

PIATTI

\$25 THREE COURSE MENU

Sun-Thurs Evenings

ENJOY ONE GLASS OF PIATTI PRIVATE LABEL
CHARDONNAY, CABERNET, MERLOT,
BENVOLIO PINOT GRIGIO
OR RUFFINO CHIANTI SUPERIOR FOR \$3.00

PRIMI PIATTI

ZUCCA

Puree of Butternut Squash & Sage Pesto

MISTA

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

SECONDI PIATTI

All Entrees Are Full Dinner Portions

FETTUCCINE CON GAMBERETTI

House-Made Pasta, Rock Shrimp, Arugula,
Oven Dried Tomato, White Wine & Butter

POLLO ARROSTO

Wood Roasted Chicken, Natural Pan Sauce,
Buttermilk Mashed Potatoes & Seasonal Vegetables

RAVIOLI AL LIMONE

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

PAPPARDELLE CON MAIALE

House Made Pasta Ribbons w. Pork Sugo,
Hearts of Escarole & Tomato Concasse

RISOTTO CON ANATRA

Imported Italian Carnaroli Rice, Preserved Duck,
Crescenza Cheese & Roasted Grapes

MAIALE

Apple Cider Cured Pork Chop, Shaved Brussels
Sprouts & Bacon-Pomegranate-Pistachio Relish

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