



Piattini

Private Dining



Here at Piattini, we want our guests to experience the true flavors and culture of our homeland, Italy.

Like our ancestors before us, we are committed to using the finest ingredients to develop creative, diverse dishes featuring authentic Italian flavors. We hold ourselves to the highest standards, using only the freshest ingredients to create these original recipes. You'll notice the difference at your very first bite.

'Piattini' means small plate in Italian. True to our name, our menu consists of a variety of small plates giving you the opportunity to sample a multitude of dishes. That's not all though! Our menu's also include traditionally sized dishes. Choose from our ever-changing lunch, dinner, and brunch menus and allow our skilled chefs to tantalize your taste buds. Have any special requests? Simply ask us and we will work with you to create the culinary experience you're looking for.

Located on Newbury Street in the heart of Boston's Back Bay, Piattini's intimate dining room also features a full bar and wine cellar.

In addition to our authentic regional Italian cuisine, we offer a large selection of exceptional wines. Enhanced by the Piattini Wine Education program, each glass of wine ordered comes with a small card detailing the region, tasting notes, and other pertinent and interesting facts about the wine.

At Piattini, YOU are our priority!

In keeping with our Italian heritage, our mission is to provide our guests with the warmest hospitality and create an unforgettable dining experience.

Buon Appetito!



3-COURSE DINNER MENUS



\$39 Menu

First Course (Choose 3 - Served Shared)

Caesar | Romaine lettuce, croutons, homemade Caesar dressing and shaved Parmigiano

Arugula | Roasted beets, pickled carrots, fennel, candied walnuts, goat cheese, black pepper vinaigrette

Almond and Apple | Mixed greens, cucumber, caramelized apples, gorgonzola, almonds, basil yogurt

Caprese | Fresh mozzarella, tomatoes, house made pesto, balsamic glaze

Piattini Antipasto | Prosciutto Di Parma, assorted cheese, soppressata, marinated vegetables

Melanzane Affumicate | Layered eggplant, smoked mozzarella, sundried tomato truffle cream sauce

Second Course (Choose 3 - Served Individually)

Penne con Zucca | Sautéed chicken breast, roasted butternut squash, apple cider, gorgonzola cheese

Root Vegetable Ravioli (Vegan) | Zucchini, summer squash, basil, arugula, light sundried tomato sugo

Bolognese | Homemade fusilli, classic Italian meat ragout

Ravioli d' Aragosta | Lobster filled ravioli, tomato cream lobster jus

Third Course (Choose 1 - Served Individually)

Homemade Tiramisu | Mascarpone zabaglione, Amaretti cookie, espresso

Charles's Mousse | Homemade chocolate mousse.

Clelia's Limoncello | Lemon Gelato, limoncello liqueur center, Meringue sprinkles

\$49 Menu



First Course (Choose 3 – Served Shared)

Caesar | Romaine lettuce, croutons, homemade Caesar dressing and shaved Parmigiano

Arugula | Roasted beets, pickled carrots, fennel, candied walnuts, goat cheese, black pepper vinaigrette

Almond and Apple | Mixed greens, cucumber, caramelized apples, gorgonzola, almonds, basil yogurt

CauliWOW | Romaine, roasted cauliflower, corn, tomatoes, basil, cucumber, scallions, goat cheese, cilantro vinaigrette

Caprese | Fresh mozzarella, tomatoes, house made pesto, balsamic glaze

Piattini Antipasto | Prosciutto Di Parma, assorted cheese, soppressata, marinated vegetables

Melanzane Affumicate | Layered eggplant, smoked mozzarella, sundried tomato truffle cream sauce

Second Course (Choose 3 - Served Individually)

Penne con Zucca | Sautéed chicken breast, roasted butternut squash, apple cider, gorgonzola cheese

Root Vegetable Ravioli (Vegan) | Zucchini, summer squash, basil, arugula, sundried tomato sugo

Bolognese | Homemade fusilli, classic Italian meat ragout

Ravioli d' Aragosta | Lobster filled ravioli, tomato cream lobster jus

Salmone Scottato | Baked salmon, grilled asparagus, green olives, poached tomato, goat cheese, carrot puree

Third Course (Choose 2 - Served Individually)

Homemade Tiramisu | Mascarpone zabaglione, Amaretti cookie, espresso

Charles's Mousse | Homemade chocolate mousse

Clelia's Limoncello | Lemon Gelato, limoncello liqueur center, Meringue sprinkles

\$59 Menu



First Course (Choose 4 – Served shared)

