

PIATTI

THE PIATTI STORY

With their 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.

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PIATTI

Private Events

Baby Showers | Bridal Showers | Weddings
Rehearsal Dinners | Retirements | Holiday Parties | Birthday Parties
Corporate Events | Graduations | Social Gatherings

Welcome to Piatti Sacramento!

Whether you're planning a social gathering or corporate event, an intimate get together or family dinner, Piatti in the Pavilions provides the perfect environment to host any special event from 15 guests to 150. Piatti Sacramento has been serving rustic Italian cuisine for over 20 years. Our Executive Chef Lance Carlini and his team combine the freshest local ingredients with classic Italian recipes to provide you and your guests with the warmth and charming atmosphere of a traditional Italian trattoria.

Piatti offers different and distinct private dining areas to best suit the needs of your special event. All rooms have food and beverage minimums and do not have an additional room rental fee. Inquire about special week day minimums.

Atrium – Fully enclosed (25 seated, 45 standing)

Lunch - \$500.00 food and beverage minimum prior to service charge and tax (January – November)
Dinner - \$1,000.00 food and beverage minimum prior to service charge and tax (January – November)
The Atrium is a fully enclosed space with a view of the beautifully lit courtyard and Pavilions fountain.

Full Tuscan (90 seated, 125 standing)

Lunch - \$1,250.00 food and beverage minimum prior to service charge and tax (January – November)
Dinner - \$2,500.00 food and beverage minimum prior to service charge and tax (January – November)
The Tuscan can either be one large space or two smaller spaces, all with audio visual capabilities.

Front Tuscan (40 seated, 60 standing)

Lunch - \$750.00 food and beverage minimum prior to service charge and tax (January – November)
Dinner - \$1,500.00 food and beverage minimum prior to service charge and tax (January – November)

Back Tuscan (30 seated, 40 standing)

Lunch - \$500.00 food and beverage minimum prior to service charge and tax (January – November)
Dinner - \$1,000.00 food and beverage minimum prior to service charge and tax (January – November)

Courtyard - Outside (100 seated, 125+ standing)

Lunch - \$1,250.00 food and beverage minimum prior to service charge and tax (January – November)
Dinner - \$2,500.00 food and beverage minimum prior to service charge and tax (January – November)
*The Courtyard is equipped with shade sails and warming heaters next to the tranquil Pavilions fountain.
The Courtyard can also be sectioned off for semi-private events. Inquire about minimums.

Additional fees that may apply:

\$250.00 All-day meeting fee (for events exceeding 4 hours)
\$150.00 Audio visual rental (projector and screen) \$20.00 Screen rental \$130 Projector rental
\$100.00 Portable bar set up fee (optional)
\$15.00 Corkage fee per 750ML
\$2.00 Dessert service fee per person

PIATTI

private dining-appetizers

reception platters

(serves 20)

bacon caramel corn...45

pizza platter, 3 assorted pizzas *(limit to 3 platters per event)*...40

locally cured charcuterie, marinated olives, grana padano...90

farmers' market grilled vegetables, garden herbs, xvoo, aged balsamic...75

smoked salmon, citrus mascarpone, capers, arugula, flatbread...85

selection of artisan cheese, tomato preserve, nuts, crostini...100

flatbread & seasonal assorted spreads...75

assorted fruit...75

cookies...45

individual bites

price per piece, ordered in quantities of 12

meat & seafood crostini...3.75

smoked salmon pate, caper-olive relish

wagyu beef carpaccio, lemon-caper aioli, arugula, shaved grana

grilled chicken salad, pesto aioli, toasted almonds

vegetable crostini...3.25

brie, agrodolce, roasted grapes

thyme roasted mushrooms, ricotta

roasted fennel, burrata, pollen, herbs

oven cured tomato bruschetta, burrata cheese, agrodolce

peperonata, olives, ricotta

PIATTI

individual bites continued

price per piece, ordered in quantities of 12

vegetarian...3.50

pesto arancini, mozzarella, lemon aioli

belgium endive, fromage blanc, agrodolce, pistachio, seasonal fruit

fried fingerlings, herbs, blue cheese, chili oil

tomato caprese skewer, our mozzarella

seasonal savory crostata

seafood...4.00

crab cake, calabrian chili aioli

shrimp cocktail, housemade chili sauce

bacon wrapped prawns, whole grain mustard sauce

ahi tuna crudo, cucumber relish, calabrian chili oil

grilled salmon skewer, lemon-chive aioli

meat...3.75

grilled beef skewer, salsa verde

housemade ricotta meatballs, marinara, shaved grana

mini "blt" sandwich, tomato preserve, arugula

mini grilled brie & prosciutto sandwich

chicken skewer, pesto, virgin oil

due to seasonal availability and pricing, this menu is subject to change.

