be shared for a more informal gathering

MENU ONE

24.00 PER GUEST

INSALATA

(Select Two)

MISTI

Garden Lettuces, Cherry Tomatoes, Cucumbers, Red Onions & Red Wine Vinaigrette

CAESAR

Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

PRONTI

"Chopped" Salad, Romaine, Kalamata Olives, Cucumbers, Pinenuts, Blue Cheese Dressing

PASTA PENNE

Grilled Summer Vegetables & Basil Pesto

FRUTTA

Mixed Seasonal Fruit Salad & Mint Crema

PANINI

(Select Two)

All Panini Served on Rustic Home-Made Focaccia Bread

SALSICCE

Spicy Italian Sausage, Peppers, Onions & Tomatoes

POLLO

Grilled Chicken Breast, Pesto Aioli, Arugula, Tomatoes & Provolone Cheese

BLT

Apple Bacon, Pesto Aioli, Tomatoes & Butter Lettuce

VERDURE

Grilled Eggplant, Roasted Red Peppers, Caramelized Onions, Goat Cheese & Basil Pesto

MANZO

Roasted Tri-Tip, Grilled Onions, Lettuce & Fresh Mozzarella

DOLCE

TIRAMISU

'Pick me up' the Traditional Italian Dessert

VANILLA GELATO

MENU TWO

32.00 PER GUEST

ANTIPASTI

ANTIPASTO DELLA CASA

Prosciutto di Parma, Salami, Crostini Misti, Italian Cheeses, Marinated Artichokes, Marinated Mushrooms & Roasted Peppers

MISTI

Garden Lettuces, Cherry Tomatoes, Cucumbers, Red Onions, Goat Cheese Crostini & Red Wine Vinaigrette

PRIMI

CANNELLONI

Veal, Spinach & Ricotta Cannelloni, Marinara & Mushrooms

PENNE

Classic Bolognese Sauce

SECONDI

POLLO

Chicken Breast & Mushrooms Cream Sauce

MAIALE

Grilled Pork Tenderloin & Marsala Glaze

PATATE

Roasted Garlic Mashed Potatoes

FAGIOLI

Green Beans w. Garlic Butter & Almonds

DOLCE

TIRAMISU

'Pick me up' the Traditional Italian Dessert

VANILLA GELATO

PIATTI

PRIVATE DINING - DINNER

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

FIRST COURSE

(Select Two)

MISTI

Organic Mixed Greens, Cucumber, Red Onion
& Red Wine Shallot Vinaigrette

CAESAR CLASSICA

Whole Leaf Romaine, Parmesan, White Anchovy, Garlic
Croutons & Caesar Dressing

PRONTI

Maytag Blue Cheese, Kalamata Olives, Cucumbers,
Pine Nuts & Red Wine Shallot Vinaigrette

RUCOLA

Baby Arugula, Shaved Fennel, Feta Cheese,
Toasted Walnuts & Citrus Vinaigrette

MELA

Apples, Butter Lettuce, Gorgonzola, Candied Pecans
& Red Wine Shallot Vinaigrette

ZUPPA DI VONGOLE

Tomato, Clams & Vegetables

SPINACI

Baby Spinach, Roasted Bell Peppers, Shaved Parmesan
& Balsamic Vinaigrette

SECOND COURSE

(Select Three)

RAVIOLI

House-Made Spinach & Ricotta Ravioli
w. Tomato Cream Sauce 38.00

RISOTTO

Wild Mushrooms, Chicken, Spinach
& Parmesan Cheese 38.00

PENNE

Classic Bolognese Meat Ragù
& Ricotta Cheese 36.00

STROZZAPRETTI

Twisted Pasta, Chicken & Prosciutto
Meat Balls, Mushrooms & Tomato Soffritto 38.00

CANNELLONI

Veal, Spinach & Ricotta Cannelloni
w. Marinara Sauce & Mushrooms 38.00

SALTIMBOCCA

White Veal Stuffed w. Prosciutto, Sage & Fontina,
Roasted Potatoes, Spinach & Demi Sauce 42.00

POLLO

Rotisserie Chicken w. Garlic Mashed Potatoes
& Natural Juices 40.00

BISTECCA

Grilled Rib Eye w. Mashed Potatoes,
Broccoli & Balsamic Reduction 46.00

BRANZINO

Wood Fired Seabass w. Sautéed Vegetables,
Roasted Potatoes & Lemon Caper Sauce 44.00

SALMONE

Grilled Salmon, Rapini, Red Bell Peppers,
Yukon Gold Potatoes & Tomato-Olive Sauce 45.00