Caesar | Romaine lettuce, croutons, homemade Caesar dressing and shaved Parmigiano

Arugula | Roasted beets, pickled carrots, fennel, candied walnuts, goat cheese, black pepper vinaigrette

Almond and Apple | Mixed greens, cucumber, caramelized apples, gorgonzola, almonds, basil yogurt

CauliWOW | Romaine, roasted cauliflower, corn, tomatoes, basil, cucumber, scallions, goat cheese, cilantro vinaigrette

Caprese | Fresh mozzarella, tomatoes, house made pesto, balsamic glaze

Piattini Antipasto | Prosciutto Di Parma, assorted cheese, soppressata, marinated vegetables

Melanzane Affumicate | Layered eggplant, smoked mozzarella, sundried tomato truffle cream sauce

Misto Formaggio | Daily selection of imported cheese, marmalade

Second Course (Choose 3 - Served individually)

Penne con Zucca | Sautéed chicken breast, roasted butternut squash, apple cider, gorgonzola cheese

Root Vegetable Ravioli (Vegan) | | Zucchini, summer squash, basil, arugula, sundried tomato sugo

Bolognese | Homemade fusilli, classic Italian meat ragout

Ravioli d' Aragosta | Lobster filled ravioli, tomato cream lobster jus

Salmone Scottato | Baked salmon, asparagus, green olives, poached tomato, goat cheese, carrot puree

Vitello ai Funghi | Tender milk fed veal, grilled asparagus, roasted potatoes, shitake and porcini mushroom, veal demi glacé

Third Course (Choose 2 - Served individually)

Homemade Tiramisu | Mascarpone zabaglione, Amaretti cookie, espresso

Charles's Mousse | Homemade chocolate mousse

Clelia's Limoncello | Lemon Gelato, limoncello liqueur center, Meringue sprinkles

Tartufo al Chocolate | Chocolate Gelato, Zambione cream center, caramelized hazelnut

Cocktail Party Sample Menu



Passed Hors d'oeuvres - Priced per dozen

Piattini Crab Cakes | Lump Crab Cakes, Lemon Aioli

Cucumber wheels | Sweet tomato yogurt

Antipasto sticks | Cured meats, cherry tomato, fresh mozzarella and olives

Herbed Stuffed Mushroom

Grilled Zucchini | Grilled zucchini with a touch of lemon, artichoke, pesto

Lamb Chops | Baby Lollipop Lamb Chops, Mint Garlic Sauce

Assorted Bruschetta | Three individual bruschetta: Teardrop tomato compot and goat cheese;
Eggplant zucchini relish; Trumpet mushroom and asparagus puree

Cured Salmon | Served with olive tapenade crostini

Roasted Quinoa | Smoked tomato chutney

Mini Meatballs | Classic Pomodoro sauce

Atlantic Shrimp | Cilantro aioli

Assorted Flatbread | Margherita, Mediterranean or Wild mushroom – Choose 2 kinds – Counts as 1 hors d'oeuvre

STATIONARY FOOD ITEMS



COLD STATION:

ANTIPASTO STICKS | Cured Italian meats, fresh mozzarella, olives, cherry tomato

FORMAGGIO STATION | Daily selection of imported cheese, seasonal marmalade, homemade crostini

CRUDITÉS PLATTER | Rosemary infused olive oil

CAESAR | Romaine lettuce, house made Caesar dressing, parmesan crostini

ALMOND AND APPLE | Mixed greens, fresh cucumber, caramelized gala apples, gorgonzola, almonds, basil yogurt

ARUGULA | Roasted beets, pickled carrots, fennel, candied walnuts, goat cheese, black pepper vinaigrette

GOURMET PASTA STATION:

PENNE POMODORO | Tomato, basil and red sauce

BOSCAIOLA | Penne pasta, prosciutto, green peas, wild mushrooms, tomato cream

PENNE CON ZUCCA | Sautéed chicken, roasted butternut squash, apple cider, gorgonzola

BOLOGNESE | Homemade fusilli, classic Italian meat ragout

RAVIOLI D'ARAGOSTA | Lobster filled ravioli, tomato, cream lobster jus

BLACK TRUFFLE SACCHETTI | Tiny pasta pockets stuffed with ricotta and truffle mushrooms

STUFFED GNOCCHI | Homemade gnocchi stuffed with ricotta and spinach, light cream sauce

FUSILLI PESTO | Homemade fusilli pasta, fresh basil pesto, wild mushrooms

ROOT VEGETABLE RAVIOLI (VEGAN) | Zucchini, squash, basil, arugula