

Dessert Platters

UP TO 10 PEOPLE \$75 UP TO 20 PEOPLE \$150

Must be ordered at least 24 hours in advance

TIRAMISU PLATTER

Lady fingers soaked in coffee, layered with marsala wine and mascarpone cream

PANNA COTTA PLATTER

Chilled Italian custard served with seasonal fruit

UP TO 10 PEOPLE \$90
UP TO 20 PEOPLE \$165

CANNOLI

Vanilla, chocolate chip, lemon

BISCOTTI

Lemon, white chocolate, orange cranberry, almond

FRUIT SKEWERS

Fresh seasonal fruit

ZUCCHINI PANETTONE

Zucchini layers, chocolate coconut glaze

FRUIT MOUSSE TARTS

Seasonal variety

VEGAN

Assorted cupcakes

Frosted cookies

GLUTEN FREE

Chocolate brownie

Anise Italian cookies

ADDITIONAL TOPPINGS & SIDES

\$12

Hot Pepper Spread
Mushroom Paste
Caponata of Eggplant
Olive Paste
Sun Dried Tomatoes
Italian Baby Onions
Hot Peppers
Sweet Peppers

\$18

Truffle Oil
Fresh Basil Pesto
Marinated Artichokes
Assorted Olives

Salumi & Formaggi Platters

Chef's selection of imported Italian meats and cheese

UP TO 10 PEOPLE \$80

1 meat and 2 cheese selections per platter

UP TO 20 PEOPLE \$120

2 meat and 3 cheese selections per platter

Salumi

Soppressata
Prosciutto
Rosemary Ham
Chianti Wine Salumi

Formaggi

Caciotta Al Tartufo
Midnight Moon
Robiola Tre Latti
Pecorino Toscano

PLEASE NOTE

ORDERS CANCELLED WITHIN 24 HOURS SUBJECT TO 50% CHARGE.

7% ADMIN FEE APPLIED TO ALL ORDERS.

P i a t t i n i

C A T E R I N G

PLEASE INQUIRE ABOUT PRIVATE EVENTS
AT INFO@PIATTINI.COM

226 NEWBURY STREET BOSTON MA
617 536 2020
INFO@PIATTINI.COM

Platters

CLASSIC

SM \$95 XL \$145

MEATBALLS

Beef and pork classic Italian meatballs, Pomodoro

CHICKEN PARM

Penne, mozzarella, Pomodoro

CHICKEN BROCCOLI

Ziti, broccoli, parmesan cream

EGGPLANT PARM

Breaded eggplant, mozzarella, Pomodoro

BOLOGNESE

Fusilli, Italian meat ragu

PRIMAVERA

Angel hair, zucchini, peppers, tomato, Pomodoro

~ OR ~

Choose from our menu selections to build your own catering package

THE A LA CARTE MIX

Select up to 5 sandwiches from our lunch menu to create your own platter.

LOOKING FOR SOMETHING LIGHTER? ASK US ABOUT BOXED LUNCH OPTIONS!

PIATTINI EXCLUSIVE

SM \$130 XL \$165

BLACK TRUFFLE SACCHETTI

Tiny pasta purses, stuffed with ricotta & truffle peelings, light mushroom cream

RAVIOLI DI MOZZARELLA AFFUMICATO

Roasted red pepper ravioli, smoked mozzarella, basil, lemon capers

LOBSTER RAVIOLI

Lobster meat, tomato cream lobster jus

BOSCAIOLA

Penne, prosciutto, green peas, mushrooms, tomato cream

POLLO AL CARCIOFI

Chicken breast, artichokes, tomato, capers, lemon confit

PENNE CON ZUCCA

Penne, chicken, butternut squash, apple cider, gorgonzola

RAVIOLI DI GRANCHIO

Blue crab stuffed, rosemary alfredo

STUFFED GNOCCHI

Roasted red pepper & goat cheese stuffed, pesto cream

VEGAN

SM \$140 XL \$170

GNOCCHI

Tomato, basil

BOLOGNESE

Gnocchi, meatless "Bolognese"

VEGGIE

Gnocchi, tomato sugo, summer squash, peppers

ROOT VEGETABLE RAVIOLI

Zucchini, squash, basil, arugula

SAVORY

VEGGIE TARTLETS
Available Gluten Free

GLUTEN FREE PASTA

SM \$140 XL \$170

PRIMAVERA

Zucchini, peppers, tomato, Pomodoro

BOLOGNESE

Classic or Meatless

SCAMPI

Tiger shrimp, tomato, lemon white wine

PENNE CON ZUCCA

Chicken, butternut squash, apple cider, gorgonzola

PESTO MUSHROOM

Basil pesto, wild mushrooms

Salads

UP TO 10 PEOPLE \$90 UP TO 20 PEOPLE \$135

Served with our signature dressings

CLASSIC

CAESAR

Romaine, parmesan crostini, Caesar

CAPRESE

Tomato, fresh mozzarella, pesto, balsamic

ARUGULA

Butternut squash, corn, tomato, grana, lemon basil

PIATTINI EXCLUSIVE

ALMOND AND APPLE

Mixed greens, cucumber, apples, gorgonzola, almonds, basil yogurt

SPINACH

Spinach and kale, orange, cucumber, red cabbage, almonds, honey lime

CHOPPED

Kale and romaine, red cabbage, cauliflower, mint, strawberries, shaved parmesan, citrus vinaigrette

VEGAN

KALE BOWL

Kale and romaine, quinoa, dried cherries, peppers, green onion, orange, sweet lime

ARUGULA

Beets, carrots, fennel, walnuts, black pepper vinaigrette

CAULIWOW

Romaine, corn, tomato, basil, cucumber, scallions

MAKE IT A MEAL PRICE PER PERSON

CHICKEN \$6

SHRIMP \$15

SALLOPS \$18

GRILLED SALMON \$15

Gourmet Panini

UP TO 10 PEOPLE \$120 UP TO 20 PEOPLE \$175

++ AVAILABLE GLUTEN FREE

CLASSIC

CIABATTA ROLL

POLLO ZUCCA ++

Grilled chicken, butternut squash, caramelized onion, spinach

PIATTINI

Chicken cutlet, fresh mozzarella, prosciutto, romaine, tomato, pesto

CAPRESE ++

Fresh mozzarella, tomato, pesto

EGGPLANT PARM

Mozzarella, Pomodoro

VEGAN ++

CAULIFLOWER

Vegan smoked gouda, red pepper spread

PORTOBELLO

Eggplant relish, mushroom goulash, vegan smoked gouda

PIATTINI EXCLUSIVE

SMOKED SALMON WRAP

Cucumber, pickled onion, fresh mozzarella, tomato, basil

TUNA WRAP

Tuna, celery, red onion, peppers, arugula

CRISPY CHICKY WRAP

Chicken cutlet, tomato, arugula, dill yoghurt

TEA SANDWICHES ++

Cucumber fontina
Avocado hummus
Smoked salmon & cream cheese
Egg white, goat cheese, roasted red pepper spread