

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.

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625 Redwood Highway
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PRIVATE DINING AT PIATTI MILL VALLEY

Stunning views of Richardson's Bay and Mt Tamalpais provide a picturesque backdrop for your event at Piatti. Our Fireside Room offers intimacy in a comfortable and private setting; our patio connects you to the beauty and nature of Marin County and our Atrium offers you the best of both worlds with modern luxury and incredible views.

Private Dining Capacity:

Fireside Room: 42 seated guests and 55 standing

The Patio: 30 seated guests and 50 standing

Atrium: 90 seated guests and 120 standing

Menus:

Lunch

We've designed our banquet menus to give you the most flexibility and options when planning your event. Our quick, informal weekday business lunch offers you the ability to provide your team with a delicious 3-course meal, without sacrificing too much time outside of the office. Our multi-course private plated lunch options give you more choices, making them perfect for special occasions such as birthdays or anniversaries, celebrations, showers and receptions.

Dinner

Our dinner menus are designed to provide the most variety and options for your special event. From rehearsal dinners to birthdays, anniversaries and holiday parties, to full wedding reception buy-outs, our dinner menus are certain to meet your needs. In addition to our 3-course and 4-course menu options, we provide a truly unique 5-course Chef's Farmers Market Menu for the ultimate farm-to-table experience.

For all of your Private Dining needs, please contact: Banquet Manager Kristin Lehmkuhl.

Phone: 415 786-1576

Fax: 415 380-2530

Email: klehmkuhl@piatti.com

We look forward to welcoming you to Piatti and creating a personalized event that is perfect for you.

PIATTI

PRIVATE DINING - RECEPTION ANTIPASTI

(Approximately 15 pieces per order serves 15-20 people)

Soup Chef's Market Inspired Soup Shooters 26

Crostini Slow Cooked Herb Tomato, House Pulled Fresh Mozzarella 36

Beet Salad Roasted Beets, Endive Spears, Goat Cheese Dressing, Poppy Seeds 36

Chicken Salad Gem Lettuce Cups, Currants, Chicken, Pine Nuts, Blue Cheese 38

Caprino Baked Goat Cheese, Crispy Flatbread, Roasted Tomato 32

Pizza Assorted Seasonal Pizza 40

Arancini Truffled Mushroom Risotto Balls 40

Salmone Smoked Salmon Flatbread, Capers, Mascarpone 40

Shrimp Cornmeal Fried Shrimp, Red Pepper Remoulade 45

Crabcakes Dungeness Crab Cakes, Lemon Aioli 45

Sliders Pork & Ricotta Meatball Sliders 42

RECEPTION PLATTERS

(Full platter serves 20-24 guests, approximately 40 tastes)

Antipasti Prosciutto, Coppa, Salami, Grana Padano, Olives, Marinated Artichoke 95 Half Platter 50

Verdure Marinated & Grilled Seasonal Market Vegetables 85 Half Platter 45

Seafood Dungeness Crab Salad, Smoked Salmon Flatbread, Shrimp Cocktail, Ahi Tuna Tartare, Crostini 175

Dolci House-made Spiced Pistachio Cookies, Lemon Shortbread Cookies, Tiramisu, Biscotti, Salted Sweet Cream Filled Chocolate Cups 120 Half Sized Platter 65

PIATTI

PRIVATE DINING - BUSINESS LUNCH

Twenty Five Dollars per person (Monday-Friday Only)

FIRST COURSE *(select one)*

Daily Soup Chef's Market Inspired Daily Soup

Mista Organic Market Lettuces, Sky Hill Farms Goat Cheese Crostini, Herb Vinaigrette

Caesar Romaine, Grana Padano Parmesan, Toasted Crostini, Garlic Anchovy Dressing

SECOND COURSE *(select two)*

Strozzapreti Bolognese, Grana Padano, California Olive Ranch XVOO

Ravioli Spinach-Ricotta Ravioli, Lemon Cream, Citrus Gremolata

Prosciutto Panini Zoe's Black Forest Ham, Dijon, Sweet Onion-Black Olive Conserva, Asiago

THIRD COURSE *(select one)*

Gelato Vanilla, Chocolate, Seasonal Flavor or Sorbet

Cookies Spiced Pistachio, Minted Lemon Shortbread, Biscotti

Due to seasonal availability, this menu is subject to change

PIATTI

PRIVATE DINING LUNCH – MENU ONE

Three Courses

Thirty One Dollars per person

FIRST COURSE *(select one)*

Daily Soup Chef's Market Inspired Daily Soup

Mista Organic Market Lettuces, Sky Hill Farms Goat Cheese Crostini, Herb Vinaigrette

