We, at Piattini, desire our guests to experience the true flavors and culture of our homeland, Italy. We are committed to using the freshest ingredients like those our ancestors used to create the authentic flavors of yesterday, while adding the creativity and diversity of today. Piattini “Small Dish” allows one to sample a variety of different tastes or choose from our ever-changing dinner menu. Our creative Chefs’ mission is to provide you with the warmest hospitality in keeping with tradition. We are confident you will be delighted with your dining experience at Piattini, where our priority is your pleasure. Buon Appetito!

**Insalate**

<table>
<thead>
<tr>
<th>Piattini</th>
<th>Regular</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Caesar</strong></td>
<td>5.95</td>
</tr>
<tr>
<td>Romaine lettuce, seasoned croutons, shaved Reggiano parmigiano.</td>
<td></td>
</tr>
<tr>
<td>• Chicken Add $3</td>
<td></td>
</tr>
<tr>
<td>• Shrimp Add $4</td>
<td></td>
</tr>
<tr>
<td><strong>Della Casa</strong></td>
<td>5.95</td>
</tr>
<tr>
<td>Mixed greens, arugula, red onion and fresh tomatoes</td>
<td></td>
</tr>
<tr>
<td><strong>Salmon</strong></td>
<td>6.95</td>
</tr>
<tr>
<td>Smoked salmon, mixed greens, capers, tomatoes with lemon basil dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Arugula</strong></td>
<td>6.95</td>
</tr>
<tr>
<td>Seasoned, chopped fresh tomatoes, artichoke hearts, arugula, reggiano parmigiano</td>
<td></td>
</tr>
<tr>
<td><strong>Almond</strong></td>
<td>8.95</td>
</tr>
<tr>
<td>Baby spinach, mesclun, gorgonzola cheese and toasted almonds with tarragon vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Calamari</strong></td>
<td>6.95</td>
</tr>
<tr>
<td>Marinated squid, mixed greens, caramelized onions with tarragon-caper dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Tuscan</strong></td>
<td>8.95</td>
</tr>
<tr>
<td>Mesclun with prosciutto di parma, roasted peppers, marinated artichokes, unsalted capers with house vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Ricotta</strong></td>
<td>6.95</td>
</tr>
<tr>
<td>Baby spinach, watercress, oven dried cherry tomatoes, pickled red onions, shredded ricotta with orange vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>
Cold

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Misto di Oliva</td>
<td>7.95</td>
</tr>
<tr>
<td>Mixed olives, assorted imported cheese</td>
<td></td>
</tr>
<tr>
<td>Carpaccio</td>
<td>9.95</td>
</tr>
<tr>
<td>Paper thin tenderloin slices, capers, gorgonzola cheese</td>
<td></td>
</tr>
<tr>
<td>Tuna Carpaccio</td>
<td>11.95</td>
</tr>
<tr>
<td>Paper thin tuna slices capers, Italian crostini, sesame oil vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Prosciutto con Mozzarella</td>
<td>7.95</td>
</tr>
<tr>
<td>Mozzarella, prosciutto, fresh basil</td>
<td></td>
</tr>
<tr>
<td>Caprese</td>
<td>7.95</td>
</tr>
<tr>
<td>Fresh mozzarella, tomatoes, basil, extra virgin olive oil</td>
<td></td>
</tr>
<tr>
<td>Piattini Antipasto</td>
<td>9.95</td>
</tr>
<tr>
<td>Prosciutto di Parma, soppessata, caper berries, marinated mushrooms, artichokes, peppers, fresh mozzarella, baby greens</td>
<td></td>
</tr>
<tr>
<td>Bruschetta di Gambertetti</td>
<td>12.95</td>
</tr>
<tr>
<td>Sautéed shrimp, chopped tomato, toasted tuscan bread</td>
<td></td>
</tr>
</tbody>
</table>

