



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. <http://piattini.com/menu-item/new-dinner-menu/>

'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-Shared)

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

Arugula | Grilled corn, butternut squash, teardrop tomato, shaved grana, lemon basil

Almond and Apple | Mixed greens, fresh cucumber, caramelized apples, gorgonzola cheese, toasted almonds, basil yogurt vinaigrette

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

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

Melanzane Affumicato | 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) | Vegan Ravioli tossed with zucchini, basil, and arugula

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, caramelized hazelnut

\$49 Menu



First Course (Choose 3-Shared)

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

Arugula | Grilled corn, butternut squash, teardrop tomato, shaved grana, lemon basil

Almond and Apple | Mixed greens, fresh cucumber, caramelized apples, gorgonzola cheese, toasted almonds, basil yogurt vinaigrette

Kale bowl | Bell peppers, grilled corn, sweet radishes, purple cabbage, cucumbers, honey cilantro vinaigrette

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

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

Melanzane Affumicato | 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) | Vegan Ravioli tossed with zucchini, basil, and arugula

Bolognese | Homemade fusilli, classic Italian meat ragout

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

Salmone Scottato | Baked salmon, cauliflower rice, seasonal vegetables, topped with avocado, red onion, cilantro vinaigrette

Third Course (Select 2 - Served individually)

Homemade Tiramisu | Mascarpone zabaglione, amaretti cookie, espresso

Charles's Mousse | Homemade chocolate mousse.

Clelia's Limoncello | Lemon Gelato, limoncello liqueur center, caramelized hazelnut

\$59 Menu



First Course (Choose 4-Shared)

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

Arugula | Grilled corn, butternut squash, teardrop tomato, shaved grana, lemon basil

Almond and Apple | Mixed greens, fresh cucumber, caramelized apples, gorgonzola cheese, toasted almonds, basil yogurt vinaigrette

Kale bowl | Bell peppers, grilled corn, sweet radishes, purple cabbage, cucumbers, honey cilantro vinaigrette

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

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

Melanzane Affumicato | 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) | Vegan Ravioli tossed with zucchini, basil, and arugula

Bolognese | Homemade fusilli, classic Italian meat ragout

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

Salmone Scottato | Baked salmon, cauliflower rice, seasonal vegetables, topped with avocado, red onion, cilantro vinaigrette

Vitello ai Funghi | Tender milk fed veal, shiitake and porcini mushrooms, asparagus, mushroom demi glaze

Third Course (Select 2 - served individually)

Homemade Tiramisu | Mascarpone zabaglione, amaretti cookie, espresso

Charles's Mousse | Homemade chocolate mousse.

Clelia's Limoncello | Lemon Gelato, limoncello liqueur 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, olives and fresh Mozzarella

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 | Teardrop tomato, fresh mozzarella, basil, olive oil;
roasted leeks and prosciutto; cucumber tomato salad, goat cheese

Cured Salmon | Served with olive tapenade crostini

STATIONARY FOOD ITEMS



ANTIPASTO STATION

Cured Italian Meats, Imported Cheese, Olives, marinated vegetables

FORMAGGIO STATION

Daily selection of imported cheese. Seasonal marmalade

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

CAPELANTE

Angel hair pasta, pan seared scallops, arugula, capers, fresh tomato

RAVIOLI D'ARAGOSTA

Lobster filled ravioli, tomato, cream lobster jus