

**PIATTI**

Private Dining

# Our Story

Translating to “plate” in Italian, Piatti celebrates what is shared around a dining table. Not just superb fresh food, and in our case unbeatably fresh homemade pastas, but also connection, conversation and cherished memories. Piatti restaurants are gathering spots for friends, family and neighbors to dine, drink and socialize while experiencing the sense of community signature to Italian culture.

Welcoming all with open arms, a visit to Piatti is like an intimate dinner party at the home of a good friend. Relaxed but elegant, our recently upgraded offerings and revamped atmosphere inspire conviviality. You'll feel like family while savoring our authentic seasonal Italian cuisine and sipping through our impressive wine list or premium cocktail menu. All about meaningful interactions, our new immersive retail and takeaway allows you to bring our quality, house-made ingredients to go and recreate the Piatti experience at home.

Where modern interior design meets rustic wood-fired pizzas and housemade pastas, Piatti is your destination for a memorable meal. We invite you to come as you are and enjoy what has made our Italian Trattoria a community staple for decades.



# Event Spaces

## **TUSCAN ROOM**

Cozy fireplace & french doors that open to a small balcony overlooking the front courtyard.

Seats 30 comfortably & 38 maximum.

If there is a projector & screen, seats maximum 24 guests.

## **MEDITERRANEAN ROOM**

Cozy fireplace & overlooks our patio.

Semi private, part of dining room.

Seats 50 comfortably & 60 maximum.

## **PATIO**

Peaceful garden setting under redwoods, large fountain & romantic evening lighting.

Weather permitting.

Seats 50 comfortably & 60 maximum.

## **DINING ROOM**

Seats parties up to 20.

Parties of 14 or more required to sign a contract, give a 200.00 deposit & order off of one of our event menus.

## **BOOKING TIME FRAMES | DECORATIONS**

Lunch | 11:30-3:30

We welcome you to arrive up to one hour prior to decorate.

Glitter, confetti or items that adhere to walls are not permitted.

Dinner | 5:00-10:00

For dinner events, 5:00 is the earliest the rooms are available for decorating so you would want to have your guests arrive 5:30-6:00

## **CONTACT**

Tami Morgan, Special Event Manager

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www.piatti.com



# FAQs

## RESERVING THE SPACE

A deposit of \$200 is required to book a private space, semi private space or party larger than 13 in the dining room. The deposit is charged once the reservation is confirmed and will be deducted from the final bill the day of the event. Deposits are non-refundable if cancellation occurs less than 10 business days prior to the event date. In May, June & December, the deposit is \$500 and non-refundable if the event is cancelled. The deposit would be non-transferable if the original date is changed after booking completion and we are not able to re-book the original date.

## FOOD & BEVERAGE MINIMUMS

There is not a room fee for event spaces; instead, there is a food & beverage minimum required. Food & beverage minimums are based on consumption expenditures before tax, 5% event fee & your voluntary, suggested gratuity. Minimums vary depending on time of day, day of week and time of year. All unmet minimums will be charged as an unmet minimum on the final bill.

## MENU

Parties larger than 13 are required to order from event menus. Menu pricing and items are subject to change as our chef creates them seasonally. The event menus have been designed to provide flexibility and options, offering 3 different lunch and dinner menus. Menus will be personalized and dated with a heading of your choice. Children's menu available for our friends 12 and under.

## PAYMENT

All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. Tax, 5% event service fee and your suggested gratuity will be applied to the total bill and all non-hosted beverages. Payment is due in full on the day of event.

For parties of 16 and larger that require separate checks or non-hosted beverages, we can accommodate by adding an additional server for a service fee of \$200.

## MISC CHARGES

Corkage \$18 per 750ml

Cake cutting service fee \$3 per guest

Screen rental \$25 *does not apply towards f&b minimum "for pharma events only"*

We are happy to recommend florists, balloons, rental equipment etc.



# PIATTI

## ANTIPASTI

### INDIVIDUAL BITES

priced per piece, **minimum 12 per selection**

*\*= gluten free*

#### Vegetarian

<b>Pesto arancini</b> , mozzarella	4.00
<b>Roasted eggplant slider</b> , oven roasted tomatoes, mozzarella	4.75
<b>Roasted tomato caprese skewer</b> , marinated fresh mozzarella *	3.50
<b>Roasted baby red potato</b> , blue cheese mousse, red onion, hawaiian sea salt *	3.75

#### Seafood

<b>Crab cake</b> , classic tartar sauce	5.00
<b>Seared scallop</b> , bacon blanket *	5.25
<b>Shrimp cocktail</b> , cocktail sauce *	4.50
<b>Grilled salmon skewer</b> , lemon chive aioli *	4.50
<b>Pancetta wrapped prawns</b> , housemade chili sauce *	5.25

