

PIATTI

BRUNCH *(served from 10-2pm)*

Pancakes Lemon Ricotta Pancakes, Pure Maple Syrup...9/13

French Toast Candied Pecans, Sweetened Mascarpone, Pure Maple Syrup...13

Omelet Black Forest Ham, Red Onion-Black Olive Conserva, Asiago, Gold Potatoes...14

Frittata House Pulled Mozzarella, Savoy Spinach, Bacon, Slow Cooked Tomato...14

Eggs Two Eggs Any Style, Sausage or Bacon, Gold Potatoes, Toasted Ciabatta...13

Polenta Soft Parmesan Polenta, Two Poached Eggs, Savoy Spinach, Crushed Tomato Sugo...14

Benedict Two Poached Eggs, Black Forest Ham, English Muffin, Hollandaise, Gold Potatoes...14

ANTIPASTI

Meatballs Niman Ranch Pork & Ricotta Meatballs, House Pulled Mozzarella, Crushed Tomato...9

Caprino Wood Oven Baked Goat Cheese, Slow Cooked Herb Tomato, Parmesan Flatbread...9

Calamari Semolina Fried Squid, Lemon Aioli...10

INSALATA

Mista Organic Market Lettuces, Sky Hill Farms Goat Cheese Crostini, Red Wine Vinaigrette...8

Caesar Romaine, Shaved Grana Padano Parmesan, Toasted Crostini, Garlic Anchovy Dressing...9

Pronti Romaine, Salami, Chickpeas, Olives, Peppers, Artichokes, Provolone, Crostini, Herb Vinaigrette...8/12

Bistecca Grilled Kobe, Wild Arugula, Red Onion, Truffle Vinaigrette, Poached Organic Farm Egg, Gremolata...15

Cobb Romaine, Chicken, Bacon, Tomatoes, Avocado, Artichokes, Gorgonzola, Egg, Herb Vinaigrette...15

Gems Gem Lettuce, Apples, Zoe's Bacon, Candied Walnuts, Fried Onions, Buttermilk Dressing...9

Salad Additions Grilled Salmon, Chicken, or Shrimp...6

PANINI

Prosciutto Zoe's Black Forest Ham, Dijon Mustard, Sweet Onion-Black Olive Conserva, Asiago, Artisan Bread...13

Pollo Grilled Chicken Breast, Zoe's Bacon, Frisée, Asiago, Smoked Aioli, Parmesan Flatbread...12

PIZZA

Margherita House Pulled Mozzarella, Crushed Tomato, Torn Market Basil, Local Extra Virgin Olive Oil...8/12

Salsiccia Fennel Sausage, Crushed Tomato, Fennel, Wild Arugula, Lemon Ricotta...11/14

Napoletana Crushed Tomato, Wild Oregano, Fried Capers, Calabrian Chili, Olives, Mozzarella...11/14

Pepperoni Crushed Tomato, Mozzarella, Zoe's Pepperoni...9/12

PASTA

Gnocchi Ricotta "Soft Pillows", Crushed Tomato, Garlic, House Pulled Mozzarella, Torn Basil...9/14

Ravioli Spinach-Ricotta Filling, Lemon Cream, Citrus Gremolata...10/15

Squash Ravioli Butternut Squash Filling, Pancetta, Sage Browned Butter, Pomegranate...10/15

Spaghetti Niman Ranch Pork & Ricotta Meatballs, Crushed Tomato Sugo, Parmesan, Torn Basil...10/15

Fettuccini Prawns, Slow Cooked Tomato, Chili Flake, Garlic, Saffron Broth, Wild Arugula...11/18

Pappardelle Bolognese, Grana Padano, California Olive Ranch Extra Virgin...9/15

Linguine Clams, White Wine, Garlic, Parsley, Calabrian Chili, Toasted Bread Crumbs...11/18

Bucatini Pancetta, Onion, Calabrian Chili, Crushed Tomato, Aged Pecorino...10/16

SECONDI

Pot Pie Mary's Free Range Chicken, White Beans, Leeks, Carrots, Zoe's Bacon Gravy, Puff Pastry...14

Pollo Mary's Organic Half Chicken, Zoe's Bacon, Brussels Sprouts, Herb Jus...19

Salmon Sustainable B.C. Salmon, Maple Rosemary Butter, Winter Squash, Apples, Zoe's Bacon, Pomegranate...24

Piatti is a Marin County green certified restaurant, we support local & sustainable fishing & farming.

Executive Chef Todd Shoberg