



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.

Davina Spraggins-Ricci
Special Events Coordinator

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WELCOME TO PIATTI SACRAMENTO!

Whether you're planning a social gathering or corporate business meeting, black tie or casual, Piatti Sacramento in the Pavilions invites you to let them help plan your ideal event. Our skilled staff, dedicated private event manager and years of experience ensure that your event will be perfectly executed.

Piatti Sacramento has been serving rustic Italian cuisine for 17 years. Our Executive Chef Ryan O'Malley combines the freshest local ingredients with classic Italian Trattoria recipes for a modern take on old world Italy. Piatti also features a full service bar with an extensive list of California and Italian wines.

Piatti Sacramento offers three areas for your private dining enjoyment. The private dining room features a gas burning fireplace, plantation shutters, original art, and Tuscan style accents and can accommodate up to 45 guests for a seated dinner or up to 70 guests for a cocktail reception. There is also a pull down screen: perfect for business presentations or slideshows.

The Atrium, accommodating 35 guests year round, 40 guests during warmer weather, has a view of the beautifully lit Pavilions courtyard with waterfall fountains and ambient lighting. During the winter months, the atrium is fully enclosed with glass windows and temperature controlled with heaters. During the warmer months, the windows are removed for an outdoor dining effect with mounted fans.

The Fair Oaks Terrace has a tranquil garden surrounding. A vine covered trellis, a glass ceiling, and colorful planters and trees complete this Bridal and Baby Shower favorite which accommodates up to 25.

Piatti Sacramento also offers full service event planning and catering to your offsite location. We can arrange everything from food to flowers, tables to tents, and logistics to limousines. Let Piatti take the stress out of your next event! We are ready for groups with as many as 300 or as few as 10. We will come to your home or office and handle everything from start to finish!

For more information, please contact us directly at (916) 649-8885

PIATTI

PRIVATE DINING - ANTIPASTI

ANTIPASTI

(Approximately 15 Pieces)

BIGNE Warm Asiago & Parmesan Cheese Puffs	32
CROSTINI Thin Sliced Wagyu Beef, Arugula & Horseradish Crema	34
ARANCINI Porcini & Fontina Cheese Risotto Cakes	32
CROSTATA Roasted Mushroom & Fontina Tartlets	34
INVOLTINI Hand Pulled Mozzarella, Prosciutto di Parma & Arugula	34
FUNGHI CON SALSICCIA Roasted Cremini Mushrooms Stuffed w. Italian Sausage & Fontina Cheese	34
PIZZA Assorted (3) Pizza Platter	34
INSALATA DI POLLO Roasted Chicken w. Gorgonzola, Pine Nuts, Currants & Gem Lettuce Cups	35
FRITTO MISTO Fresh Monterey Fried Squid, Fennel & Onions w. Lemon Caper Sauce	35
SPIEDINI Marinated Beef Skewers w. Salsa Verde & Aioli	36
POLPETTINI Pork & Ricotta Meatballs Braised in Tomato Sauce w. Pecorino Romano	36
GAMBERI CON PANCETTA Grilled Pancetta Wrapped Shrimp w. Chili Aioli	45
GRANCHIO Dungeness Crab Cakes w. Meyer Lemon Aioli	45
OSTRICA Fresh Shucked Oysters w. Mignonette, Cocktail Sauce & Lemon	42

RECEPTION PLATTERS

(Serves 20–24 Guests)

BAGNA CAUDA "Warm Bath", Garlic, Anchovy & Butter Fondue w. Roasted Winter Vegetables & Artisan Bread	60
ANTIPASTI An Assortment of Artisan Salumi & Cheeses, Marinated Olives & Preserved Vegetables	75
GAMBERI Chilled Shrimp (50) Served w. Cocktail Sauce & Fresh Lemon	100
FORMAGGI Selection of California & Italian Artisan Cheese, Mostarda di Cremona, Candied Walnuts & Fig-Anise Crostini	85
FRUTTI DI MARE Chilled Platter of Prawns, Dungeness Crab Salad, Oysters, Clams, Cured Salmon & Marinated Mussels on Shaved Ice w. Cocktail Sauce, Mignonette, Saffron Cream & Lemons	250
DOLCE PLATTERS (Serves 20–24 Guests)	
DOLCI Assorted Pastry Platter, Including Bittersweet Chocolate Cake, Bread Pudding, Tiramisu, House Made Biscotti & Cookies	120
BISCOTTINO Assortment of Mini House-Made Cookies	32

