



Private Dining

SEATTLE

Event Spaces

South Room Indoor banquet room (up to 55 guests seated)

North Room Indoor banquet room with fireplace (up to 45 guests seated)

North Patio Covered, heated patio (up to 30 guests seated)

East Patio Fully covered, heated patio (up to 30 guests seated)

CONTACT

events.seattle@piatti.com
2695 NE Village Ln,
Seattle, WA 98015
206.524.9088



PIATTI

LUNCH

Two course meal *price determined by main course*

Select from secondi and either antipasti or dolce

ANTIPASTI *please select two*

Mixed greens gorgonzola, almond, dried cranberries

Caesar romaine, radicchio, frisee, parmesan, toasted crostini, garlic anchovy dressing

White bean soup kale, tomato, lemon · *vegan*

or

DOLCE *please select two*

Tiramisu mascarpone, chocolate

Flourless chocolate torte raspberry, whipped cream *GF*

Gelato & Sorbet, daily flavors *GF*

SECONDI *please select four*

Spaghetti prawns, broccoli rabe, calabrian chili, lemon **46**

Mushroom campanelle kale, pecorino, walnuts **42**

Bolognese rigatoni, parmigiano-reggiano, evoo **42**

Lemon ricotta ravioli spinach, sage-brown butter, bread crumbs **42**

Salmon piccata garlic, white bean, braised greens, fennel **50**

Eggplant parmesan fresh mozzarella, caponata, basil **40**

Meatball panino pork & beef, mozzarella, parmesan, **38**

Sicilian fried chicken panino arugula, fennel, peperoncini **41**

Portobello panino grilled zucchini, pesto, arugula, calabrian chili aiol **40**

Chopped radicchio, chickpeas, giardiniera, cucumber, green olives, salami, provolone, parmesan, italian vinaigrette **38**

Caesar with grilled chicken romaine, parmesan, croutons, boquerones, garlic-anchovy dressing **38**

Caesar with salmon romaine, parmesan, croutons, boquerones, garlic-anchovy dressing **42**

Romaine hearts w/ chicken walnuts, apple, gorgonzola, onion oregano vinaigrette **38**

Romaine hearts w/ Salmon walnuts, apple, gorgonzola, onion oregano vinaigrette **42**

PIATTI

DINNER

Three course meal *price determined by main course*

ZUPPA E INSALATE *please select one*

Caesar romaine, parmesan, croutons, garlic anchovy dressing

Romaine hearts walnuts, apple, gorgonzola dolce, onion, oregano vinaigrette

White bean & kale soup

Italian wedding soup orzo, spinach, carrots, beef & pork meatballs

add

Homemade focaccia rosemary, garlic, dipping oil \$5 (each order serves 2-3 guests)

SECONDI *please select four*

Spaghetti broccoli rabe, basil, saffron, chili, garlic 53

Campanelle kale, sofrito, oregano, pecorino, walnuts 52

Bolognese rigatoni, grana padano, evoo 52

Ravioli spinach, sage-brown butter, bread crumbs 50

Chicken alfredo lumache parmesan, cream, cracked pepper 50

Salmon piccata white bean-garlic purée, braised greens, fennel 56

Short rib soft polenta, balsamic braise, salsa verde 54

Chicken parmesan marinara, mozzarella, spaghetti 50

Short rib sugo pappardelle, pecorino 50

DOLCE *please select one*

Tiramisu mascarpone, chocolate

Flourless chocolate torte raspberry, whipped cream GF

Gelato & Sorbet daily flavors GF

PIATTI

INDIVIDUAL BITES

1 order serves 10

VEGETARIAN

| | | |
|--------------------------------|-----------------------------------|----|
| Bruschetta | ricotta, tomato, garlic, crostini | 44 |
| Thyme roasted mushrooms | ricotta, crostini | 45 |
| Tomato caprese platter | mozzarella | 48 |

SEAFOOD

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|----------------------------------|---------------------------|----|
| Shrimp cocktail | cocktail sauce | 60 |
| Prosciutto wrapped prawns | whole grain mustard sauce | 60 |

MEAT

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|--|------------------------|----|
| Chicken Skewer | salsa verde | 57 |
| Grilled beef skewer | salsa verde | 60 |
| Meatballs | marinara, shaved grana | 55 |
| Mini "blt" sandwich | tomato, aioli, arugula | 55 |
| Mini grilled brie & prosciutto sandwich | | 55 |

PASTA

1 order serves 10

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|----------------------------------|--|-----|
| Chicken alfredo lumache | parmesan, cracked pepper | 185 |
| Rigatoni | slow cooked bolognese, parsley, grana padano | 180 |
| Spaghetti & Meatballs | pork & beef meatballs, marinara | 180 |
| Campanelle | kale, sofrito, oregano, pecorino, walnuts | 172 |
| Ravioli | spinach, sage-brown butter, bread crumbs | 180 |

RECEPTION PLATTERS

1 order serves 20

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|----------------------------------|---|-----|
| Flatbread (pizza) platter | 4 assorted (limit 3 orders) | 90 |
| Cured meats & cheeses | giardiniera, mostarda, flat bread, grissini | 95 |
| Caesar salad | parmesan, croutons, anchovy garlic dressing | 85 |
| Mixed green salad | dried cranberries, gorgonzola, balsamic | 85 |
| Chopped | radicchio, chickpeas, giardiniera, cucumber, green olives, salami, provolone, parmesan, italian vinaigrette | 85 |
| Assorted Fresh Fruit | seasonal selection | 85 |
| Dessert platter | tiramisu, chocolate torte, panna cotta | 130 |

SECONDI

each order serves up to 10

| | | |
|-----------------------------|---|-----|
| Short Rib Platter | balsamic braise, polenta, salsa verde | 280 |
| Salmon piccata | white bean, fennel, braised greens | 285 |
| Lasagna 'Impossible' | bolognese, roasted garlic, ricotta, fresh mozzarella, basil | 250 |
| Chicken parmesan | marinara, mozzarella, spaghetti | 280 |



Our Story

With its open kitchen and stone pizza hearth, Piatti reflects the warmth, charm and welcoming atmosphere of a traditional Italian trattoria. Piatti is characterized by simple, unpretentious design, rustic yet flavorful cuisine and friendly service. Piatti restaurant is a gathering place where friends, family and neighbors eat, drink, and socialize while enjoying the sense of community found in Italy's ever-popular trattorias.

Since our founding in 1995, Piatti ensures a unique experience, suited to its surroundings. Chef Carlos Gutierrez prepares house made pasta and utilizes premium Italian and Seattle bounty from local farmers, ranchers and artisan producers whenever possible to bring you the very best ingredients. Like its European inspiration, Piatti restaurant is intended to be part of the community.



FAQs

[EVENT INQUIRY](#)

RESERVING THE SPACE

In order to reserve an event space, a signed event contract with a food and beverage minimum is required as well as a completed credit card authorization.

Event space food & beverage minimums are calculated on food and beverage consumption and are not inclusive of tax, event services fee, gratuity, room fees or other miscellaneous fees.

Event space food & beverage minimums may vary depending upon the time of day, day of the week, and time of the year. Penalties for cancellations are outlined in the event contract.

MENU

Due to advance preparation required, we require menu selections and all final event details a minimum of 7 days prior to the event.

Menu prices and item availability are seasonal and subject to change. In the event of substitutions, we will make every effort to substitute 'like' items for 'like' prices.

PIATTI

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