

# PIATTI

## EASTER BRUNCH

### BRUNCH STARTERS (EACH SERVES TWO)

SEASONAL FRUITS & BERRIES  
Fresh Fruit of the Season 9.95

OSTRICHE AL FORNO  
Wood-Oven Baked Oysters w. Spinach,  
Garlic, Aioli & Asiago Cheese 12.95

OLIVE  
Marinated San Remo & Castelvetrano Olives 4.95 / 7.95

ANTIPASTI PLATTER  
Prosciutto, Artisan Salami, Long Stem Artichokes,  
Stuffed Cherry Peppers, Olives & Italian Cheese 10.95

### BRUNCH SPECIALTIES

Served With Herb Roasted Potatoes &  
One Order of Fresh Baked Breakfast Breads  
Additional Order of Breads for the Table 5.95

EGGS BENEDICT  
English Muffins, Canadian Bacon,  
Poached Eggs, Hollandaise 12.95

EGGS AL FORNO  
Wood Oven Baked Eggs, Spinach, Bacon,  
Tomato, Parmigiano & Brioche Toast 12.95

EGGS SARDOU  
Poached Eggs, Creamed Bloomsdale Spinach,  
Castroville Artichokes, Hollandaise 14.95

VEGETABLE OMELET  
Season's First Asparagus, Spring Vegetables 14.95

CRAB CAKE BENEDICT  
Piatti English Muffins, Poached Farm Eggs,  
Roasted Pepper Hollandaise 13.95

BOURBON VANILLA FRENCH TOAST  
Pure Maple Syrup & Seasonal Fruit 11.95

AIDELLS CHICKEN APPLE SAUSAGE  
Scrambled Eggs & Scallions 12.95

### GRILL & OVEN

SALMONE  
Wood Oven Baked Salmon, Heirloom Apple  
& Fennel Salad, Crushed Yukon Potatoes,  
Cider Sauce & Mustard Vinaigrette 21.95

POLLO ALLA PARMIGIANA  
Chicken Parmesan w. Rustic Tomato Sauce, Fresh  
Marjoram & Ricotta Gnocchi in Parmesan Cream 16.95

MAIALE  
Grilled Apple Cider-Cured Pork Chop,  
Shaved Brussels Sprouts, Cider Jus,  
Bacon-Pomegranate-Pistachio Relish 15.95

### SIDES

Grilled Levain Toast w. Sweet Butter & Preserves 2.25  
Niman Ranch Bacon 3.95  
Aidells Chicken Apple Sausage 5.95  
Herb Roasted Potatoes 1.95

### KIDS UNDER TWELVE

French Toast & Niman Ranch Bacon 7.95  
Cheesy Scrambled Eggs & Niman Ranch Bacon 6.95  
Penne Pasta w. Tomato Sauce or Butter 6.95  
Pizza, Tomato Sauce & Cheese 7.95

### STARTER LUNCH SALADS & ANTIPASTI

ZUPPA DEL GIORNO  
Soup of the Day 3.95 / 6.25

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

MISTA  
Bibb & Lolla Rossa Lettuces w. Mustard Vinaigrette, Gruyere  
Cheese & Garlic Croutons 4.95 / 7.95

PERA  
Pear Salad w. Marcona Almonds, Arugula,  
Fennel & Meyer Lemon Vinaigrette 5.95 / 8.95

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

FRITTO MISTO  
Semolina Fried Calamari, Shrimp & Vegetables,  
Spicy Roasted Tomato Sauce 10.95

### ENTRÉE SALADS

CAPRICCIOSA  
Seafood "Cobb" w. Dungeness Crab Salad, Shrimp,  
Avocado, Bacon, Tarragon-Buttermilk Dressing 17.95

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

INSALATA DI SALMONE  
Poached Salmon, Garden Lettuces, Tomatoes,  
Onions, Capers, Olives & Lemon-Chive Vinaigrette 12.95

### PANINI E PIZZA

POLLO  
Grilled Chicken Breast, Provolone,  
Arugula & Pesto Aioli 11.95

MARGHERITA  
Mozzarella, Parmesan, Tomato Sauce & Basil 11.95

FUNGHI  
Portobellos, Tomato Sauce, Fontina Cheese & Garlic 11.95

SALSICCE  
Spiced Pork Sausage, Caramelized Onions,  
Fresh Mozzarella, Chili Flakes & Grana Parmigiano 12.95

### PASTA

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

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

PENNE AL FORNO  
Wood Oven-Baked Penne Pasta w. Tomato, Cream,  
Smoked Chicken & *Quattro Formaggi* 15.95

RAVIOLI DI NONNA  
Braised Beef, Pork & Veal Ravioli,  
Rustic Tomato Sauce 16.95

TORTELLONI I SCHIACCIARE  
Butternut Squash Tortelloni w. Brown Butter,  
Sage & *Mostarda di Frutta* 15.95

SPAGHETTI I POLPETTE  
Spaghetti, Niman Ranch Pork & Ricotta Meatballs,  
Crushed Tomatoes, Ricotta Salata 16.95