PIATTI

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

PRIVATE DINING - LUNCH

ANTIPASTI & INSALATA

(Select Two)

BRUSCHETTA

Charred Bread, Delicata Squash, Ricotta & Local Honey

ZUPPA DEL GIORNO

Tuscan Vegetable & Bread Soup w. Local Olive Oil

CAESAR

Romaine, Shaved Grana Padano, Crostini
& Garlic Anchovy Dressing

MISTA

Garden Lettuces, Breakfast Radish, Red Onion & Red
Wine Vinaigrette

PRONTI

Romaine, Salami, Chickpeas, Olives, Artichokes,
Provolone, Red Peppers, Crostini, Parmesan & Herb
Vinaigrette

SECONDI

(Select Three)

CAESAR CON POLLO

Grilled Range Chicken Breast, Romaine, Shaved
Grana Padano, Crostini & Garlic Anchovy Dressing 32

PRONTI CON POLLO

Grilled Range Chicken Breast, Romaine, Salami,
Chickpeas, Olives, Artichokes, Provolone, Peppers,
Crostini, Parmesan & Herb Vinaigrette 32

INSALATA DI POLLO

Roasted Chicken, Pine Nuts, Currants, Gorgonzola,
Gem Lettuce & Red Wine Vinaigrette 32

POLLO PANINI

Grilled Range Chicken Breast, Aioli,
Arugula-Walnut Pesto & Goat Cheese 29

PROSCIUTTO COTTO

Artisan Ham, Dijon Mustard, Asiago Cheese
on Toasted Pugliese Bread 28

LEMON RAVIOLI

House-Made Spinach & Ricotta Ravioli,
Lemon Cream & Citrus Gremolata 32

ORECCHIETTE

"Little Ear" Pasta, Fennel Sausage, Tomato, Rapini
& Pecorino Romano 33

BUCATINI

Pork & Ricotta Meatballs Braised in Tomato
Sauce w. Parmesan 32

TAGLIATELLE

House-Made Egg Pasta, Classic Bolognese Ragu
& Pecorino Romano 32

CANNELLONI

Chicken, Leek, Fontina, Porcini Bechamel
& Grana Padano 33

RISOTTO

Chef's Daily Inspiration 34

SCALLOPINE DI POLLO

Range Chicken Breast & Prosciutto w. Parmesan
Polenta, Braised Swiss Chard & Natural Jus 37

SOGLIOLE

Pan Roasted Local Petrale Sole, Fingerling Potato,
Rapini & Salsa Salmoriglio 40

BISTECCA

Range-Fed Hanger Steak, Tuscan Kale, Gold
Potatoes & Local Olive Oil 41

DOLCI

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake,
Chocolate Sauce & Whipped Crema

TIRAMISU

'Pick me up' The Traditional Italian Dessert

BUDINO

Warm White Chocolate, Brandy Soaked Pears Bread
Pudding w. White Chocolate Sauce & Whipped Crema

SEMIFREDDO

Amaretti Cookies & Cream Semifreddo w. Chocolate
Sauce & Sliced Almonds

PIATTI

Entrée Price Includes Three Courses
Four Course Menu Available at Adjusted
Price

PRIVATE DINING - DINNER

ANTIPASTI & INSALATA

(Select Two)

BRUSCHETTA

Charred Bread, Delicata Squash, Ricotta & Local Honey

ZUPPA DEL GIORNO

Tuscan Vegetable & Bread Soup w. Local Olive Oil

CAESAR

Romaine, Shaved Grana Padano, Crostini
& Garlic Anchovy Dressing

MISTA

Garden Lettuces, Breakfast Radish, Red Onion & Red
Wine Vinaigrette

PRONTI

Romaine, Salami, Chickpeas, Olives, Artichokes,
Provolone, Red Peppers, Crostini, Parmesan & Herb
Vinaigrette

SECONDI

(Select Three)

