

The logo for Piatti, featuring the word "PIATTI" in white, uppercase, sans-serif font centered within a dark red rounded rectangle.

THE PIATTI STORY

With our open kitchens and stone pizza hearths, each Piatti reflects the warmth, charm and welcoming atmosphere of a traditional Italian trattoria. Although each Piatti has its own character and ambiance suited to its specific locale, all are characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. Piatti restaurants are gathering places where friends, family and neighbors eat, drink and socialize while enjoying the sense of community found in Italy's ever-popular trattorias.

Since our founding in 1987, Piatti ensures that each location is a unique experience, suited to its surrounding. Piatti managers and chefs are encouraged to personalize their spaces and menus to meet the needs and desires of their customers and staff. Like their European inspirations, the Piatti restaurants are intended to be part of the community.

Katherine Sato
Special Events Coordinator

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PIATTI

special event dining – lunch

(entrée price includes three courses.)

first course *(select two)*

seasonal soup of the day

hearts of romaine, crostini, grana padano, garlic anchovy dressing

local field greens, candied walnuts, red onions, goat cheese, white balsamic vinaigrette *

chopped romaine, salami, artichokes, chickpeas, roasted red peppers, provolone, green olives, crostini, herb vinaigrette, grana padano

entree *(select four)*

sandwiches on ciabatta bread, served with pasta salad

crab cake, butter lettuce, red onions, tomato, chili aioli...36

portobello, red pepper, arugula, basil-lemon mascarpone...34*

chicken breast, provolone, butter lettuce, tomato, pesto aioli...35

steak, blue cheese, roasted onions & mushrooms, garlic aioli...36

turkey, bacon, avocado, lettuce, tomato, red onions, chili aioli...35

spaghetti, bolognese, grana padano...40

salmon, black rice, broccolini, apple-fennel puree...50

risotto, asparagus, fennel, grape tomatoes, pecorino...40*

spinach-ricotta ravioli, lemon cream, citrus gremolata, parmesan...40*

barramundi, zucchini, grape tomatoes, fava beans, carrot-orange puree ...48

chicken breast, asparagus, orzo, fava beans, parmesan, saba...42

linguine, chicken, mushrooms, red onions, tomato cream, parmesan...35

beef bistro tender, mashed potatoes, asparagus, green peppercorn port wine sauce...50

dessert *(select two)*

seasonal all natural gelato or sorbet

vanilla-blueberry panna cotta, blueberry sauce

warm bittersweet chocolate cake, vanilla gelato, walnut-caramel sauce, pistachios

traditional tiramisu, mascarpone cream, ladyfingers, brandy, espresso

**vegetarian*

PIATTI

appetizers

small platters

(12 pieces per order)

crostini sampler...33*

miniature crab cakes, chili aioli...39

grilled chicken skewers, lemon-caper aioli...31

endive, gorgonzola, apple, candied walnuts...27*

grilled steak bites, saba reduction, salsa verde...35

baked polenta cakes, pesto, parmesan cheese...31*

garlic flatbread, ricotta cheese, artichokes, capers...31*

oven-roasted pancetta wrapped prawns, spicy tomato sauce...39

caprese skewers, fresh mozzarella, cherry tomato, basil oil, sea salt...31*

large platters

(serves approximately 20 guests)

assorted pizza platter...65

grilled seasonal vegetable platter, saba reduction...70*

calamari fritto misto, snap peas, lemon caper aioli...55

assorted cheeses, quince paste, candied walnuts, rosemary sea salt crackers...130*

assorted cured meats, marinated artichokes, pickled vegetables, olives, rosemary sea salt crackers...130

½ cured meat ½ cheese platter...130

chef's selection of assorted pastries & desserts...130

*vegetarian

PIATTI

special event dining - dinner

three courses

first course *(select two)*

seasonal soup of the day

hearts of romaine, croutons, grana padano, lemon-parmesan dressing

local field greens, candied walnuts, red onions, goat cheese, white balsamic vinaigrette *

chopped romaine, salami, artichokes, chickpeas, roasted red peppers, provolone, green olives, croutons, herb vinaigrette, grana padano

entrée *(select four)*

spaghetti, bolognese, grana padano...40

risotto, asparagus, fennel, grape tomatoes, pecorino...40*

rack of lamb, mashed potatoes, baby carrots, mint, saba...58

linguine, prawns, spinach, cherry tomatoes, saffron broth...48

barramundi, zucchini, grape tomatoes, fava beans, carrot-orange puree ...48

spinach-ricotta ravioli, lemon cream, breadcrumbs, grana padano...40*

salmon, cannellini beans, spinach, red peppers, sage ...50

filet of beef, mashed potatoes, asparagus, green peppercorn-port wine sauce...60

chicken breast, asparagus, orzo, fava beans, parmesan, saba...42

gnocchi, marinara, snap peas, zucchini, squash, red onions...40*

dessert *(select two)*

seasonal all natural gelato or sorbet

vanilla-blueberry panna cotta, blueberry sauce

traditional tiramisu, mascarpone cream, ladyfingers, espresso

warm bittersweet chocolate cake, vanilla gelato, brandy-caramel sauce, toasted pistachios