Hot

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeal Ravioli</td>
<td>9.95</td>
</tr>
<tr>
<td>Veal and sage ravioli, fresh mushrooms, creamy marsala wine sauce</td>
<td></td>
</tr>
<tr>
<td>Peperone Ripieni</td>
<td>9.95</td>
</tr>
<tr>
<td>Red roasted peppers stuffed with scallops and pesto</td>
<td></td>
</tr>
<tr>
<td>Tortellini</td>
<td>7.95</td>
</tr>
<tr>
<td>Artichoke and goat cheese stuffed pasta, creamy tomato-basil sauce</td>
<td></td>
</tr>
<tr>
<td>Peperone di Spinachi</td>
<td>7.95</td>
</tr>
<tr>
<td>Roasted red pepper, sautéed spinach, fresh mozzarella</td>
<td></td>
</tr>
<tr>
<td>Cozze con Vino</td>
<td>9.95</td>
</tr>
<tr>
<td>Mussels, white wine, garlic, fresh tomatoes</td>
<td></td>
</tr>
<tr>
<td>Melanzane Affumicato</td>
<td>8.95</td>
</tr>
<tr>
<td>Layered eggplant, smoked mozzarella, sun dried tomatoes, truffle cream sauce</td>
<td></td>
</tr>
<tr>
<td>Ravioli di Aragosto</td>
<td>9.95</td>
</tr>
<tr>
<td>Ravioli stuffed with lobster meat, lobster cream sauce</td>
<td></td>
</tr>
<tr>
<td>Truffle Mozzarella</td>
<td>9.95</td>
</tr>
<tr>
<td>Baked smoked mozzarella, fragrant truffle oil, fresh herbs</td>
<td></td>
</tr>
<tr>
<td>Potato Gnocchi</td>
<td>7.95</td>
</tr>
<tr>
<td>Spicy arrabbiata sauce, cherry tomatoes</td>
<td></td>
</tr>
<tr>
<td>Gamberetti Scampi</td>
<td>11.95</td>
</tr>
<tr>
<td>Sautéed garlic shrimp, cherry tomatoes, fennel leeks</td>
<td></td>
</tr>
<tr>
<td>Ravioli ai Fungi</td>
<td>7.95</td>
</tr>
<tr>
<td>Wild mushroom ravioli, in a pancetta cream sauce</td>
<td></td>
</tr>
<tr>
<td>Ravioli di Zucca Gialla</td>
<td>8.95</td>
</tr>
<tr>
<td>Butternut squash ravioli, apple cider, brown sugar and sage</td>
<td></td>
</tr>
<tr>
<td>Ravioli di Granchio</td>
<td>9.95</td>
</tr>
<tr>
<td>Crab filled ravioli, crème fraiche, fresh basil</td>
<td></td>
</tr>
<tr>
<td>Vongole con Vino</td>
<td>11.95</td>
</tr>
<tr>
<td>Littleneck clams with fresh tomatoes in a white wine cilantro sauce</td>
<td></td>
</tr>
</tbody>
</table>

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Tuscan Ravioli 14.95
Grilled vegetable ravioli, yellow and red tomatoes

Capesante 17.95
Pan seared scallops, fresh arugula, capers, angel hair pasta

Ziti con Pollo 15.95
Ziti tossed with sliced chicken breast, broccoli, parmigiano and garlic

Fettuccine ai Spinachi 15.95
Spinach fettuccini, fresh green beans, shaved reggiano parmigiano, creamy pesto

Ravioli di Carciofi 15.95
Artichoke and mascarpone filled pasta, fresh tomatoes, spinach

Risotto allo Zafferano 16.95
Saffron risotto topped with fresh asparagus, sauteed baby spinach

Ravioli di Aragosto 18.95
Ravioli stuffed with lobster, in a lobster cream sauce

Scampi 17.95
Shrimp sauteed in garlic, olive oil, linguini

Calamari 15.95
Sautéed calamari, spicy pomodoro, linguini

Penne con Zucca 16.95
Butternut squash, herb chicken breast, gorgonzola cheese, apple-cider sauce, penne pasta

Pasta della Casa 9.95
Choice of linguine, fettuccine or penne, pomodoro sauce

Gamberetti Orecchiette 18.95
Sautéed shrimp, fresh fennel leeks, orecchiette pasta

Vitello Porcini 18.95
Tender baby veal, porcini mushrooms, asparagus, marsala wine demi glaze

Pollo Piccata 16.95
Chicken scaloppini, mushrooms, tangy lemon sauce, capers

Involtini di Sogliola 18.95
Sole stuffed with shrimp and wild mushrooms, white wine, garlic aioli

Pollo Piattini 17.95
Chicken breast stuffed with baby spinach, sundried tomatoes, and roasted red peppers in Marsala wine sauce

Vitello Saltimbocca 18.95
Baby veal stuffed with proscuitto di parma, fontina cheese, fresh sage, marsala wine sauce

Zuppe di Mare 21.95
Shrimp, calamari, mussels, clams and scallops shallots, white wine, cherry tomato sauce, homemade linguine pasta

$15 minimum charge per person for dinner 4 PM - 11:30 PM.
$3 split plate fee 20% gratuity added for parties of 6 or more.
Spumante

Zardetto Prosecco Brut NV Veneto
Fresh fragrant aromas reminiscent of wild strawberry and golden apple delicately soft and harmonious taste.

