



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

**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

**Vegetable Primavera (Vegan)** | Penne, roasted seasonal vegetables, preserved lemon, artichoke acupilato

**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

**Strawberry Rhubarb** | Mixed greens, hazelnuts, pickled rhubarb strawberry, gorgonzola cheese, mint 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, 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

**Vegetable Primavera (Vegan)** | Penne, roasted seasonal vegetables, preserved lemon, artichoke acupilato

**Bolognese** | Homemade fusilli, classic Italian meat ragout

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

**Grigliata di Salmone** | Grilled salmon, English peas, asparagus, cauliflower, sunchoke puree, lemon beurre blanc

### 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

**Strawberry Rhubarb** | Mixed greens, hazelnuts, pickled rhubarb strawberry, gorgonzola cheese, mint 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, 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

**Vegetable Primavera (Vegan)** | Penne, roasted seasonal vegetables, preserved lemon, artichoke acupilato

**Bolognese** | Homemade fusilli, classic Italian meat ragout

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

**Grigliata di Salmone** | Grilled salmon, English peas, asparagus, cauliflower, sunchoke puree, lemon beurre blanc

**Vitello al 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

**Panna Cotta** | Kaffir lime, candied ginger, biscotti crumble, coconut cream, strawberry coulis

# Cocktail Party Passed Hors d'oeuvres



LIGHT (4-6 pieces per person) \$39pp or HEAVY (6-10 pieces per person) \$59pp

**PLEASE SELECT 4**

## COLD

- Tuna Carpaccio** | Pan seared ahi tuna, gremolata, pink pepper, crispy wonton, aged balsamic
- Prosciutto wrapped figs** | Fresh fig, vincotto, prosciutto, St. Andres triple cream cheese
- Antipasto Skewers** | Soppresata, fresh mozzarella, blistered cherry tomatoes, marinated olives
- Whipped Ricotta Crostini** | Housemade ricotta cheese, crispy baguette, roasted red peppers
- Shrimp Shooter** | Spicy cocktail sauce, poached shrimp, fresh herbs
- Caprese Spiedini** | Tomato water shooter, fresh mozzarella, cherry tomato, basil oil

## HOT

- Crab Cakes** | Lump crab meat, sun dried tomato aioli
- Citrus Stuffed Mushroom** | Fresh herbs, Garlic EVOO
- Assorted Bruschetta** | Eggplant caponata & goat cheese / Caprese / Mushroom & black garlic
- Mini Meatballs** | Classic Pomodoro sauce
- Grilled Shrimp** | Citrus bread crumbs, sun dried tomato aioli
- Assorted Flatbread** | Margherita / Mushroom / Vegan
- Grilled Summer Squash** | Zucchini & summer squash, artichoke capuliato, hummus, fresh herbs
- Steak Spiedini** | Gremolata, aged balsamic, herb oil
- Mini Breadsticks** | Oregano, Arrabiata, Pecorino Romano

# STATIONARY FOOD ITEMS



All priced per 1 XL Platter (Serves up to 20 ppl)

**ANTIPASTO SKEWERS** | Soppressata, fresh mozzarella, marinated olives, blistered cherry tomatoes **\$125**

**CRUDITÉ PLATTER** | Basil hummus, seasonal vegetables, zaatar spice **\$125**

**FORMAGGIO STATION** | Daily selection of imported cheese, seasonal marmalade, homemade parmesan crostini **\$175**

**ANTIPASTO PLATTER** | Daily selection of imported cheese, cured meats, pickled vegetables **\$200**

**CAESAR** | Romaine lettuce, house made Caesar dressing, parmesan crostini **\$100**

**CAPRESE** | Fresh mozzarella, tomatoes, house made pesto, balsamic glaze **\$100**

**STRAWBERRY RHUBARB SALAD** | Mixed greens, hazelnuts, pickled rhubarb strawberry, gorgonzola cheese, mint vinaigrette **\$110**

**ARUGULA** | Roasted squash, caramelized beets, grana cheese, black pepper honey **\$100**

