

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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Events Coordinator

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PIATTI

Welcome to Piatti La Jolla!

Piatti Restaurant & Bar is nestled in the unique La Jolla Shores neighborhood with an inviting and comfortable atmosphere. Our décor is light and airy and our exhibition kitchen sets the tone for an exciting lunch or dinner. The restaurant also offers a full service bar as well as an extensive wine list.

Our Executive Chef, Pepe Ccapatinta, has created our menu for over 25 years with recipes from all over Italy. Our consistent kitchen is a result of his knowledge and experience.

Our restaurant offers three areas for private or semi-private events. Our indoor garden room is available for parties up to 38 guests, while our heated, open-air patio can accommodate seating for 75 guests. We are able to section off the indoor garden room to accommodate smaller parties up to 16.

The indoor garden room is ideal for birthday parties, bridal and baby showers, as well as corporate events. It overlooks our patio and the garden in front of our restaurant. The outdoor patio, covered by a landmark Ficus tree, is perfect for rehearsal dinners, small wedding ceremonies, and receptions. During the day, the patio is bright and beautiful, and at night, the tree lights up and creates an amazing atmosphere.

We also offer catering in your home, office, or at a rented venue. In order to make your offsite event as stress-free as possible, we can organize of all rentals and staffing needed to create a memorable event.

For more information, please contact the restaurant at 858.454.1589 and speak with our Events Coordinator or one of the Managers. We are happy to assist and be a part of your next event!

PIATTI

banquet dining – antipasti

approximately 25 pieces per platter

italian meats, cheeses, marinated vegetables, olives (platter recommended for 15 guests)...60

grilled eggplant, goat cheese, basil...48

mushroom caps, home-made italian sausage, bread crumbs, parmesan cheese, mozzarella cheese...50

grilled bread, smoked salmon, mascarpone, dill...48

chef's selection of seasonal grilled vegetables...45

grilled asparagus...35

zucchini, prosciutto, fontina cheese, mozzarella cheese...50

fresh mozzarella, tomatoes, basil, olive oil...75

prosciutto, melon (seasonal)...45

grilled tuscan bread, diced tomatoes, garlic, basil...55

semolina fried calamari, shrimp, vegetables, lemon aioli...75

smoked trout, mascarpone, capers, shallots, dill, fingerling potatoes...50

fried cheese risotto balls, bread crumbs, basil...50

skewered chicken, honey, mustard, lemon, herbs, roasted pepper aioli...75

skewered shrimp, lemon, garlic, parsley, pesto sauce...90

**Menu Prices & Items Subject to Change

PIATTI

2 course banquet dining lunch

*prices reflect the cost of your two course meal, a salad and entrée or an entrée and dessert.
please see our antipasti menu to complement your meal.*

to start *(select two)*

house-made soup of the day

endive & arugula salad, marinated beets, lemon vinaigrette, grana padana

romaine, grana padana cheese, toasted croutons, caesar dressing

mixed field greens, lemon vinaigrette

main *(select four)*

romaine, grilled chicken, grana padana cheese, toasted croutons, caesar dressing...24

fettuccine pasta, parmesan cheese cream sauce...24.5

penne pasta, assorted grilled vegetables, olive oil...26

penne pasta, grilled eggplant, fresh mozzarella, diced tomatoes, basil...26

house-made ravioli filled w. ricotta & basil, lemon cream or tomato sauce...26

penne pasta, meat ragu, parmesan cheese...26

mixed field greens, grilled scottish salmon, lentils, tomatoes, lemon vinaigrette, lemon aioli...26

rolled pasta filled w. wild mushrooms, ricotta, spinach, porcini mushroom cream sauce...26

cavatappi pasta, house-made italian sausage, spinach, mushrooms, roasted tomato sauce, parmesan...27

lasagna layered w. pasta, rich meat ragu, mozzarella, parmesan, tomato sauce...27

orecchiette pasta, grilled chicken, sun-dried tomatoes, asparagus, creamy gorgonzola sauce...27

grilled marinated chicken breast, seasonal sides...28.5

oven-roasted lemon herb chicken, garlic mashed potatoes, spinach, herb roasting juices...29

arborio rice, grilled shrimp, saffron, braised leeks, tomatoes, arugula...35

grilled salmon, penne puttanesca...40

braised veal shank, risotto milanese...44

to finish *(select two)*

lady fingers, espresso, amaretto, mascarpone, chocolate

meyer lemon & raspberry tart, raspberry sauce

chocolate silk cake, pecan & walnut crust, raspberry sauce

vanilla bean gelato, chocolate gelato, or sorbet of the day

PIATTI

family style lunch

\$26 per person

to start (select one)

