

# PIATTI

## **\$25 THREE COURSE SUMMER MENU**

Sunday-Thursday Evenings through September

With Your Selection, Please Enjoy One Glass of Piatti Private Label Chardonnay, Cabernet, Merlot, Benvolio Pinot Grigio or Ruffino Chianti Superior for \$3.00

### **PRIMI PIATTI**

**MINISTRA DI FARRO LUCESSE**  
Farro w. Tomato Brodo & Spring Vegetables

**MISTA**  
Organic Mixed Greens, Ricotta Salata,  
Red Wine Shallot Vinaigrette, Candied Walnuts

### **SECONDI PIATTI**

All Entrees are Full Dinner Portions

**RAVIOLI DI NONNA**  
My Grandmother's Ravioli w. Braised Beef,  
Pork, Veal & Rustic Tomato Sauce

**PESCE**  
Baked Local Rock Cod, Creamed Brentwood Corn,  
Spinach, Basil Oil, Grilled Lemon

**RISOTTO**  
Delta Asparagus Risotto w. Grilled Prawns & Lemon

**POLLO ALLA DIAVOLA**  
Free Range Chicken Scallopini, Potato Puree,  
& Spicy Pancetta Sugo

**MAIALE**  
House-Cured Pork Chop,  
Green Onion Farro, Almond & Grape Salad

**GNOCCHI**  
Potato Dumplings, Prosciutto, English Peas,  
Leek Cream Sauce

### **DOLCE**

SELECT ANY DESSERT FROM OUR MENU

Seasonal Menu Subject to Change  
Call 925-838-2082 for More Information  
**Menu Not Available on Special Holidays**