Caesar Romaine, Grana Padano Parmesan, Toasted Crostini, Garlic Anchovy Dressing

Pronti Romaine, Salami, Chickpeas, Olives, Peppers, Artichokes, Provolone, Crostini, Herb Vinaigrette

Arugula Wild Arugula, Apples, Sky Hill Farms Goat Cheese, Zoe's Bacon, Buttermilk Dressing

Gems Gem Lettuces, Blue Cheese Dressing, Candied Walnuts, Radishes

SECOND COURSE *(select two)*

Gnocchi Ricotta "Soft Pillows", Crushed Tomato, Garlic, House Pulled Mozzarella, Torn Basil

Ravioli Spinach-Ricotta Ravioli, Lemon Cream, Citrus Gremolata

Spaghetti Niman Ranch Pork & Ricotta Meatballs, Tomato Sugo, Parmesan, Torn Basil

Strozzapreti Bolognese, Grana Padano, California Olive Ranch XVOO

Orecchiette House Made Sausage, Vodka, Crushed Tomato, Lemon Cream, Grana Padano

Risotto Wild Mushrooms, Melted Leeks, Wild Arugula, Truffle, Grana Padano

THIRD COURSE *(select one)*

Tiramisu Lady Fingers, Espresso, Brandy, Mascarpone

Chocolate Warm Bittersweet Chocolate Cake, Chocolate Ganache, Whipped Sweet Cream

Gelato Vanilla, Chocolate, Seasonal Flavor or Sorbet

Cookies Spiced Pistachio, Minted Lemon Shortbread & Biscotti

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PIATTI

PRIVATE DINING LUNCH – MENU TWO

Three Courses

Thirty Six Dollars per person

FIRST COURSE *(select two)*

Daily Soup Chef's Market Inspired Daily Soup

Mista Organic Market Lettuces, Sky Hill Farms Goat Cheese Crostini, Herb Vinaigrette

Caesar Romaine, Grana Padano Parmesan, Toasted Crostini, Garlic Anchovy Dressing

Pronti Romaine, Salami, Chickpeas, Olives, Peppers, Artichokes, Provolone, Crostini, Herb Vinaigrette

Arugula Wild Arugula, Apples, Sky Hill Farms Goat Cheese, Zoe's Bacon, Buttermilk Dressing

Gems Gem Lettuces, Blue Cheese Dressing, Candied Walnuts, Radishes

SECOND COURSE *(select two)*

Gnocchi Ricotta "Soft Pillows", Crushed Tomato, Garlic, House Pulled Mozzarella, Torn Basil

Ravioli Spinach-Ricotta Ravioli, Lemon Cream, Citrus Gremolata

Spaghetti Niman Ranch Pork & Ricotta Meatballs, Tomato Sugo, Parmesan, Torn Basil

Strozzapreti Bolognese, Grana Padano, California Olive Ranch XVOO

Orecchiette House Made Sausage, Vodka, Crushed Tomato, Lemon Cream, Grana Padano

Risotto Wild Mushrooms, Melted Leeks, Wild Arugula, Truffle, Grana Padano

Pollo Mary's Organic Chicken Breast, Zoe's Bacon, Seasonal Market Vegetable, Gold Potatoes, Herb Jus

Salmone Grilled B.C. Salmon, Gold Potatoes, Seasonal Market Vegetable, Salsa Verde

Vitello Veal Scaloppine, Savoy Spinach, Potato Puree, Capers, Lemon Butter 'Picatta'

THIRD COURSE *(select two)*

Tiramisu Lady Fingers, Espresso, Brandy, Mascarpone

Chocolate Warm Bittersweet Chocolate Cake, Chocolate Ganache, Whipped Sweet Cream

Gelato Vanilla, Chocolate, Seasonal Flavor or Sorbet

Cookies Spiced Pistachio, Minted Lemon Shortbread & Biscotti

Due to seasonal availability, this menu is subject to change

PIATTI

PRIVATE DINING LUNCH – MENU THREE

Four Courses

Forty One Dollars per person

FIRST COURSE *(select two)*

Daily Soup Chef's Market Inspired Daily Soup

Mista Organic Market Lettuces, Sky Hill Farms Goat Cheese Crostini, Herb Vinaigrette

Caesar Romaine, Grana Padano Parmesan, Toasted Crostini, Garlic Anchovy Dressing

Pronti Romaine, Salami, Chickpeas, Olives, Peppers, Artichokes, Provolone, Crostini, Herb Vinaigrette

Arugula Wild Arugula, Apples, Sky Hill Farms Goat Cheese, Zoe's Bacon, Buttermilk Dressing

Gems Gem Lettuces, Blue Cheese Dressing, Candied Walnuts, Radishes

SECOND COURSE *(select two)*

Gnocchi Ricotta "Soft Pillows", Crushed Tomato, Garlic, House Pulled Mozzarella, Torn Basil