Roederer Estate Brut NV California
A very fragrant wine brimming with peach, apple and buttery notes.

Dom Perignon 1993 France
Mature flavors and a generous texture of fruit flavors with toasty, honeyed accents.

Bianco

LaVis Pinot Grigio 2001 AltoAdige
Fresh aromas of pears that lead to a refreshing taste of ripe granny smith apples and a crisp finish.

La Carraia Orvieto 2002 Umbria
A bouquet that is both floral and fruity with underlying hints of almond. Light bodied and elegant.

San Quirico Vernaccia 2001 Tuscany
Crisp, dry and refreshing with an almond-like aftertaste and perfect acidity.

Lirico Pinot Grigio 2001 Veneto
Vibrant on the palate with fresh fruit and balanced acidity.

Veramonte Sauvignon Blanc 2002 Chile
Very well balanced, with mouthfilling flavors of soft melon, citrus and a crisp finish.

Domaine Schlumberger Pinot Blanc 2002 Alsace
Fresh tangerine and lemonlike nose crammed with lively fruit, wonderful purity leading to a dry crisp finish.

Villa Matilde Falanghina 2001 Campania
Straw colored with an intense perfume of ripe peaches, pineapples, pears and rose. The taste is dry, balanced and round.

Anselmi Soave 2002 Veneto
This delicate bouquet is subtle with enticing hints of almond and peach fruit.

Guy Saget Sancerre 'Vieilles Vignes' 2002 Loire Valley
Floral, flinty aromas with pear and orange peel flavors and an extremely long, fresh finish.

Falesco EST EST EST 'Poggio Del Gelsi' 2001 Lazio
This exhibits soft flavors of pear and melon through a lingering finish.

Boschendal Chardonnay Reserve 2001 South Africa
Lemony, toasty vanilla nose with zesty citrus and ripe tropical fruit.

Fess Parker Select Cuvee Chardonnay 2001 California
A wine beautifully balancing the complexity of oak with fresh, rich fruit flavors.

Sokol Blosser Evolution NV Oregon
A blend of 9 different grapes resulting in a crisp wine with hints of fresh pears, green apples and a slightly sweet finish.
Rosso

Leaping Horse Merlot 2000 California 5.25 20.00
Deep ruby red in color with fresh fruit aromas. Full, ripe fruit on the palate with soft tannins.

Niebaum Coppola Rosso 2002 California 7.00 26.00
Flavors of ripe blackberries and plums leading to a finish of ripe fruit flavors and a hint of oak.

Baroncini Chianti 2002 Tuscany 7.00 26.00
Deep ruby red in color. Intense extraction, medium to full bodied, excellent acidity and soft tannins.

Delas Freres Cotes du Rhone 2000 France 6.50 25.00
The color is deep garnet red with intense red berry aromas and a pepper taste typical of Syrah.

Elisabetta Aulo Rosso DiToscana 2001 Tuscany 8.50 31.00
Bright ruby red in color with a persistent perfume of fruit. Medium bodied with a well rounded finish.

Bruno Nicodemi Montepulciano 2000 Abruzzi 8.50 31.00
Deep, inky color with an intense perfume of licorice, black pepper and smoke with ripe round fruit.

Falesco Vitiano 2001 Umbria 7.50 28.00
An interesting wine with rich and spicy components coming through on the nose with a complex and harmonious finish.

Bruno Ricci

Prunotto Barbera D' Asti 'Fiulot' 2002 Piedmont 8.00 29.00
Vivid ruby red color with a nose that exhibits ripe cherry and plum leading to a long lingering finish.

Bodegas Hermanos Bodegas Sastre Tinto 2000 Spain 9.50 35.00
Aromas of cherry, spicy and fresh, with medium body and good flavor intensity.

Grant Burge Shiraz 2001 Australia 10.00 37.00
Black currant and red fruits integrate with the oak rich vanilla and spice.

Badia a Coltibuono Chianti Classico 2000 Tuscany 12.00 45.00
Full bodied yet soft with deep cherry and blackberry aromas, predominated by flavors of fresh fruit.

Bommarito

Cabernet Sauvignon 2000 California 11.50 42.00
Ripe fruit flavors with chocolate overtones provide a firm foundation for this supple cabernet.

Falesco Merlot 2001 Umbria 38.00
Intense ruby color; full bodied on the palate, with excellent texture and ripe fruit flavors.

Allegrini Palazzo Della Torre 1999 Veneto 47.00
Dark ruby in color; this wine emits aromas of raisins and berries with hints of spice.

