

PIATTI

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

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

DOLCE *please select one*

Tiramisu mascarpone, chocolate

Flourless chocolate torte raspberry, whipped cream *GF*

Gelato & Sorbet daily flavors *GF*

SECONDI *please select four*

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

Campanelle kale, soffrito, 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

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

Shrimp cocktail cocktail sauce 60

Prosciutto wrapped prawns whole grain mustard sauce 60

MEAT

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*

Chicken alfredo lumache parmesan, cracked pepper 185

Rigatoni slow cooked bolognese, parsley, grana padano 180

Spaghetti & Meatballs pork & beef meatballs, marinara 180

Campanelle kale, soffrito, oregano, pecorino, walnuts 172

Ravioli spinach, sage-brown butter, bread crumbs 180

RECEPTION PLATTERS *1 order serves 20*

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 *VEGETARIAN* 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.

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