Ravioli Spinach-Ricotta Ravioli, Lemon Cream, Citrus Gremolata

Spaghetti Niman Ranch Pork & Ricotta Meatballs, Tomato Sugo, Parmesan, Torn Basil

Strozzapreti Bolognese, Grana Padano, California Olive Ranch XVOO

Orecchiette House Made Sausage, Vodka, Crushed Tomato, Lemon Cream, Grana Padano

Risotto Wild Mushrooms, Melted Leeks, Wild Arugula, Truffle, Grana Padano

THIRD COURSE *(select two)*

Pollo Mary's Organic Chicken Breast, Bacon, Seasonal Market Vegetable, Gold Potatoes, Herb Jus

Salmon Grilled B.C. Salmon, Gold Potatoes, Seasonal Market Vegetable, Salsa Verde

Cod Wild Caught Cod, Melted Leeks, Gold Potatoes, Citrus Beurre Fondue, Green Onion

Bistecca Grilled Kobe Steak, Gold Potatoes, Seasonal Market Vegetables, Local XVOO, Blue Cheese

Vitello Veal Scaloppine, Savoy Spinach, Potato Puree, Capers, Lemon Butter 'Picatta'

Cioppino Daily Fish, Prawns, Mussels, Clams, Crushed Tomato Sambuca Broth, Herbs

FOURTH COURSE *(select two)*

Tiramisu Lady Fingers, Espresso, Brandy, Mascarpone

Chocolate Warm Bittersweet Chocolate Cake, Chocolate Ganache, Whipped Sweet Cream

Gelato Vanilla, Chocolate, Seasonal Flavor or Sorbet

Cookies Spiced Pistachio, Minted Lemon Shortbread & Biscotti

Due to seasonal availability, this menu is subject to change

PIATTI

PRIVATE DINING DINNER - MENU ONE

Three Courses

Thirty Eight Dollars per person

FIRST COURSE *(select one)*

Daily Soup Chef's Market Inspired Daily Soup

Mista Organic Market Lettuces, Sky Hill Farms Goat Cheese Crostini, Herb Vinaigrette

Caesar Romaine, Grana Padano Parmesan, Toasted Crostini, Garlic Anchovy Dressing

Pronti Romaine, Salami, Chickpeas, Olives, Peppers, Artichokes, Provolone, Crostini, Herb Vinaigrette

Arugula Wild Arugula, Apples, Sky Hill Farms Goat Cheese, Zoe's Bacon, Buttermilk Dressing

Gems Gem Lettuces, Blue Cheese Dressing, Candied Walnuts, Radishes

SECOND COURSE *(select two)*

Ravioli Spinach-Ricotta Ravioli, Lemon Cream, Citrus Gremolata

Spaghetti Niman Ranch Pork & Ricotta Meatballs, Tomato Sugo, Parmesan, Torn Basil

Strozzapreti Bolognese, Grana Padano, California Olive Ranch XVOO

Orecchiette House Made Sausage, Vodka, Crushed Tomato, Lemon Cream, Grana Padano

Risotto Wild Mushrooms, Melted Leeks, Wild Arugula, Truffle, Grana Padano

Pollo Mary's Organic Chicken Breast, Zoe's Bacon, Seasonal Market Vegetable, Gold Potatoes, Herb Jus

THIRD COURSE *(select one)*

Tiramisu Lady Fingers, Espresso, Brandy, Mascarpone

Chocolate Warm Bittersweet Chocolate Cake, Chocolate Ganache, Whipped Sweet Cream

Gelato Vanilla, Chocolate, Seasonal Flavor or Sorbet

Cookies Spiced Pistachio, Minted Lemon Shortbread, Biscotti

Due to seasonal availability, this menu is subject to change

PIATTI

PRIVATE DINING DINNER - MENU TWO

Three Courses

Forty Six Dollars per person

FIRST COURSE *(select one)*

Daily Soup Chef's Market Inspired Daily Soup

Mista Organic Market Lettuces, Sky Hill Farms Goat Cheese Crostini, Herb Vinaigrette

Caesar Romaine, Grana Padano Parmesan, Toasted Crostini, Garlic Anchovy Dressing

Pronti Romaine, Salami, Chickpeas, Olives, Peppers, Artichokes, Provolone, Crostini, Herb Vinaigrette

Arugula Wild Arugula, Apples, Sky Hill Farms Goat Cheese, Zoe's Bacon, Buttermilk Dressing

Gems Gem Lettuces, Blue Cheese Dressing, Candied Walnuts, Radishes

SECOND COURSE *(select two)*

Ravioli Spinach-Ricotta Ravioli, Lemon Cream, Citrus Gremolata

Spaghetti Niman Ranch Pork & Ricotta Meatballs, Tomato Braising Sugo, Parmesan, Torn Basil