#### Meat

<b>Housemade meatball</b> , marinara	4.00
<b>Grilled beef skewer</b> , salsa verde *	5.00
<b>Chicken skewer</b> , pesto, virgin olive oil *	4.75
<b>Mini grilled fontina &amp; prosciutto sandwich</b>	4.00
<b>Zoe's calabrese sausage skewer</b> , honey mustard *	4.25
<b>Grass fed burger slider</b> , roasted tomato, ketchup & mustard	5.25
<b>Stuffed mushrooms</b> , italian sausage, pt. reyes blue cheese	4.25

### Meat & seafood crostini 4.50 each

<b>Grilled chicken salad</b> , pesto aioli, toasted pine nuts
<b>Classic tuna salad</b> , cornichon, aioli, celery, red onion
<b>Thin sliced salami</b> , artichoke relish, champagne vinegar, basil
<b>Seared filet mignon</b> , red onion marmalade, pt. reyes blue cheese

### Vegetable crostini 4.25 each

<b>Tomato</b> , balsamic, basil
<b>Avocado</b> , calabrian chili arugula
<b>French brie</b> , saba, roasted grapes
<b>Thyme roasted mushrooms</b> , ricotta
<b>Warm goat cheese</b> , apple, walnuts, honey

### RECEPTION PLATTERS

*serves 20*

<b>Assorted fresh fruit</b>	105
<b>Marinated mixed olives</b> , rosemary & orange peel *	75
<b>Artisan cheese</b> , greek fig jam, house made crackers	120
<b>Baked brie</b> , flaky crust, raspberry preserves, house made crackers	110
<b>Mediterranean hummus</b> , seasonal vegetables, house made crackers	90
<b>Antipasti</b> , salami, provolone cheese, olives, marinated vegetables *	115
<b>Roasted &amp; marinated raw vegetable platter</b> , creamy buttermilk dressing *	90
<b>House smoked side of salmon</b> , brown sugar cured, capers, red onion, house made crackers	195

# PIATTI

## LUNCH MENU ONE

Three course meal \$43 per person

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### PRIMI *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

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### DOLCE *please select two*

#### Vanilla creme brulee

**Season's berries**, whipped cream

**Citrus cheesecake**, blueberry compote

**White chocolate bread pudding**, bourbon caramel sauce

**Flourless chocolate torte**, raspberry sauce, vanilla whipped cream

**Tiramisu**, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

## SECONDI *please select four*

**Penne pasta primavera**, seasonal vegetables

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Grilled chicken breast panini**, provolone, arugula, avocado, red pepper aioli, parmesan fries

**Chopped salad**, vegetables, palm hearts, cannellini & garbanzo beans, feta, olives, creamy oregano vinaigrette,

**Baby spinach salad**, chicken, apple balsamic vinaigrette, fried onions, shaved parmesan

**Grass fed burger**, cheddar, roasted tomato, red onion, aioli, parmesan fries *parties of 30 or less*

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## BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

**coke, diet coke, sprite**

**house lemonade, brewed iced tea**

**brewed coffee, mighty leaf hot tea**



# PIATTI

## LUNCH MENU TWO

Three course meal \$48 per person

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### PRIMI *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Spinach**, apple balsamic vinaigrette, fried onion strings, shaved parmesan

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### DOLCE *please select two*

**Vanilla creme brulee**

**Season's berries**, whipped cream

**Citrus cheesecake**, blueberry compote

**White chocolate bread pudding**, bourbon caramel sauce

**Flourless chocolate torte**, raspberry sauce, vanilla whipped cream

**Tiramisu**, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

### SECONDI *please select five*

**Rigatoni**, beef & pork bolognese, parmesan

**Penne pasta primavera**, seasonal vegetables

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Spaghetti**, beef & pork meatballs, roasted tomato sauce

**Salmon caesar**, garlic anchovy dressing, parmesan, croutons

**Chopped salad**, vegetables, palm hearts, cannellini & garbanzo beans, feta, olives, creamy oregano vinaigrette

**Grass fed burger**, cheddar, roasted tomato, red onion, aioli, parmesan fries *parties of 30 or less*

**Grilled chicken breast panini**, provolone, arugula, avocado, red pepper aioli, parmesan fries

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### BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

**coke, diet coke, sprite**

**house lemonade, brewed iced tea**

**brewed coffee, mighty leaf hot tea**



# PIATTI

## LUNCH MENU THREE

Three course meal \$54 per person

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### PRIMI *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Spinach**, apple balsamic vinaigrette, fried onion strings, shaved parmesan