Sportoletti Assisi Rosso 2002 Umbria 38.00
Soft and elegant with great texture. Perfumes of cherries and wildberries.

Castle Rock Pinot Noir 2002 California 9.00 33.00
Floral and sweet cherry aromas followed by flavors of strawberriess and blackberries.

Giacosa

Dolcetto D'Alba 'Falletto' 1998 Piedmont 47.00
Ruby red in color displaying violet and raspberry aromas on the nose. Full bodied with balanced tannins.

Renwood Barbera 2000 California 50.00
Notes of blueberry and chocolate with rich flavors of lavender and spice combine with a smooth finish.

Farina Amarone 1998 Veneto 68.00
Rich aromas of prunes, leather and cherries. Full bodied and dry, with flavors of ripe red fruits and chocolate.
Landmark Chardonnay '01 California
Rich, ripe fruit flavors of pears, apples and tropical fruit. A round lush wine with creamy flavors and light oak nuances.

Miner Viognier '01 California
Aromas of citrus and pear leading to delicate flavors of peach and melon

Castello Di Ama Chianti Classico '99 Tuscany
Floral and sweet cherry aromas followed by flavors of strawberries and blackberries.

Gary Farrell Pinot Noir '01 California
Ruby red in color displaying violet and raspberry aromas on the nose. Full bodied with balanced tannins.

Fattoria Dei Barbi Brunello di Montalcino '97 Tuscany
Complex aromas of grilled meats and cherry with hints of cedar and tobacco that turn to plums and flowers.

D'Arenberg Shiraz "Dead Arm" '00 Australia
Rich aromas of prunes, leather and cherries. Full bodied and dry, with flavors of ripe red fruits and chocolate.

Karl Lawrence Cabernet Sauvignon '00 California
Notes of blueberry and chocolate with rich flavors of lavender and spice combine with a smooth finish.

Allegrini Amarone '98 Veneto
A very concentrated wine that offers peppery and truffle aromas with thickly textured and powerful flavors.

Inigo Biano ~ 9.00
La Vis Pinot Grigio
Anselmi Soave San Vincenzo
Falesco Est Est Est Poggio Del Gelsi

Natasha Bianco ~ 9.00
San Quirico Vernaccia
Veramonte Sauvignon Blanc
Domaine Schlumberger Pinot Blanc

Petya Rosso ~ 10.50
Bommarito Cabernet Sauvignon
Bodegas Hermanos Sastre Crianza
Badia a Coltibuono Chianti Classico Roberto Stucchi

Maximiliano Rosso ~ 10.50
Bruno Nicodemi Montepulciano d'Abruzzo
Elisabetta Aulo Rosso
Prunotto Barbera D'Assi 'Fiolot'

Katia Rosso ~ 10.50
Falesco Vitiano
Grant Burge Shiraz
Delas Freres Cotes Du Rhone
Tiramisu
Espresso soaked lady fingers, dark rum, imported mascarpone. $5.95

Amaretto Cake
Layered sponge cake, mascarpone, crushed amaretto cookies $6.95

Creme Brulee
Homemade custard caramelized $7.50

Tartufo Al Limoncello
Lemon liqueur, mascarpone, mocha $5.95

Dolci of the Day
We offer a unique selection of specialty cakes by the slice or whole. Kindly ask your server.

Coppi
7.50 40.00

Moscato d’Asti Moncalvina 2001 Piedmont
The nose is refreshing and delicate with scents of peach and pear. An elegant, slightly sweet, sparkling wine.

Ramos Pinto Urtiga Port NV Portugal
A vintage character port that is moderately full bodied showing ripe fruits and licorice.

Castello Di Ama Vin Santo 375 Tuscany
A nose of vanilla, banana and chocolate with a slight sweetness and rich flavors.

Ramos Pinto 30 Year Old Tawny Port Portugal
Tawny ports are left to age for long periods of time in wood and becomes more delicate and subtle than vintage, with a graceful bouquet.

Cafe Liqueur
Kahlua, Bailey’s and Grand Marnier $6.50

Cafe Keoke
Brandy, Kahlua and Creme de Caco $6.50

Nutty Irishman
Frangelico and Bailey’s $6.50

Cafe Amaretto
Amaretto and Kahlua $6.50

Beer Selections
Amstel Light $4.75
Magic Hat #9 $5.00
Moretti $4.75
Sierra Nevada Pale Ale $4.75

Other Beverages
Water, Sparkling or Still Small 2.25 Large 5.50
Coke, Diet Coke, Sprite 1.50
Limonata, Aranciata 1.75
Coffee or tea 1.75
Cappuccino 3.35
Espresso 1.75