

PIATTI

DINNER

ANTIPASTI

OLIVE
Marinated San Remo & Castelvetro Olives 4.95 / 7.95

PANINI FORMAGGIO
Mini Grilled Cheese Sandwiches, Prosciutto,
Fontina Cheese, Arugula, Charred Tomato Dip 9.95

CAPRESE
Sliced Heirloom Tomatoes, Fresh Mozzarella,
Basil, Arbequina Olive Oil & Sea Salt 10.95

BURRATA
Burrata Cheese w. Oven Dried Tomato Jam,
Extra Virgin Olive Oil, Sea Salt & Grilled Crostini 10.95

CARPACCIO
Sliced Niman Ranch Beef, Sicilian Olive Oil,
Wild Arugula, Capers, Parmesan 10.95

PICI
Hand Rolled Thick Pasta, Garlic, Wine,
Extra Virgin Olive Oil, Reggiano Parmigiano 8.95 / 12.95

FRITTO MISTO
Semolina Fried Calamari, Shrimp & Vegetables,
Spicy Roasted Tomato Sauce, Lemon Aioli 11.95

GAMBERI
Pancetta Wrapped Prawns, Herb Crème Fraiche,
White Bean-Olive Relish 9.95

ZUPPA

DEL GIORNO
Soup of the Day 3.95 / 6.25

CREMA DI POMODORO
Roasted Tomato Soup w. Herb Walnut Pesto 3.95 / 6.25

INSALATA

MISTA
Organic Mixed Greens, Ricotta Salata,
Red Wine Shallot Vinaigrette, Candied Walnuts 4.95 / 7.95

CAESAR
Romaine, Grana Padano, Toasted Crostini
& Garlic Anchovy Dressing 4.95 / 7.95
Chicken Caesar 12.95 Grilled Prawn Caesar 13.95

RUCOLA
Arugula Salad w. Shaved Fennel, Local Stonefruit,
Marcona Almonds & Meyer Lemon Vinaigrette 5.95 / 8.95

CAPRICCIOSA
Turkey "Cobb" w. Butter Lettuce, Bacon,
Avocado, Grilled Red Onions, Tomatoes,
Gorgonzola-Tarragon Buttermilk Dressing 15.95

SPINACI CON POLLO
Baby Spinach, Warm Braised Chicken,
Apple-Balsamic Vinaigrette, Crispy Onions 12.95

CONTORNI

VERDURE AL FORNO
Oven Roasted Summer Vegetables 4.95

POLENTA
Grilled Polenta w. Roasted Tomato Sauce 4.95

SPINACI
Spinach Sautéed in Garlic & Lemon 4.95

Seasonal Menu Subject to Change
Call 925-838-2082 for More Information

Piatti Dipping Oil Available In Attractive Gift Bottles

PIZZA

BIANCA
Mozzarella, Green Olives, Basil, Chiles & Olive Oil 11.95

SALSICCIA
Fennel Sausage, Roasted Spring Onions,
Mozzarella, Grana, Garlic, Chiles & Olive Oil 12.95

MARGHERITA
Mozzarella, Parmesan, Tomato Sauce & Basil 10.95

FUNGHI
Roasted Mushrooms, Smoked Mozzarella, Garlic,
Wild Arugula, Oregano, Chiles & Olive Oil 12.95

PASTA

FETTUCCINE ALLA BOLOGNESE
Fresh Fettuccine, Classic Bolognese Sauce 11.95 / 15.95

PASTA AL FORNO RUSTICA
Wood Oven-Baked Rigatoni w. House Smoked Chicken,
Pancetta, Parmigiano, Marsala Wine & Cream 11.95 / 15.95

RISOTTO
Roasted Tomato Risotto
w. Preserved Cherry Tomatoes 10.95 / 13.95
With Butter Poached *Laughing Bird* Shrimp 14.95 / 18.95

CAPELLINI POMODORO
Angel Hair Pasta, Garlic, Basil, Tomato Sauce 9.95 / 13.95

SPAGHETTI & MEATBALLS
Beef & Pork Meatballs, Savory Tomato Sauce,
Braised Fennel, Celery & Ricotta Salata 12.95 / 16.95

GNOCCHI
Potato Dumplings, Prosciutto, English Peas,
Leek Cream Sauce 11.95 / 15.95

RAVIOLI AL LIMONE
House-Made Spinach-Ricotta Ravioli,
Lemon Cream & Citrus Gremolata 11.95 / 15.95

RAVIOLI DI NONNA
My Grandmother's Ravioli w. Veal, Pork & Spinach Filling,
Oyster Mushrooms & Rich Veal Jus 12.95 / 16.95

TAGLIATELLE
House Made Pasta Ribbons w. Shrimp,
Spinach, Mushrooms & Garlic Butter 13.95 / 17.95

SECONDI

PESCE DEL GIORNO
Today's Fish Prepared with Seasonal Ingredients A.O.

POLLO ARROSTO
Wood Roasted Half Chicken, Natural Pan Sauce,
Buttermilk Mashed Potatoes, Seasonal Vegetables 17.95

MAIALE
House-Cured Pork Chop, Farro Risotto, Grilled Peach,
House Made *Saba*, Green Olive-Almond Relish 21.95

POLLO ALLA DIAVOLA
Free Range Chicken Scallopini, Potato Puree,
Spring Vegetables, Spicy Pancetta Sugo 16.95

SALMONE
Wood Oven Baked Salmon, Salmoriglio Sauce,
Basil Mashed Potatoes, Local Cherry Tomatoes 24.95

FILETTO
Grilled Filet Mignon, Red Wine-Balsamic Sauce,
Baked Cherry Tomatoes w. Gorgonzola,
Potato Confit, Brentwood Corn & Mushrooms 32.00

Executive Chef Michael Baker