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### DOLCE *please select two*

#### Vanilla creme brulee

Season's berries, whipped cream

Citrus cheesecake, blueberry compote

White chocolate bread pudding, bourbon caramel sauce

Flourless chocolate torte, raspberry sauce, vanilla whipped cream

Tiramisu, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

### SECONDI *please select five*

**Rigatoni**, beef & pork bolognese, parmesan

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Chitarra pasta**, sautéed prawns, saffron brodo, calabrian chili, basil, tarragon *parties of 24 or less*

**Penne pasta primavera**, seasonal vegetables

**Chopped salad**, vegetables, palm hearts, cannellini & garbanzo beans, feta, olives, creamy oregano vinaigrette, choice of chicken breast or prawns

**Wood oven salmon**, seasonal ingredients

**Mary's half chicken**, mashed potatoes, season's market vegetables

**Chicken marsala**, mushrooms, marsala wine sauce, mashed potatoes, garlic & lemon broccolini

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### BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

coke, diet coke, sprite

house lemonade, brewed iced tea

brewed coffee, mighty leaf hot tea





# PIATTI

## DINNER MENU ONE

Three course meal \$54 per person

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### PRIMI *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Spinach**, apple balsamic vinaigrette, fried onion strings, shaved parmesan

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### DOLCE *please select two*

#### Vanilla creme brulee

Season's berries, whipped cream

Citrus cheesecake, blueberry compote

White chocolate bread pudding, bourbon caramel sauce

Flourless chocolate torte, raspberry sauce, vanilla whipped cream

Tiramisu, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

### SECONDI *please select four*

**Rigatoni**, beef & pork bolognese, parmesan

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Spaghetti**, beef & pork meatballs, roasted tomato sauce

**Penne pasta primavera**, seasonal vegetables

**Wood oven salmon**, seasonal ingredients

**Mary's half chicken**, mashed potatoes, season's market vegetables

**Chicken marsala**, mushrooms, marsala wine sauce, mashed potatoes, garlic & lemon broccolini

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### BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

coke, diet coke, sprite

house lemonade, brewed iced tea

brewed coffee, mighty leaf hot tea



# PIATTI

## DINNER MENU TWO

Three course meal \$57 per person

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### PRIMI *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Spinach**, apple balsamic vinaigrette, fried onion strings, shaved parmesan

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### DOLCE *please select two*

**Vanilla creme brulee**

**Season's berries**, whipped cream

**Citrus cheesecake**, blueberry compote

**White chocolate bread pudding**, bourbon caramel sauce

**Flourless chocolate torte**, raspberry sauce, vanilla whipped cream

**Tiramisu**, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

### SECONDI *please select five*

**Rigatoni**, beef & pork bolognese, parmesan

**Penne pasta primavera**, seasonal vegetables

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Chitarra pasta**, sautéed prawns, saffron brodo, calabrian chili, basil, tarragon *parties of 24 or less*

**Spaghetti**, beef & pork meatballs, roasted tomato sauce

**Wood oven salmon**, seasonal ingredients

**Mary's half chicken**, mashed potatoes, season's market vegetables

**Chicken marsala**, mushrooms, marsala wine sauce, mashed potatoes, garlic & lemon broccolini

**Grilled flat iron**, baby carrots, cauliflower, horseradish potato gratin, oven roasted tomato jam

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### BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

**coke, diet coke, sprite**

**house lemonade, brewed iced tea**

**brewed coffee, mighty leaf hot tea**



# PIATTI

## DINNER MENU THREE

Three course meal \$59 per person  
Add \$10 per person for filet option

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### PRIMI *please select two*

#### Today's soup

**Mixed greens**, tomatoes, cucumber, radish, italian vinaigrette

**Caesar**, romaine, garlic anchovy dressing, parmesan, croutons

**Spinach**, apple balsamic vinaigrette, fried onion strings, shaved parmesan

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### DOLCE *please select two*

#### Vanilla creme brulee

Season's berries, whipped cream

**Citrus cheesecake**, blueberry compote

**White chocolate bread pudding**, bourbon caramel sauce

**Flourless chocolate torte**, raspberry sauce, vanilla whipped cream

**Tiramisu**, dark rum & espresso soaked ladyfingers, mascarpone cream, chocolate

### SECONDI *please select five*

**Chitarra pasta**, sautéed prawns, saffron brodo, calabrian chili, basil, tarragon *parties of 24 or less*

**Penne pasta primavera**, seasonal vegetables

**Spinach ricotta ravioli**, lemon cream, citrus gremolata

**Today's fresh fish**, seasonal ingredients

**Wood oven salmon**, seasonal ingredients

**Mary's half chicken**, mashed potatoes, season's market vegetables

**Chicken marsala**, mushrooms, marsala wine sauce, mashed potatoes, garlic & lemon broccolini

**Grilled niman ranch pork chop**, roasted potatoes, balsamic onions, sauteed rainbow chard

**Grilled filet mignon**, roasted potatoes, sautéed spinach, balsamic & red wine demi-glaze

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### BEVERAGE PACKAGE | ADD \$8 per person