RAVIOLI

House-Made Spinach & Ricotta Ravioli,
Lemon Cream & Citrus Gremolata

34

BUCATINI

Pork & Ricotta Meatballs Braised in Tomato Sauce
w. Parmesan

34

TAGLIETELLE

House-Made Egg Noodle w. Classic Bolognese
Ragu & Grano Padano

34

CANNELLONI

Chicken, Leek, Fontina, Porcini Bechamel
& Grana Padano

35

ORECCHIETTE

"Little Ear" Pasta, Fennel Sausage, Tomato,
Rapini & Pecorino Romano

35

RISOTTO DEL GIORNO

Chef's Daily Inspiration

36

POLLO AL MATTONE

Wood Grilled Range Chicken "Under a Brick"
w. Runner Beans, Tuscan Kale & Poultry Sugo

38

MAIALE

Duroc Pork Loin Chop, Farro, Root Vegetables
& Pork Sugo

39

SOGLIOLE

Pan Roasted Local Petrale Sole, Fingerling Potato,
Rapini & Salsa Salmoriglio

42

AGNELLO

Slow Roasted Pure Grass Fed Lamb Shoulder,
Parmesan Polenta, Root Vegetables & Gremolata

42

FILETTO

Grilled Beef Filet w. Potato Leek Gratinata,
Tuscan Kale & Red Wine Sauce

49

DOLCI

(Select Two)

CIOCCOLATA

Warm Bittersweet Chocolate Cake, Chocolate Sauce
& Whipped Crema

TIRAMISU

'Pick me up' The Traditional Italian Dessert

BUDINO

Warm White Chocolate & Brandy Soaked Pears Bread
Pudding w. White Chocolate Sauce & Whipped Crema

SEMIFREDDO

Amaretti Cookies & Cream Semifreddo w. Chocolate
Sauce & Sliced Almonds

PIATTI

PRIVATE DINING

PIZZA

26 PER GUEST
15 GUEST MINIMUM

INSALATA

(Select One)

MISTA

Garden Lettuces, Breakfast Radish, Red Onion & Red Wine Vinaigrette

CAESAR

Romaine, Shaved Grana Padano, Crostini & Garlic Anchovy Dressing

PIZZA

(Select Three)

MARGHERITA

Fresh Mozzarella, Parmesan, Crushed Tomato Sauce, Basil & Local Olive Oil

SALSICCIA

Italian Fennel Sausage, Garlic, Parsley, Mozzarella, Crushed Tomato Sauce & Pecorino Romano

BIANCO

House-Made Mozzarella, Fontina, Garlic, Prosciutto, Arugula & Local Olive Oil

NAPOLETANA

Crushed Tomato Sauce, Nicoise Olives, Capers, Calabrian Chilies, Oregano & Parmesan

DIAVOLA

Tomato Sauce, Mozzarella, Artisan Pepperoni, Garlic & Calabrian Chilies

PESTO

Basil Pesto, Tomatoes, Grilled Scallions & Fresh Mozzarella

DOLCI

TIRAMISU

Traditional Layered Espresso, Vanilla Biscotti & Mascarpone "Sponge Cake"

BISCOTTI

Assorted Italian Cookies

FAMILY STYLE

42 PER GUEST
15 GUEST MINIMUM

ANTIPASTI DELLA CASA

INSALATA

(Select One)

MISTA

Garden Lettuces, Breakfast Radish, Red Onion & Red Wine Vinaigrette

CAESAR

Romaine, Shaved Grana Padano, Crostini & Garlic Anchovy Dressing

PRIMI

(Select One)

RAVIOLI

House-Made Spinach & Ricotta Ravioli w. Lemon Cream & Citrus Gremolata

PENNE

Classic Bolognese Sauce & Parmesan

RIGATONI

Pork & Ricotta Meatballs Braised in Tomato Sauce

SECONDI

(Select Two)

Served with Rosemary Roasted Fingerling Potatoes & Market Vegetables

SCALLOPINE DI POLLO

Range Chicken Breast & Prosciutto di Parma

POLLO AL MATTONE

Wood Grilled Range Chicken "Under a Brick" w. Poultry Sugo

BISTECCA

Grilled Hanger Steak w. Salsa Verde

SCAMPI

Sautéed Shrimp w. White Wine, Garlic & Parsley

SOGLIOLE

Pan Seared Petrale Sole w. Salsa Salmoriglio

DOLCI

TIRAMISU

Traditional Layered Espresso, Vanilla Biscotti & Mascarpone "Sponge Cake"

BISCOTTI

Assorted Italian Cookies

PIATTI

PRIVATE DINING - BRUNCH

Prices following entrée course choices reflect the cost of your meal. Brewed coffee, iced tea, soft drinks are additional.

