

# PIATTI

## 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/ZUPPA

**Minestrone** Market Vegetables, White Emergo Beans, Tomato Broth, Herbs...5/7

**Daily Soup** Farmers Market Inspired Soup of the Day...5/7

**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

*Served w. Fries or Market Greens Salad*

**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

**Risotto** Chef's Farmers Market Inspired Risotto...18

**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

**Cioppino** Daily Fish, Clams, Prawns, Garlic, Crushed Tomato Sambuca Broth, Grilled Toast...23

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

*Executive Chef Todd Shoberg*

## BARREL-TO-TABLE

Piatti's revolutionary barrel-to-table wine program pours these wines through a custom tap and barrel system which eliminates oxidation and brings the freshest, highest-quality wine to the table using the most environmentally sustainable technology – no corks, foils or bottles.

	glass	½ liter	1 liter
<b>Clif Family Winery</b> Sauvignon Blanc, California 2010	9	19.5	37
<b>Oakville Ranch</b> Chardonnay, Oakville Napa Valley 2009	13.5	30	59
<b>Forenzo Estate</b> Pinot Grigio, Mendocino 2010	8	18	36
<b>Kemiji</b> Garnet Pinot Noir, Sonoma Coast 2010	13	28	55
<b>Au Coeur</b> Cabernet, Oakville Napa Valley 2008	14.5	32	65
<b>Pope-Chiles</b> Sangiovese, Napa Valley 2009	8	18.5	36

## WINES BY THE GLASS

<b>Geysler Peak</b> Sauvignon Blanc, California 2010...7.5
<b>Honig</b> Sauvignon Blanc, Napa Valley 2010...9.5
<b>Piatti Private Label</b> Chardonnay, California NV...6.5
<b>Bonterra</b> Chardonnay "Organic", Mendocino 2009...8
<b>Wente Vineyards</b> Chardonnay "Riva Ranch", Monterey 2010...11
<b>La Crema</b> Chardonnay, Sonoma Coast 2009...12.5
<b>Sonoma Cutrer</b> Chardonnay, Russian River Valley 2010...13
<b>Chateau St. Michelle</b> Riesling, Columbia Valley 2010...6.5
<b>Thumbprint</b> Viognier, Dry Creek Valley 2010...12
<b>Jekel</b> Pinot Noir, Monterey County 2010...8.5
<b>Carmel Road</b> Pinot Noir, Monterey County 2010...10
<b>Mac Murray Ranch</b> Pinot Noir, Sonoma Coast 2009...11
<b>Piatti Merlot Private Label</b> , California NV...6.5
<b>Cellar #8</b> Merlot, California 2009...8
<b>Piatti Cabernet Sauvignon Private Label</b> , California NV...6.5
<b>McManis Family Vineyards</b> Cabernet Sauvignon, California 2010...8
<b>Avalon</b> Cabernet Sauvignon, Napa Valley 2009...9
<b>Beringer</b> Cabernet Sauvignon "Knights Valley", Sonoma County 2009...12.5
<b>J Lohr</b> "South Ridge" Syrah, Paso Robles 2009...9.5
<b>Ravenswood</b> "Old Vine" Zinfandel, Napa Valley 2009...10
<b>Edmeades</b> Zinfandel, Mendocino County 2009...10
<b>A Rafanelli</b> Zinfandel, Dry Creek 2009...16
<b>Quattro Mani</b> Montepulciano d'Abruzzo, Italy 2010...6.5
<b>Ruffino</b> "Superiore" Chianti 2009...8
<b>Tormaresca</b> Neprica, Puglia Italy 2010...8.5
<b>Michelle Chiarlo</b> Barbera d'Asti, Piedmont Italy 2009...9
<b>Cantine Colosi</b> Sicilia Nero D'Avola, Sicily Italy 2010...9

## SPECIALTY COCKTAIL 9

<b>Pomegranate Ginger Martini</b> Sobieski Cytron Vodka, Lemon Juice, Ginger, Dekuyper Triple Sec
<b>Blood Orange Margarita</b> Sauza Blue Tequila, Thatchers Blood Orange Liquor, Lime Juice
<b>Market Martini</b> Finlandia Vodka, Fresh Basil, Red Bell Peppers, Lime Juice, Jalapeno
<b>Agave Margarita</b> El Jimador Tequila, Agave Nectar, Lime Juice
<b>Cucumber Gimlet</b> Beefeater Gin, Lime Juice, Fresh Cucumber
<b>Capri Lemon Drop</b> Absolut Citron Vodka, Caravella Limoncello, Lemon Juice
<b>Ruby Red Cosmo</b> Finlandia Grapefruit, Dekuyper Triple Sec, Lime, Cranberry Juices
<b>Bellini</b> Mionetto Prosecco, Peach Puree
<b>Mojito</b> Cruzan Rum, Fresh Mint, Lime Juice
<b>Negroni</b> Beefeater Gin, Campari, Punte Mes
<b>Chef's Manhattan</b> Four Roses Bourbon, Punte Mes Vermouth, Angostura Bitters

## NON ALCOHOLIC SPECIALTIES 5

<b>Melograno</b> Fresh Orange, Pomegranate, Lemon, Ginger
<b>Cucumber Cooler</b> Fresh Muddled Cucumber, Sparkling Water, Sprite
<b>Ginger Julep</b> Lime Juice, Mint, Ginger Ale
<b>Berry Lemonade</b> House-Made Lemonade, Seasonal Berries
<b>Peach Tea</b> Fresh Brewed Tea, Peach & Cranberry Juices

## DRAFT BEER 6

<b>Mt. Tam Pale Ale</b>
<b>Peroni Lager</b>
<b>Trumer Pilsner</b>
<b>Stone Levitation Ale</b>