Strozzapreti Bolognese, Grana Padano, California Olive Ranch XVOO

Risotto Wild Mushrooms, Leeks, Wild Arugula, Truffle, Grana Padano

Maiale Roasted Pork Tenderloin, Butternut Squash, Seasonal Greens, Hard Cider Reduction

Pollo Mary's Organic Chicken Breast, Zoe's Bacon, Seasonal Market Vegetable, Gold Potatoes, Herb Jus

Salmone Grilled B.C. Salmon, Gold Potatoes, Seasonal Market Vegetable, Salsa Verde

Cod Wild Caught Cod, Leeks, Gold Potatoes, Citrus Beurre Fondue, Green Onion

Vitello Veal Scaloppine, Savoy Spinach, Potato Puree, Capers, Lemon Butter 'Picatta'

THIRD COURSE *(select two)*

Tiramisu Lady Fingers, Espresso, Brandy, Mascarpone

Chocolate Warm Bittersweet Chocolate Cake, Chocolate Ganache, Whipped Sweet Cream

Gelato Vanilla, Chocolate, Seasonal Flavor or Sorbet

Cookies Spiced Pistachio, Minted Lemon Shortbread & Biscotti

Due to seasonal availability, this menu is subject to change

PIATTI

PRIVATE DINING DINNER - MENU THREE

Four Courses

Fifty Eight Dollars per person

FIRST COURSE *(select two)*

Daily Soup Chef's Market Inspired Daily Soup

Mista Organic Market Lettuces, Sky Hill Farms Goat Cheese Crostini, Herb Vinaigrette

Caesar Romaine, Grana Padano Parmesan, Toasted Crostini, Garlic Anchovy Dressing

Pronti Romaine, Salami, Chickpeas, Olives, Peppers, Artichokes, Provolone, Crostini, Herb Vinaigrette

Arugula Wild Arugula, Apples, Sky Hill Farms Goat Cheese, Zoe's Bacon, Buttermilk Dressing

Gems Gem Lettuces, Blue Cheese Dressing, Candied Walnuts, Radishes

SECOND COURSE *(select two)*

Gnocchi Ricotta "Soft Pillows", Crushed Tomato, Garlic, House Pulled Mozzarella, Torn Basil

Ravioli Spinach-Ricotta Ravioli, Lemon Cream, Citrus Gremolata

Spaghetti Niman Ranch Pork & Ricotta Meatballs, Tomato Braising Sugo, Parmesan, Torn Basil

Strozzapreti Bolognese, Grana Padano, California Olive Ranch XVOO

Orecchiette House Made Sausage, Vodka, Crushed Tomato, Lemon Cream, Grana Padano

Risotto Wild Mushrooms, Leeks, Wild Arugula, Truffle, Grana Padano

THIRD COURSE *(select three)*

Pollo Mary's Organic Chicken Breast, Bacon, Seasonal Market Vegetable, Gold Potatoes, Herb Jus

Salmone Grilled B.C. Salmon, Gold Potatoes, Seasonal Market Vegetable, Salsa Verde

Seabass Baja White Seabass, Melted Leeks, Gold Potatoes, Citrus Beurre Fondue, Green Onion

Vitello Veal Scaloppine, Savoy Spinach, Potato Puree, Capers, Lemon Butter 'Picatta'

Maile Roasted Pork Tenderloin, Winter Squash, Seasonal Greens, Hard Cider Reduction

Filet Espresso Crusted Filet, Savoy Spinach, Potato Puree, Pt Reyes Blue Cheese, Aged Balsamic

FOURTH COURSE *(select two)*

Tiramisu Lady Fingers, Espresso, Brandy, Mascarpone

Chocolate Warm Bittersweet Chocolate Cake, Chocolate Ganache, Whipped Sweet Cream

Gelato Vanilla, Chocolate, Seasonal Flavor or Sorbet

Cookies Spiced Pistachio, Minted Lemon Shortbread & Biscotti

Due to seasonal availability, this menu is subject to change

PIATTI

PRIVATE DINING DINNER - MENU FOUR

Five Course Farmers Market Menu prepared by Executive Chef Todd Shoberg

Seventy Dollars per person

Building on the success of Chef Shoberg's nightly "Market Menu", this is a truly unique experience. You choose the main ingredient for the entrée (chicken, beef, pork, lamb, rabbit, fish or vegetarian) and Chef Shoberg will design the entire five course menu around it, using the freshest in season local/organic produce and goods from the Farmers Market.

Course One: Chef's Market Inspired Daily Soup Shooter

Course Two: Market Salad

Course Three: Market Vegetable Risotto

Course Four: Chef Shoberg will create an entrée revolving around a protein of your choice

Course Five: Market Inspired Dessert

Coursed dinner can be prepared around most dietary needs