FOR THE TABLE

SEASONAL FRUITS & BERRIES

FRESH BAKED BREAKFAST BREADS

ENTRÉE

(Select Four)

TOSTO FRANCESE CON FRUTTA

Cinnamon French Toast, Seasonal Fruit & Whipped Vanilla Mascarpone 22

BENEDETTO

Two Poached Farm Eggs, Artisan Ham, Grilled Bread, Hollandaise & Roasted Potatoes 23

CALABRESE

Two Poached Farm Egg, Calabrese Sausage, Grilled Bread, Herb Hollandaise & Roasted Potatoes 24

UOVA CON POLENTA

Baked Farm Eggs on Parmesan Polenta, Forest Mushrooms, Savoy Spinach & Tomato Sauce 24

FRITTATA

Baked Farm Egg Frittata, Asparagus, Forest Mushrooms & Fontina served w. Roasted Potatoes 22

BISTECCA CON UOVA

Porcini Rubbed Wagyu Skirt Steak, Two Farm Eggs Any Style, Roasted Potatoes & Herb Hollandaise 33

RAVIOLI

House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 25

CAESAR CON POLLO

Grilled Chicken, Romaine, Shaved Parmesan, Toasted Crostini & Garlic Anchovy Dressing 21

PRONTI CON POLLO

Chopped Chicken Salad: Romaine, Salami, Chickpeas, Olives, Artichokes, Provolone, Roasted Peppers, Crostini, Parmesan & Herb Vinaigrette 24

INSALATA DI POLLO

Roasted Chicken, Pine Nuts, Currants, Gorgonzola, Gem Lettuce & Red Wine Vinaigrette 24

POLLO PANINI

Grilled Range Chicken Breast, Roasted Tomatoes, Arugula Walnut Pesto & Goat Cheese 20

SOGLIOLO

Local Petrale Sole, Fingerling Potato, Rapini & Salsa Salmoriglio 33

Seasonal Menu Subject to Change
Call 916-649-8885 for More Information

PIATTI

WINE LIST

VINI BIANCHI

SPARKLING WINE & CHAMPAGNE	BTL
Mionetto Prosecco, Veneto, NV	32
Bisol "Jeio" Prosecco Brut, Veneto, NV	38
Bortolomiol Prosecco Prior Brut, Treviso, NV	42
Gloria Ferrer, Sonoma Brut, NV	40
Roederer Estate Brut, Anderson Valley, NV	49
Roederer Estate Brut Rose, Anderson Valley, NV	48
Veuve Clicquot "Yellow Label" Brut Champagne, NV	78

ITALIAN WHITE WINE

Benvolio Pinot Grigio, Friuli, 2008	28
Terramia Pinot Grigio, Toscana, 2010	24
Montessor Bianco Del Nago, Veneto, 2008	22
Filus Torrontes, Argentina, 2010	28
Allegrini Soave Classico, Veneto, 2008	38
Feudi di San Gregorio Fiano di Avellino, Campania, 2007	44
Terredora di Paola Falanghina, Campania, 2010	38

ROSÉ / SAUVIGNON BLANC / OTHER WHITES

"Available" (Sauvignon Blanc/Moscato), Napa Valley, 2010	27
Geyser Peak Sauvignon Blanc, California, 2009	32
Honig Sauvignon Blanc, Napa Valley, 2010	38
Saracina Sauvignon Blanc, Mendocino County, 2009	48
Chateau Ste. Michelle Riesling, Washington, 2010	26

CHARDONNAY

Piatti Private Label, California, NV	26
Wente Riva Ranch, 2009	40
Edna Valley "Paragon," San Luis Obispo, 2009	34
Bonterra "Organic", Mendocino, 2009	35
Morgan Highland Chardonnay, SLH 2010	45
Twisted Rivers, Russian River, 2010	45
La Crema, Sonoma Coast, 2009	46
Sonoma Cutrer, Russian River Ranches, 2009	48
Frank Family, Napa Valley, 2009	58
Rombauer, Carneros, Napa Valley, 2009	58
Grgich Hills Estate, Napa Valley, 2008	70

