

# 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 (80 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 (80 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  
\$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

slow roasted 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)*

*(parties 41 and above require a pre-order)*

### 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, radish, cucumber, cherry tomato, ricotta salata, sherry vinaigrette

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

watermelon, arugula, goat feta, salt roasted almonds, citrus vinaigrette

### 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, all day tomato, our mozzarella, arugula, roasted garlic aioli...35

zoes 'blt' sandwich, slow roasted tomato, arugula, roasted garlic aioli...35

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

spaghetti, braised pork & ricotta meatballs, tomato sugo...36

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

saffron fettuccine, garlic prawns, calabrian chili, tomato, arugula, fennel, capers...38 *(available for groups of 30 or less)*

risotto, english peas, cherry tomatoes, pancetta, basil, lemon, parmesan cheese...38

mary's half chicken, garlic kale, rosemary pan jus...41

cast iron king salmon, white corn, summer beans, cherry tomatoes, basil, charred lemon aioli...46

filet from the wood oven, romano beans, avocado chimichurri, olive oil potato puree...50

### to finish

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

mascarpone cheesecake, peach compote, almond biscotti crust, whipped cream

chocolate pot de crème, sea salt, hazelnut, cream

fromage blanc panna cotta, huckleberry compote, biscotti cookie

olive oil cake, honey whipped yogurt, brooks cherries, agrodolce, olive oil, mint

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)  
(parties 41 and above require a pre-order)*

### 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, radish, cucumber, cherry tomato, ricotta salata, sherry vinaigrette  
romaine caesar, white anchovy dressing, bread crumbs, shaved grana  
watermelon, arugula, goat feta, salt roasted almonds, citrus vinaigrette

### main

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

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

spaghetti, braised pork & ricotta meatballs, tomato sugo...38

orecchiette, five hour pork & beef bolognese, spinach, olive oil...40

saffron fettuccine, garlic prawns, calabrian chili, cherry tomato, arugula, fennel, capers...40 *(available for groups of 30 or less)*

risotto, english peas, cherry tomatoes, pancetta, basil, lemon, parmesan cheese...41

mary's half chicken, garlic kale, olive oil potato puree, rosemary pan jus...45

wood fired pork chop, pt reyes blue cheese, roasted figs, creamy polenta...49

cast iron king salmon, white corn, summer beans, cherry tomatoes, basil, charred lemon aioli...48

filet from the wood oven, romano beans, avocado chimichurri, olive oil potato puree...56

### to finish

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

mascarpone cheesecake, strawberry & rhubarb sauce, almond biscotti crust, cream

chocolate pot de crème, sea salt, hazelnut, cream

fromage blanc panna cotta, huckleberry compote, biscotti cookie

olive oil cake, honey whipped yogurt, brooks cherries, agrodolce, olive oil, mint

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

<b>blanc de blancs</b> , gloria ferrer <i>(sonoma co, ca) NV</i>	58
<b>brut</b> , domaine chandon <i>(california) NV</i>	(187mL)14
<b>brut</b> , veuve clicquot <i>(reims, fr) NV</i>	135
<b>brut rose</b> , roederer estate <i>(anderson valley, ca) nv</i>	65
<b>brut rose spumante</b> , scarpetta <i>(friuli, it) NV</i>	40
<b>brut rosé prosecco DOC</b> , le vigne di alice <i>(veneto, it) NV</i>	48
<b>prosecco DOC</b> , ruffino <i>(veneto, it) NV</i>	40
<b>prosecco DOC</b> , casarsa <i>(casarsa, it) NV</i>	40

### WHITE – DOMESTIC

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

### WHITE – DOMESTIC (CON'T)

<b>sauvignon blanc</b> , decoy by duckhorn <i>(napa valley, ca) '16</i>	40
<b>sauvignon blanc</b> , honig <i>(napa valley, ca) '16</i>	44
<b>sauvignon blanc</b> , salvestrin <i>(russian river, ca) '15</i>	52

### WHITE – INTERNATIONAL

<b>bianco</b> , buglioni "disperato" <i>(verona, it) '14</i>	44
<b>friulano bianco</b> , scarpetta <i>(friuli, it) '13</i>	44
<b>pinot grigio</b> , barone fini <i>(valdadige, it) '16</i>	32
<b>pinot grigio</b> , san angelo, banfi <i>(montalcino, it) '16</i>	45
<b>rosé of cinsault/grenache</b> , miraval, <i>(cotes de provence, fr) '15</i>	48
<b>sauvignon blanc</b> , whitehaven <i>(marlborough, nz) '16</i>	44
<b>sicilian white blend (donnafugata)</b> , anthilia <i>(sicily, it) '15</i>	36