**vegetarian*

PIATTI

barrel-to-table

our 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 l	1 l
luna pinot grigio napa '16	10	22	44
simi sauvignon blanc sonoma '16	10	22	44
franciscan chardonnay napa '16	12	26	52
saintsbury pinot noir carneros '16	14	28	56
smith & hook cabernet central coast '16	13	27	54
santa julia malbec reserva argentina '16	12	26	52

white wine

sparkling wine

	bottle	glass
carpena malvolti prosecco docg nv (187ml)	14	
mionetto prosecco valdobbiadene nv	36	9
andreola dirupo prosecco valdobbiadene nv	44	11
contadi castaldi franciocorta rose' nv	58	12
gloria ferrer blanc de blancs sparkling sonoma	58	12
domaine carneros "by taittinger" sparkling napa	65	
nicolas feuillatte champagne chouilly france	70	

italian white

terredora dipaolo falanghina campania '15	40	
san silvestro roero arneis piedmont docg '15	40	
moris farms vermentino toscana '15	40	
tenuta le colonne vermentino toscana '16	58	
casale del giglio bellone lazio '16	40	
ruffino pinot grigio friuli '16	40	1
st michael eppan pinot grigio alto adige '16	52	13
santa margherita pinot grigio valdaige '16	54	

sauvignon blanc

bernardus sauvignon blanc monterey '16	44	
honig sauvignon blanc napa valley '17	48	12
twomey sauvignon blanc napa valley '16	58	
duckhorn sauvignon blanc napa valley '15	64	

chardonnay

la crema chardon		
nay sonoma coast '15 (1½ btl)	25	
piatti private label chardonnay rutherford nv	36	9
rutherford hill chardonnay napa valley '14	48	12
la crema chardonnay sonoma coast '15	54	
stonestreet chardonnay alexander valley '15	55	
sonoma cutrer chardonnay russian river '16	56	14
calling chardonnay russian river '14	65	
cakebread chardonnay napa valley '15	90	

other white / rose

chateau st michelle riesling columbia valley '16	40	10
martin ray rose of pinot noir russian river '16	44	11

red wine

italian red

	bottle	glass
san silvestro barbaresco piedmont docg '12 (1½ btl)	38	
ruffino il duca e rosso red toscana '14	40	10
fiulot prunotto barbera d'asti agliano docg '15	44	11
de conciliis bacioilcielo prignano cilento '15	48	
villa antinori super tuscan blend toscana igt '14	54	
castello della paneretta chianti classico toscana '14	58	
montesalario montecucco rosso toscana '13	52	13
moris farms morellino di scansano grosseto '13	48	
poggio landi rosso di montalcino toscana '15	65	
tenuta le colonne rosso bolgheri '15	68	
montesalario montecucco sangiovese toscana '11	68	
montesalario montecucco sangiovese riserva '12	78	
poggio landi brunello di montalcino toscana '12	125	
villa le prata brunello di montalcino toscana '11	130	
carlo giacosa barbaresco narin piedmont '12	85	
costa di bussia dolcetto d'alba doc '16	45	
costa di bussia barolo monforte d'alba docg '08	142	
casale del giglio petit verdot lazio '14	58	14
cesari amarone della valpolicella classico doc '12	94	

pinot noir

carmel road pinot noir monterey '15	48	12
testarossa cuvée pinot noir monterey '16	52	13
testarossa pinot noir santa lucia highlands '16	77	
roserock pinot noir eola-amity hills oregon '14	79	
twomey pinot noir santa maria valley '16	95	

merlot

piatti private label merlot rutherford ranch	36	9
drumheller merlot columbia valley '14	36	9
franciscan merlot napa valley '14	48	
franciscan merlot reserve napa valley '13	68	
stag's leap merlot napa valley '15	64	

cabernet sauvignon

piatti private label cabernet rutherford ranch	36	9
deloach cabernet california '15	40	10
austerity cabernet paso robles '15	44	
earthquake cabernet lodi appellation '15	54	
fortress cabernet sonoma '15	60	15
hess allomi cabernet napa valley '15	66	
black stallion cabernet napa valley '14	68	
raymond cabernet napa valley '14	85	
honig cabernet napa valley '14	90	
honig cabernet "bartolucci" napa valley '13	150	
caymus cabernet napa valley '15	168	
silver oak cabernet napa valley '13	198	

other red

j lohr southridge syrah paso robles '15	44	11
deloach zinfandel california '15	40	10
dry creek old vine zinfandel sonoma county '14	66	
michael david petite petit lodi appellation '15	48	
root:1 heritage red maipo valley, chile '15	48	
punto final reserve malbec argentina '15	54	

corkage 20

vintage subject to change

PIATTI

DIRECTIONS TO PIATTI SANTA CLARA

From San Jose International Airport:

- Take a Left onto CA-87 North
- Continue on US-101 North
- Exit Montague Expwy. to the Right
- Turn Left on Agnew Rd.
- Turn Right into the Rivermark Plaza Shopping Center
- We are located next to the Hyatt House Hotel

From San Francisco International Airport:

- Take 101 South Toward San Jose
- Take the Montague Expwy./ San Tomas Expwy. Exit toward Montague Expwy.
- Turn Left on Agnew Rd.
- Turn Right into the Rivermark Plaza Shopping Center
- We are located next to the Hyatt House Hotel

From Milpitas:

- Take CA-237 West toward Mountain View
- Take I-880 South toward San Jose
- Take Montague Expwy. Exit West
- Turn Right onto Montague Expwy.
- Turn Right into the Rivermark Plaza Shopping Center
- We are located next to the Hyatt House Hotel