Vintages Subject to Change 092811
Corkage charge is \$15 per 750ml bottle

Menus printed on 100% Post Consumer Recycled Paper

VINI ROSSI

ITALIAN RED WINE	BTL
Contemassi Chianti, Toscana, 2009	25
Contemassi "Super Tuscan", Toscana, 2007	27
Masseria del Fauno Primitivo, Puglia, 2009	26
Masseria del Fauno Nero d'Avola, Sicilia, 2009	26
Montessor Nero del Nago, Veneto, 2009	22
Ruffino Chianti Superiore, Tuscany, 2009	30
Marchesi de Frescobaldi, Nipozzano Chianti Riserva, 2007	42
Villa Antinori "Toscano" Super Tuscan, 2007	48
Sasso Nero Rosso di Montalcino, Toscana, 2005	40
Masi Campofiorin, Veneto, 2006	38
'Amarone' Allegrini Palazzo della Torre, Veneto, 2007	42

PINOT NOIR

Jekel, Monterey County, 2009	36
Carmel Road, Monterey, 2008	38
Morgan Twelve Clones Pinot Noir, SLH 2009	45
Acacia, Carneros 2008	48
Robert Stemmler, Carneros, 2008	52
Adelsheim, Willamette Valley, Oregon, 2009	68
Emeritus, Russian River, 2007	68

MERLOT

Stags' Leap Winery, Napa Valley, 2008	50
Franciscan, Napa Valley, 2006	38
Piatti Private Label, California, NV	27

ZINFANDEL / SYRAH / OTHER REDS

Rosenblum Zinfandel, Contra Costa, 2007	42
Seghesio Zinfandel, Sonoma County, 2008	48
Frank Family Zinfandel, Napa Valley, 2008	44
Simone Guisto Syrah, El Dorado County, 2007	34
Boeger Barbera, El Dorado County, 2008	32
Evohe Garnacha "Vinas Viejas", 2009	24
Barrel 27 Granache, Santa Barbara, 2007	46

CABERNET SAUVIGNON / BLENDS

Piatti Private Label, California, NV	27
Berryessa Gap "Tradition", Yolo County, 2006	44
Ferarri Carano, Alexander Valley, 2008	52
Provenance, Rutherford, Napa Valley, 2007	60
Taken, Napa Valley, 2008	65
Frank Family, Napa Valley, 2008	80
Silver Oak, Alexander Valley, 2006	100
Cain Concept Library Edition, Napa Valley, 2001	115
Cain Five, Napa Valley, 2005	180

PIATTI

PRIVATE DINING – OFFSITE BUFFET
45.00 PER PERSON

SALADS

(Select Two)

CAESAR

Chopped Romaine, Shaved Parmesan, Crostini & Garlic Anchovy Dressing

PRONTI

Chopped Salad, Romaine, Salami, Chickpeas, Olives, Artichokes, Provolone, Red Peppers, Crostini, Parmesan & Herb Vinaigrette

MISTA

Garden Lettuces w. Cherry Tomatoes, Cucumber, Red Onion, Herbs & Red Wine Vinaigrette

CAPRESE

Heirloom Cherry Tomatoes, Hand Pulled Mozzarella, Local Olive Oil & Aged Balsamic

PASTA

(Select One)

RAVIOLI

House Made Spinach & Ricotta Ravioli w. Lemon Cream & Citrus Gremolata

BOLOGNESE

Penne Pasta w. Classic Meat Ragù

RIGATONI "ALLA AMATRACIANA"

House-Cured Pancetta, Onion, Tomato & Pecorino Romano

ENTRÉE SELECTIONS

(Select One)

Accompanied with Fresh Vegetables, Bread & Butter

BEEF & PORK MEATBALLS

Braised in Savory Tomato Sauce

PAN ROASTED SALMON

Roasted Corn & Cherry Tomato Salsa

POLLO ALLA PICATTA

Boneless Rocky Junior Natural Chicken Breast w. Lemon & Crisp Capers

CARVING STATION

(Select One)

ROAST TURKEY BREAST INVOLTINI

Stuffed w. Sausage, Bread, Pine Nuts & Currants

PORCHETTA

Slow Rosted Pork w. Mustard Spiced Fruit

SLOW ROASTED RIBEYE

Horseradish Crema & Natural Jus

ROASTED LEG OF LAMB

Salsa Verde & Natural Jus

DESSERTS

(Select Two)