### RED – DOMESTIC

<b>cabernet franc</b> , inkblot <i>(lodi, ca) '14</i>	54
<b>cabernet sauvignon</b> , piatti <i>(california) NV</i>	32
<b>cabernet sauvignon</b> , stonestreet <i>(alexander valley, ca) '14</i>	72
<b>cabernet sauvignon</b> , fortress <i>(sonoma co, ca) '13</i>	58
<b>cabernet sauvignon</b> , franciscan <i>(napa valley, ca) '14</i>	54
<b>cabernet sauvignon/zin blend</b> , paraduux by duckhorn <i>(napa valley, ca) '15</i>	60
<b>cabernet sauvignon</b> , beringer knight's valley <i>(sonoma county, ca) '14</i>	60
<b>cabernet sauvignon</b> , secret cellars <i>(santa lucia highlands, ca) '15</i>	54
<b>cabernet sauvignon</b> , frank family <i>(rutherford, ca) '14</i>	92
<b>merlot</b> , decoy, duckhorn <i>(sonoma valley, ca) '15</i>	60
<b>merlot</b> , piatti <i>(california) NV</i>	32
<b>merlot</b> , selene "frediani vineyard" <i>(napa valley, ca) '13</i>	72

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## RED – DOMESTIC (CONT.)

<b>petite sirah, frank family</b> <i>(napa valley, ca) '13</i>	74
<b>pinot noir, secret cellars</b> <i>(st. lucia highlands, ca) '14</i>	48
<b>pinot noir, belle glos "las alturas"</b> <i>(monterey, ca) '16</i>	74
<b>pinot noir, carmel road</b> <i>(monterey, ca) '14</i>	40
<b>pinot noir, meiomi</b> <i>(california) '16</i>	45
<b>pinot noir, goldeneye</b> <i>(anderson valley, ca) '15</i>	135
<b>pinot noir, prim family "jump the moon"</b> <i>(howell mountain/st. lucia, ca) '13</i>	56
<b>red blend, trione "henry's blend"</b> <i>(alexander valley, ca) '13</i>	76
<b>red blend, the prisoner</b> <i>(oakville, ca) '15</i>	70
<b>sangiovese blend, salvestrin "retaggio"</b> <i>(st. helena, ca) '14</i>	80
<b>syrah blend, tablas creek "patelin de tablas"</b> <i>(paso robles, ca) '14</i>	48

## RED – INTERNATIONAL

<b>barbera d' asti, michele chiaro</b> <i>(piedmont, it) '14</i>	40
<b>chianti, poggio vignoso</b> <i>(toscana, it) '15</i>	40
<b>chianti riserva, tenuta di arceno</b> <i>(toscana, it) '13</i>	52
<b>barolo DOCG, fontanafredda</b> <i>(serralunga d'alba, it) '11</i>	(1L) 99
<b>montepulciano d' abruzzo, caldora</b> <i>(ortona, it) '14</i>	36
<b>sangiovese blend, ruffino "il ducale"</b> <i>(toscana, it) '15</i>	36
<b>sangiovese, sassoregale</b> <i>(tuscan, it) '14</i>	46
<b>valpolicella DOC, masi bonacosta</b> <i>(verona, it) '12</i>	30
<b>primitivo, layer cake</b> <i>(puglia, it) '14</i>	36

## 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.*



# PIATTI

## 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.
- Client must inform Piatti Sacramento (specifically the Special Events Manager) of cancellation of the event with at least 7 business days' notice. If proper cancellation notice is not given, a \$500 deposit fee or if client cancels within 72 hours of the event, the average menu price and all pre-ordered items times your last provided guest guarantee will be charged as a cancellation fee.

### Menu Selection & Final Guest Guarantee

- The menu selections are due 14 days in advance and final guest guarantee is due 72 hours in advance of event date. No changes to the menu, guest count or set up will be accepted within 72 hours of the event. We allow up to a 10% guest guarantee shortfall or Piatti Sacramento can accommodate up to a 5% increase of guests day of the event. Any guest count increase 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. We do waive corkage fees for matching number of bottles purchased through Piatti.
- 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.