

PIATTI

HAPPY HOUR

MONDAY-FRIDAY
4-6PM IN THE BAR

SPUNTINO 6

CALAMARI E VERDURE

Semolina Fried Calamari, Carrots & Zucchini
w. Mediterranean Sauce

SPIEDINI DI POLLO

Grilled Chicken Skewers w. Basil Pesto

ARANCINI DI RISO

Fried Risotto Balls Filled w. Mushrooms & Parmesan
Served w. Marinara Sauce

MOZZARELLA

House-Made Mozzarella, Red Beet Puree, Roasted
Candy Beets, Sicilian Fior di Sale, Aged Balsamic
Reduction & Mint Oil

BURRATA E PROSCIUTTO

Burrata, 18 mo. Aged Prosciutto di Parma, Vanilla
Poached Pears, Sicilian Fior di Sale, Saba & E.V.O.O.

BRUSCHETTA TOSCANA

Grilled Pugliese Bread w. Slow Braised Pulled Pork,
Roasted Bell Peppers & Smoked Mozzarella

POLPETTE

Two Organic Niman Ranch Ground Beef & Truffle
Sliders, Provolone, Balsamic Caramelized Red Onions &
Frisée

MARGHERITA PIZZA

House-Made Mozzarella, Imported DOP San Marzano
Crushed Tomatoes, Basil & E.V.O.O.

Available in the Bar for Dine-In Only

BEVANDE

DRAFT BEERS 4

Sierra Nevada
Stone IPA

Trumer Pilsner
Firestone DBA

PIATTI PRIVATE LABEL WINE 4

Chardonnay
Merlot
Cabernet

WELL DRINKS (SINGLE LIQUOR ONLY) 4

Svedka Vodka
Gordon's Gin
El Jimador Tequila

Jim Beam Bourbon
Grant's Scotch
Bacardi Light Rum

WELL COCKTAILS 6

Martini
Cosmooliitan
Lemon Drop

Appletini
Margarita