*unlimited beverage package option includes:*

coke, diet coke, sprite

house lemonade, brewed iced tea

brewed coffee, mighty leaf hot tea



# PIATTI

## VINI

### DRAFT & BOTTLE BEER

#### DRAFT

<b>Drakes</b> amber ale	8
<b>Altamont</b> “shot away” IPA	8
<b>Calicraft</b> kolsh lager	8

#### BOTTLED 7.00 & 8.00

**Budweiser, Bud Light, Peroni, Stella Liberto 0% non-alcoholic, Moretti, Corona, Trumer Pils, Blue Moon, Firestone 805**

### SPARKLING, ROSÉ & WHITE

gl | btl

<b>Fratelli Cosmo</b> prosecco nv, veneto, italy	16   64
<b>Fratelli Cosmo</b> 2020 millesimato rose, veneto, italy	16   64
<b>Domaine Carneros</b> 2019 brut, taittinger, napa	75
<b>Je T' Aime</b> sparkling brut, cremant de limoux, france	18   72
<b>Pasqua</b> 2021 “black label” pinot grigio, venezie	15   60
<b>Mancini</b> 2022 vermentino di gallura, sardinia	14   56
<b>Tendu</b> 2020 cortese, clarksburg, napa	17   68
<b>Colle Stefano</b> 2021 verdicchio di matelica	60
<b>Caves des Onze Communes</b> 2020 petite arvine, valle d'aosta	65
<b>Girasole Vineyard</b> 2019 muscat canelli, mendocino county	14   56
<b>Le Fraghe</b> 2022 rose (corvina, rondinella) rondon, veneto	15   60
<b>Piatti</b> private label california sauvignon blanc	13   52
<b>The Champion</b> 2021 sauvignon blanc, marlborough, new zealand	11   44
<b>Duckhorn</b> 2022 sauvignon blanc, north coast	17   68
<b>Masseria Furfante</b> 2021 chardonnay langhe, puglia	15   60
<b>Sonoma Cutrer</b> 2022 chardonnay, russian river valley	17   68
<b>Wente</b> 2022 chardonnay, riva ranch, arroyo seco, monterey	16   64
<b>Piatti Private Label</b> california chardonnay	12   48
<b>Rombauer</b> 2022 chardonnay, carneros	80
<b>Talley</b> 2021 chardonnay, estate, arroyo grande valley	75

### RED

gl | btl

<b>Lioco</b> 2022 pinot noir, mendocino county	18   72
<b>Nielson</b> by byron 2021 pinot noir, santa barbara	16   64
<b>Piatti</b> private label california merlot	12   48
<b>Piatti</b> private label california cabernet sauvignon	12   48
<b>Silver Spur</b> 2018 cabernet sauvignon, napa valley	18   72
<b>Five Daughters</b> 2018 cabernet sauvignon, st. helena	85
<b>Honig</b> 2018 cabernet sauvignon, napa valley	95
<b>Opaque</b> 2018 petit verdot, paso robles	70
<b>Silver Oak</b> 2019 cabernet sauvignon, alexander valley	175
<b>Pessimist</b> by daou, 2022 red blend, paso robles	17   68
<b>RS Cultus Boni</b> 2021 chianti classico, tuscan	17   68
<b>Le Cinciole</b> 2020 chianti classico, tuscan	80
<b>San Simeon</b> 2020 petite sirah, paso robles	17   68
<b>Cardedu</b> 2018 cannonau, caladu, sardegna	60
<b>Piancornello</b> 2018 brunello di montalcino, tuscan	120
<b>Oderro</b> 2021 barbera d'alba superiore, piedmont	70
<b>La Quercia</b> 2021 Montepulciano d'abruzzo	14   56

# PIATTI

## Children's Menu

### 12 & UNDER | 14.00

*includes scoop of gelato with chocolate sauce  
& whipped cream*

**Spaghetti & meatball**, marinara

**Bambini pizza**, tomato sauce, cheese *pepperoni upon request*

**Bambini pasta**, tossed with tomato sauce or butter

**Bolognese**, penne pasta tossed with meat sauce

**Crispy chicken breast strips**, french fries

