

# PIATTI

## THREE COURSE DINNER

**\$20.00**

Choice of Small Mista Insalata or Cup of Soup,  
Any Small Pasta or 8" Pizza  
& Tiramisu, Gelato or Sorbet

Add One Glass of Piatti Wine for \$2.00

### ANTIPASTI

<b>CROSTINI MISTI</b> Choose up to 3 toppings	7.95
- Roasted Eggplant w. Toasted Almonds & Mint	
- Goat Cheese, Roasted Tomato & Capers	
- Artichoke & Basil Pesto	
- White Bean, Roasted Garlic & Crispy Prosciutto	
- Gorgonzola, Roasted Pear, Thyme & Honey	
- Wild Mushroom, Fontina & Truffle Oil	
<b>POTATA TARTUFO</b>	
French Fries, Parmesan & Truffle Oil	4.95
<b>POLENTA E FUNGHI</b>	
Wood-Oven Baked Polenta w. Porcini & Cremini Mushroom Crema	5.95
<b>ANTIPASTO DELLA CASA</b>	
Assorted Cured Meats, Aged Provolone Cheese, Olives, Marinated Artichokes & Crostini	11.95
<b>CARPACCIO</b>	
Thinly Sliced Beef, Crispy Potatoes, Capers, Arugula, Grana Padano & Mustard Aioli	8.95
<b>CAPRESE</b>	
Hand-Pulled Mozzarella w. Roasted Tomatoes, Basil, Aceto Balsamico & Local Olive Oil	9.95
<b>GAMBERI</b>	
Shrimp Sautéed in Garlic, Beer, Calabrian Spices, on Toasted Garlic Ciabatta Bread	9.45
<b>PROSCIUTTO E MOZZARELLA</b>	
Thin Sliced Prosciutto w. Hand-Pulled Mozzarella, Marinated Olive & Rosemary Grissini	10.95
<b>FRITTO MISTO</b>	
Semolina Fried Squid, Shrimp, Onions, Fennel, Green Beans w. Lemon Caper Aioli	9.95

### PASTA

Available as a Small Primi or Entrée Pasta

<b>RISOTTO DEL GIORNO</b>	
Chef's Daily Inspiration	A.Q.
<b>SPAGHETTI CHITARRA</b>	
"Guitar String" Pasta w. Toasted Garlic, Tomato, Basil, Local Olive Oil & Parmesan	7.95/12.95
<b>TAGLIATELLE</b>	
House-Made Egg Pasta w. Classic Bolognese Ragu & Pecorino Romano	7.95/12.95
<b>BUCATINI</b>	
Savory Pork & Ricotta Meatballs Braised in Marinara Sauce w. Parmesan	8.95/13.95
<b>SPAGHETTI</b>	
Imported Spaghetti Pasta w. Traditional Venetian Squid Ragu	8.95/13.95
<b>AGNOLOTTI</b>	
Roasted Duck Ravioli w. Porcini Broth & Pecorino Cheese	9.45/14.45
<b>RAVIOLI</b>	
House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata	9.45/14.45
<b>LINGUINE</b>	
Manila Clams, White Wine, Garlic, Calabrian Chilies, Parsley & Toasted Bread Crumbs	9.95/14.95
<b>GNOCCHI</b>	
Hand-Made Potato Dumplings w. Pesto Cream, Marinara Sauce & Toasted Pine Nuts	9.95/14.95
<b>FETTUCINE</b>	
Sautéed Shrimp, Summer Squash, Arugula Pesto, Hot Pepper & Toasted Almonds	10.95/15.95
<b>LASAGNA</b>	
Chicken Sausage, Spinach, Mushrooms & Ricotta Cheese w. Marinara Sauce	9.95/14.95

### INSALATA/ZUPPA

Available Individual or to Share

<b>ZUPPA DEL GIORNO</b>	
Seasonal Soup of the Day	3.95/5.95
<b>MISTA</b>	
Garden Lettuces w. Cucumber, Red Onions, Dried Tomatoes, Herbed Goat Cheese Crostini & Balsamic Vinaigrette	6.45/9.45
<b>CAESAR</b>	
Chopped Romaine, Parmesan, Crostini & Garlic Anchovy Dressing	6.45/9.45
<b>PRONTI</b>	
Piatti Chopped Salad: Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Parmesan, Crostini & Italian Herb Vinaigrette	6.95/9.95
<b>BARBABIETOLE</b>	
Marinated Beets, Pistachios, Arugula, Goat Cheese & Citrus Vinaigrette	6.95/9.95

### PIZZA

Available in 8" or 12"

<b>MARGHERITA</b>	
Fresh Mozzarella, Tomato Sauce, Basil, Parmesan & Local Olive Oil	7.95/10.95
Add Prosciutto & Arugula	3.95
<b>NAPOLETANA</b>	
Tomato Sauce, Olives, Capers, Calabrian Chilies, Oregano, Mozzarella & Parmesan	8.95/11.95
<b>PESTO E VERDURE</b>	
Grilled Eggplant, Red Onions, Artichokes, Tomatoes, Roasted Peppers & Basil Pesto	8.95/11.95
<b>PERE, PROSCIUTTO E GORGONZOLA</b>	
Caramelized Onions, Roasted Pear, Prosciutto, Gorgonzola & Arugula	9.95/12.95
<b>SALSICCE</b>	
Tomato Sauce, Spicy Italian Sausage, Garlic, Roasted Peppers, Mozzarella & Ricotta Salata	9.95/12.95
<b>SALMONE AFFUMICATO</b>	
House-Smoked Salmon, Herbed Goat Cheese, Caper Berries & Arugula	9.95/12.95

### SECONDI

<b>MELANZANE ALLA PARMIGIANA</b>	
Baked Eggplant Parmigiana w. Scamorza & Basil, Arugula Salad & Roasted Potatoes	13.95
<b>POLLO ALLO SPIEDO</b>	
Free Range Rotisserie Chicken w. Spring Vegetables, Roasted Potatoes & Herb Butter	
Full Chicken 23.95	Half Chicken 16.95
<b>POLLO ALLA DIAVOLA</b>	
Free Range Chicken Scaloppini w. Mashed Potatoes, Spring Vegetables & Spicy Pancetta Sugo	15.95
<b>SALTIMBOCCA</b>	
Pork Tenderloin w. Prosciutto, Sage, Spring Vegetables, Mashed Potatoes & Pan Juices	16.95
<b>MERLUZZO</b>	
Pan Seared Rock Cod w. Olive-Caper-Tomato Sauce, Roasted Potatoes & Ruccola	16.95
<b>BISTECCA</b>	
Grilled Kobe Steak w. Buttermilk Onion Rings & Red Wine Fig Sugo	21.95

Seasonal Menu Subject to Change  
Call 916-786-5678 for More Information

Executive Chef David Feldman

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