



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



## \$45 Menu

### First Course (Choose 3 - Served Shared)

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

**Arugula** | Roasted squash, caramelized beets, butternut squash, grana cheese, black pepper honey

**Almond and Apple** | Mixed greens, caramelized apples, roasted squash, purple cabbage, gorgonzola, toasted almonds, basil yogurt vinaigrette

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

**Piattini Antipasto** | Prosciutto Di Parma, assorted cheese, marinated vegetables, homemade crostini

**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

## \$55 Menu



### First Course (Choose 3 – Served Shared)

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

**Arugula** | Roasted squash, caramelized beets, butternut squash, grana cheese, black pepper honey

**Almond and Apple** | Mixed greens, caramelized apples, roasted squash, purple cabbage, gorgonzola, toasted almonds, basil yogurt vinaigrette

**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, marinated vegetables, homemade crostini

**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 Piselli** | Grilled salmon, roasted carrots, toasted herb fregola, crispy Swiss chard, green pea 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

# \$65 Menu



## First Course (Choose 4 – Served shared)

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

**Arugula** | Roasted squash, caramelized beets, butternut squash, grana cheese, black pepper honey

**Almond and Apple** | Mixed greens, caramelized apples, roasted squash, purple cabbage, gorgonzola, toasted almonds, basil yogurt vinaigrette

**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, marinated vegetables, homemade crostini

**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 Piselli** | Grilled salmon, roasted carrots, toasted herb fregola, crispy Swiss chard, green pea 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