PIATTI

private dining – lunch

*(entrée price includes three courses, soft drinks & iced tea)
(coffee & hot tea service available at \$3 per person)*

to start

(parties up to 40 select two, parties over 40 select one)

farmer's market soup *(available for groups of 30 or less)*

farm lettuces, shaved vegetables, blood orange vinaigrette

romaine caesar, white anchovy dressing, bread crumbs, shaved grana

main

(parties up to 40 select three, parties over 40 requires a pre-order)

romaine caesar, grilled chicken, white anchovy dressing, bread crumbs, shaved grana...34

pulled chicken sandwich, oven cured tomato, our mozzarella, arugula, garlic aioli...35

pork & ricotta meatball sandwich, tomato sugo, our mozzarella...35

spinach-ricotta ravioli, lemon cream, citrus gremolata...38

spaghetti, pork & ricotta meatballs, crushed tomato, torn basil, capay olive oil...36

orecchiette, five hour pork & beef bolognese, spinach, virgin oil...38

fettuccine, prawns, oven cured tomato, calabrian chili, arugula, saffron brodo...38 *(available for groups of 30 or less)*

risotto, mixed mushrooms, herbs, truffle butter...38

mary's half chicken, broccoli rabe, bacon, fingerling potato, garlic, rosemary chicken jus...41

pan roasted salmon, farro, carrot, romanesco, dino kale, balsamic agrodolce...46

filet from the wood oven, seasonal vegetable, potato puree, bone marrow butter...50

to finish

(parties up to 40 select two, parties over 40 select one)

mascarpone cheesecake, biscotti crust, huckleberry marmelleta, cream

butterscotch budino, chocolate ganache, sea salt, hazelnut, cream

olive oil pound cake, citrus salad, lemon curd, pistachio

pb & c bread pudding, whiskey sauce, pecan, cream

classic tiramisu, espresso soaked lady fingers, marsala & brandy mascarpone cream, cocoa powder

due to seasonal availability and pricing, this menu is subject to change.

PIATTI

private dining – dinner

*(entrée price includes three courses, soft drinks & iced tea)
(coffee & hot tea service available at \$3 per person)*

to start

(parties up to 40 select two, parties over 40 select one)

farmers market soup *(available for groups of 30 or less)*

farm lettuces, shaved vegetables, blood orange vinaigrette

romaine caesar, white anchovy dressing, bread crumbs, shaved grana

main

(parties up to 40 select three, parties over 40 requires a pre-order)

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

spaghetti, pork & ricotta meatballs, crushed tomato, torn basil, capay olive oil...38

orecchiette, five hour pork & beef bolognese, herb ricotta...40

fettuccine, prawns, oven cured tomato, calabrian chili, arugula, saffron brodo...40 *(available for groups of 30 or less)*

risotto, mixed mushrooms, herbs, truffle butter...41

mary's half chicken, broccoli rabe, bacon, fingerling potato, garlic, rosemary chicken jus...45

wood fired pork chop, creamy polenta, grape mostarda, arugula, pecan...49

pan roasted salmon, farro, carrot, romanesco, dino kale, balsamic agrodolce...48

filet from the wood oven, seasonal vegetable, potato puree, bone marrow butter...56

to finish

(parties up to 40 select two, parties over 40 select one)

mascarpone cheesecake, biscotti crust, huckleberry marmelleta, cream

butterscotch budino, chocolate ganache, sea salt, hazelnut, cream

olive oil pound cake, citrus salad, lemon curd, pistachio

pb & c bread pudding, whiskey sauce, pecan, cream

classic tiramisu, espresso soaked lady fingers, marsala & brandy mascarpone cream, cocoa powder

due to seasonal availability and pricing, this menu is subject to change.

PIATTI

WINES BY THE BOTTLE

(VINTAGES SUBJECT TO CHANGE)

SPARKLING

blanc de blancs , gloria ferrer (sonoma co, ca) NV	58
brut , domaine chandon (california) NV	(187mL)14
brut , veuve clicquot (reims, fr) NV	135
brut rosé prosecco DOC , le vigne di alice (veneto, it) NV	48
prosecco DOC , mionetto (valdobbiadene, it) NV	42
prosecco DOC , ruffino	

WHITE – DOMESTIC

chardonnay , piatti (california) NV	32
chardonnay , stonestreet (alexander valley, ca) '15	65
chardonnay , wente "riva ranch" (monterey, ca) '15	44
chardonnay , la crema (sonoma coast, ca) '15	48
chardonnay , rutherford hill (napa valley, ca) '14	52
chardonnay , the calling (russian river, ca) '13	62
chardonnay , frank family (carneros, ca) '14	64
chardonnay , petree cellars (russian river, ca) '14	68
chardonnay , rombauer (carneros, ca) '15	84
chardonnay , alpha omega (rutherford, ca) '12	98
chenin blanc/viognier , terra d' oro (clarksburg, ca) '15	40
rosé , rabble (paso robles, ca) '16	38
rosé of pinot noir , martin ray (russian river, ca) '16	46
riesling , chateau st. michelle (columbia valley, wa) '14	36
sauvignon blanc , bernardus (monterey co, ca) '15	36
sauvignon blanc , morgan (monterey, ca) '15	40
sauvignon blanc , decoy by duckhorn (napa valley, ca) '16	40
sauvignon blanc , honig (napa valley, ca) '16	44
sauvignon blanc , salvestrin (russian river, ca) '15	52