TIRAMISU

ASSORTED HOUSEMADE COOKIES & BISCOTTI

CROSTATA

Warm "Apple Hill" Apple Tart w. Spiced

PANNA COTTA

Silky Vanilla Custard Served w. Seasonal Fruit

Plus Sales Tax & 20% Gratuity

PIATTI

PRONTO PIATTI CATERING MENU

Pronto Piatti means exactly that, we drop & go. We deliver and set up your order and make sure everything is party perfect before departing.

PLATTERS SERVE APPROXIMATELY 20

CHILLED PLATTERS

Served Chilled or Room Temperature

ARTISAN CHEESE PLATTER Fig Conserva & Crostini	140
CHILLED SHRIMP Spicy Roasted Tomato Sauce & Lemon	200
ORECCHIETTE PASTA SALAD Sun Dried Tomato, Capers, Basil & Red Wine Vinaigrette	80
CHERRY TOMATO SALAD Cherry Tomatoes, Fresh Mozzarella, Pesto & Pine Nuts	85
HOUSE SMOKED SALMON Arugula & Mustard Caper Vinaigrette	200
CAESAR SALAD Garlic Anchovy Dressing & Croutons	90
GRILLED SEASONAL VEGETABLES Served with Balsamic Vinaigrette	75
MEDITERRANEAN CHICKEN SALAD Sun Dried Tomato, Mint, Feta, Cracker Bread & Olive	100
ENDIVE SALAD Endive, Grilled Chicken, Carrot, Almond, Apple & Champagne Vinaigrette	100
ORGANIC BABY LETTUCE & GREENS Hazelnuts, Currants & Gorgonzola Vinaigrette	65
FLAT BREAD PANINI Choice of Chicken, Tri-Tip, Vegetarian, or Club	135

HOT PLATTERS

Served in Chafing Dishes

BEEF & PORK MEATBALLS Savory Tomato Sauce & Shaved Pecorino Romano	140
RIGATONI Classic Bolognese Sauce	130
HOUSE MADE RAVIOLI Spinach & Ricotta Ravioli with a Lemon Cream Sauce	185
HERB ROASTED CHICKEN Wild Mushrooms & Broccolini	150
SEARED SALMON Fregola Sardinia, Spinach & Lemon Vinaigrette	220
HOUSE MADE CANNELLONI Beef, Porcini Mushroom & Fontina Cheese	165
SPICY LAMB SAUSAGE Roasted Peppers, Grilled Onions & Creamy Polenta	175

Items are delivered to you on disposable platters and chafing dishes. For a minimal charge Piatti supplies disposable plates, napkins & all utensils. Gratuity charge of 20% added to order. Orders totaling less than \$175.00 result in delivery charge of \$20.00. Orders with a total of \$175.00 or more receive complimentary delivery.

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 rooms privately, \$300 for lunch & \$500 for dinner. Minimums are based on food and beverage consumption expenditures before tax or service charges and vary depending on time of year. During the month of December the minimums charges 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 shows up to the event, the party will still be charged according 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 \$2 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 \$250 deposit is required to book any of the private rooms. Deposits are non-refundable if cancellation occurs within than 7 days notice of the event date. Our receipt of a signed contract and the credit card deposit form is considered a confirmed reservation. In December the deposit is \$500 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 7.75% tax. Payment is due in full on the day of the schedule event.

DIRECTIONS TO PIATTI SACRAMENTO

571 Pavilions Lane, Sacramento, CA 95825

FROM I-80 AND DOWNTOWN

Take Hwy 50 East towards South Lake Tahoe. Take the Howe Ave. and Power Inn Exit staying left. Turn left and follow Howe Ave. to Fair Oaks Blvd. Turn right onto Fair Oaks. We are located about 200 yards on your left in the Pavilions Shopping Center.

FROM ROSEVILLE AUBURN AREA:

Take I-80 West to Business 80. Exit left onto Arden Way. Follow Arden Way until you reach Howe Ave. Make a right turn and follow Howe 'til you reach Fair Oaks Blvd and turn left. We are located about 200 yards on your left in the Pavilions Shopping Center