DESSERT

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake
& Vanilla Gelato

TIRAMISU

'Pick me up' the Traditional Italian Dessert

BRIOCHE

Brioche, Apples, Sultana Budino
w. Bourbon Caramel & Vanilla Gelato

PANNA COTTA

Vanilla "Cooked Cream"
& Balsamic Marinated Strawberries

LEMON SEMIFREDDO

Lemon Semifreddo, Raspberry Sauce

GELATO Y SORBETTO

Seasonal Selections

PIATTI

PRIVATE DINING - FAMILY STYLE DINNER

Menu items served on platters to be shared for a more informal gathering

MENU ONE

39.00 PER GUEST

ANTIPASTI

ANTIPASTO DELLA CASA

Prosciutto di Parma, Salumi, Crostini Misti, Italian Cheeses, Marinated Artichokes, Marinated Mushrooms & Roasted Peppers

MISTI

Garden Lettuces, Cherry Tomatoes, Cucumbers, Red Onions & Red Wine Shallot Vinaigrette

PRIMI

LINGUINE

Garlic Vegetables & Pecorino Cheese

PENNE

Classic Bolognese Sauce

SECONDI

POLLO

Chicken Breast w. Mushroom Cream Sauce

MAIALE

Grilled Pork Tenderloin w. Marsala Glaze

PATATE

Roasted Garlic Mashed Potatoes

FAGIOLI

Green Beans w. Garlic Butter & Almonds

DOLCE

TIRAMISU

'Pick me up' the Traditional Italian Dessert

BRIOCHE

Apple Bread Pudding w. Bourbon Caramel

MENU TWO

45.00 PER GUEST

ANTIPASTI

ANTIPASTO DELLA CASA

Prosciutto di Parma, Salami, Crostini Misti, Italian Cheeses, Marinated Artichokes, Marinated Mushrooms & Roasted Peppers

CAESAR

Romaine, Grana Padano, Toasted Crostini & Garlic Anchovy Dressing

PRIMI

AMATRICIANA

Penne, Pancetta, Onions, Spicy Tomato Sauce & Pecorino Cheese

PENNE TOMATO

Garlic, Black Olives & Basil Pesto

SECONDI

MANZO

Grilled Beef Tenderloin w. Port Sauce

SPADA

Grilled Swordfish w. Puttanesca Sauce

PATATE

Rosemary Roasted Yukon Gold Potatoes

VERDURE

Sautéed Seasonal Vegetables

DOLCE

CIOCCOLATA

Warm Bittersweet Chocolate Cake, Chocolate Sauce, Mint Gelato & Whipped Crema

BRIOCHE

Apple Bread Pudding w. Bourbon Caramel

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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 and vary depending on day of the week, time of day, or time of year. During the month of December the minimums will go up.

Guest Guarantee

- On days and times of year when minimums do not apply, final guest counts are to be provided at least 72 hours prior to any event. If less than the number of people confirmed attend 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 \$20.00 per 750ml bottle.
- Cake cutting fee is \$2.00 per person
- Screen rental is \$25.00.

Extras

- We can provide special table décor – flowers, candles, etc. Just ask us!

Kids

- We are very “kid friendly” and have menus that will appeal to them.

Deposit

- A \$250.00 deposit is required to book any of the private rooms. Deposits are non-refundable if cancellation occurs within 7 days notice of the event date. Our receipt of this signed contract and the credit card deposit form is considered a confirmed reservation. In December the deposit is \$500.00 and non-refundable.

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 8.25% tax. Payment is due in full on the day of the scheduled event.

For more information please call Piatti Restaurant in Carmel at 831.625.1766

PIATTI

Directions

From Highway 101 South/Los Angeles/ Santa Barbara

- Exit Right at 156 West toward Monterey Peninsula
- Merge on to CA-1 South toward Monterey
- Drive on CA-1 South for about 16 miles
- Exit Right at Ocean Avenue
- At second stop sign turn Right on Junipero
- Come to the first stop sign on Junipero and Piatti is located diagonally to your left across the street on the corner (6th Avenue)

From Highway 101 North/San Jose/San Francisco

- Exit Right at 156 West toward Monterey Peninsula
- Merge on to CA-1 South toward Monterey
- Drive on CA-1 South for about 16 miles
- Exit Right at Ocean Avenue
- At second stop sign turn Right on Junipero
- Come to the first stop sign on Junipero and Piatti Restaurant is located diagonally to your left across the street on the corner (6th Avenue)