WHITE – INTERNATIONAL

bianco , buglioni "disperato" (verona, it) '14	40
friulano bianco , scarpetta (friuli, it) '13	44
pinot grigio , barone fini (valdadige, it) '16	32
pinot grigio , san angelo, banfi (montalcino, it) '16	45
sauvignon blanc , whitehaven (marlborough, nz) '16	44
sicilian white blend (donnafugata) , anthilia (sicily, it) '15	36
vermentino , rocco di montemassi "calasole" (toscana, it) '15	36

RED – DOMESTIC

cabernet franc , inkblot (lodi, ca) '14	54
cabernet sauvignon , piatti (california) NV	32
cabernet sauvignon , stonestreet (alexander valley, ca) '14	72
cabernet sauvignon , fortress (sonoma co, ca) '13	58
cabernet sauvignon/zin blend , paraduxx by duckhorn (napa valley, ca) '14	62
cabernet sauvignon , beringer knight's valley (sonoma county, ca) '14	60
cabernet sauvignon , frank family (rutherford, ca) '14	92
merlot , decoy, duckhorn (sonoma valley, ca) '15	60
merlot , piatti (california) NV	32
merlot , selene "frediani vineyard" (napa valley, ca) '13	72
petite sirah , frank family (napa valley, ca) '13	74
petite verdot , inkblot (lodi, ca) '14	54
pinot noir , secret cellars (st. lucia highlands, ca) '14	40
pinot noir , belle glos "las alturas" (monterey, ca) '16	74
pinot noir , carmel road (monterey, ca) '14	40
pinot noir , meiomi (california) '16	45
pinot noir , goldeneye (anderson valley, ca) '15	135

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RED – DOMESTIC (CONT.)

pinot noir , prim family “jump the moon” <i>(howell mountain/st. lucia, ca) '13</i>	56
pinot noir , trione <i>(sonoma county, ca) '13</i>	64
red blend , the prisoner <i>(oakville, ca) '15</i>	70
sangiovese blend , salvestrin “retaggio” <i>(st. helena, ca) '14</i>	80
syrah blend , tablas creek “patelin de tablas” <i>(paso robles, ca) '14</i>	48

RED – INTERNATIONAL

“baby amarone” , allegrini palazzo della torre <i>(veneto it) '12</i>	48
barbera d' asti , michele chiaro <i>(piedmont, it) '14</i>	40
chianti , poggio vignoso <i>(toscana, it) '15</i>	40
chianti riserva , tenuta di arceno <i>(toscana, it) '13</i>	52
barolo DOCG , fontanafredda <i>(serralunga d'alba, it) '11</i>	(1L) 99
montepulciano d' abruzzo , caldora <i>(ortona, it) '14</i>	36
nero d'avola , feudo maccari <i>(sicily, it) '14</i>	35
sangiovese , sassoregale <i>(tuscan, it) '14</i>	46
valpolicella DOC , masi bonacosta <i>(verona, it) '12</i>	30

CORKAGE

*Our corkage service allows you to enjoy wines from your private cellar here in our restaurant.
The charge is \$15 per 750ml bottle with no limitations on bottle selection or quantity.*

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FREQUENTLY ASKED QUESTIONS

Reserving the Space

- There are no room rental fees for the private spaces. Instead we have established food & beverage minimums that must be met prior to tax and service charges and vary depending on the time of day and week.

Deposits & Cancellations

- Piatti Sacramento does not require a deposit but do require a credit card on file and a signed contract to confirm the reservation.
- Cancellations must be made by written or verbal notice to the Special Events Manager only.
- Piatti Sacramento requires a 7 business day cancellation notice or a \$500.00 cancellation fee may apply. If event is cancelled within 72 hours of the event date, client will be charged for items ordered by the amount of last provided guest count.

Menu Selection & Final Guest Count

- The menu selections are due 14 days in advance and final guest count is due 72 hours in advance of event date.
- Piatti Sacramento can accommodate up to a 5% increase of guests during the time of event. Any guest count increases the day of the event will be subject to menu selections at the Chefs discretion.

Special Fees

- The wine list at Piatti offers an exciting selection of International and California wine. If you choose to bring your own wine, the corkage fee is \$15.00 per 750ml bottle.
- Dessert service fee is \$2.00 per person
- Audio/Visual Rental is \$150.00 for the projector & Screen. \$130.00 for the projector and \$20.00 for the screen. You are welcome to bring in your own audio/visual equipment at no additional fee.

Payment

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. An event service fee of 3% and "your" suggested gratuity will be applied along with the 7.75% tax to the total bill. Payment is due in full on the day of the scheduled event.