endive & arugula salad, marinated beets, lemon vinaigrette, grana padana

romaine, grana padana cheese, toasted croutons, caesar dressing

mixed field greens, lemon vinaigrette

main (select two to three)

penne pasta, meat ragu, parmesan cheese

penne pasta, grilled eggplant, fresh mozzarella, diced tomatoes, basil

cavatappi pasta, house-made italian sausage, spinach, mushrooms, roasted tomato sauce, parmesan cheese

orecchiette pasta, grilled chicken, sun-dried tomatoes, asparagus, creamy gorgonzola sauce

farfalle pasta, chicken, leeks, white wine, pesto

pizza w. tomato sauce, mozzarella cheese, basil

pizza w. hot salami, house-made italian sausage, tomato sauce, scallions, mozzarella cheese, oregano

grilled lemon marinated chicken breast...add \$5 per person

grilled salmon, olive oil, herbs, lemon...add \$7 per person

to compliment your menu (add \$2 per person, per side)

grilled asparagus

roasted corn

mashed potatoes

****Menu Items & Pricing Subject to Change**

PIATTI

3 course banquet dining

lunch & dinner

*prices reflect the cost of your three course meal.
please see our antipasti menu to complement your meal.*

to start *(select two)*

house-made soup of the day

endive & arugula salad, marinated beets, lemon vinaigrette, grana padana

romaine, grana padana cheese, toasted croutons, caesar dressing

mixed field greens, lemon vinaigrette

main *(select four)*

fettuccine pasta, parmesan cheese cream sauce...34

home-made ravioli filled w. ricotta & basil, lemon cream or tomato sauce...35.50

penne pasta, assorted grilled vegetables, olive oil...36

penne pasta, grilled eggplant, fresh mozzarella, diced tomatoes, basil...36

rolled pasta filled w. wild mushrooms, ricotta, spinach, porcini mushroom cream sauce...36

cavatappi pasta, home-made italian sausage, spinach, mushrooms, roasted tomato sauce, parmesan...36

orecchiette pasta, grilled chicken, sun-dried tomatoes, asparagus, creamy gorgonzola sauce...36

penne pasta, meat ragu, parmesan cheese...37

lasagna layered w. pasta, rich meat ragu, mozzarella, parmesan, tomato sauce...37

grilled marinated chicken breast, seasonal sides...38

oven-roasted lemon herb chicken, garlic mashed potatoes, spinach, herb roasting juices...38.5

arborio rice, grilled shrimp, saffron, braised leeks, tomatoes, arugula...43

grilled salmon, penne puttanesca...50

braised veal shank, risotto milanese...52

to finish *(select two)*

lady fingers, espresso, amaretto, mascarpone, chocolate

meyer lemon & raspberry tart, raspberry sauce

chocolate silk cake, pecan & walnut crust, raspberry sauce

vanilla bean gelato, chocolate gelato, or sorbet of the day

PIATTI

frequently asked questions

reserving the space

- There are no room rental fees for the private banquet areas. There are varying food and beverage minimums to book the spaces and at certain times. Minimums are based on food and beverage consumption, before tax and service charges are applied.

guest guarantee

- Final guest counts are to be provided at least 72 hours prior to any event. If less than the number of people confirmed shows up to the event, the party will still be charged according to the final guest count given 72 hours in advance. On the other hand, if more people arrive, you will be charged for the total number of people present.
- Due to the advance preparation required, we ask for your menu selections and all final event details at least 7 days in advance. Increases made within 24 hours prior to the event can usually be accommodated. Menu prices and availability are subject to change seasonally.

special fees

- Restaurant corkage fee is \$20 per 750 ml bottle and it may not be on our wine list. Similarly the cake cutting fee is \$2.00 per person.
- For catered events, a delivery fee may apply.
- Any rentals required for event will be billed to client.
- You will be charged a 3% Event Services Fee which covers the pre-event coordination, planning, contracting and facilitation. This fee is not a gratuity or tip. Your master bill will be tabulated with the Event Service Fee calculated on all hosted and non-hosted purchases or the contracted food & beverage minimum, whichever is greater.

extras

- We encourage added touches to the tables. We can recommend florists, balloons, rental equipment....etc. Just ask us!

kids

- Kids are welcome to order from our full kids menu.

deposit

- A credit card number and expiration date is required to hold the date for any event. Regarding cancellations, we require at least a 7 day notice.

payment

- All charges will be presented to the host and are payable at the immediate conclusion of the event. Final payment is accepted in the form of credit card, company check or cash. Hosted items will be tabulated on one check and presented to the client for payment. Any applicable sales tax will be added to all charges or the food & beverage minimum, whichever is greater. We do not impose a service charge, nor are you obligated to pay any specific tip amount. However, for your convenience, we will calculate your bill with a suggested tip of 18% which you are free to increase, decrease or remove based on your service experience.