



Piattini

PRIVATE DINNING

3 COUSE MENUS

COCKTAIL PARTY

STATIONARY MENU

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!



FIRST COURSE (Choose 3 – served shared)

- CAESAR SALAD | Romaine lettuce, homemade Caesar dressing and shaved Parmigianov
- CAULIWOW SALAD | Romaine, roasted cauliflower, corn, tomatoes, basil, cucumber, scallions, goat cheese, cilantro vinaigrette
- 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)

- RIGATTONI ALLA VODKA | Rigatoni pasta, macchiato vodka sauce, ricotta cheese.
- 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 and pork ragu
- SCAMPI | Linguini, shrimp, tomatoes, white wine, garlic, basil, butter, lemon

THIRD COURSE
(Choose 1 - Served Individually)

- HOMEMADE TIRAMISU
Mascarpone zabaglione,
Amaretti cookie, espresso
- CHARLES'S MOUSSE
Homemade chocolate mousse.
- GELATO E SORBETTO
Italian gelatos and sorbets
(dairy-free). Check daily flavors.

FIRST COURSE (Choose 3 – served shared)

- CAESAR SALAD | Romaine lettuce, homemade Caesar dressing and shaved Parmigianov
- ARUGULA SALAD | Arugula, thin-sliced fennel, parmesan cheese, roasted beets, black pepper vinaigrette
- CAULIWOW SALAD | 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
- MARGHERITA PIZZA | Roasted tomato, fresh mozzarella, basil
- CREMINI PIZZA | Ricotta, roasted peppers, caramelized onions, cremini mushrooms, smoked mozzarella

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 and pork ragu
- RIGATONI ALLA VODKA | Fresh rigatoni, Tito's Vodka sauce, housemade ricotta
- SCAMPI | Linguini, shrimp, tomatoes, white wine, garlic, basil, butter, lemon
- FRUTTI DI MARE | Linguine pasta, salmon, calamari, shrimp, mussels, garlic, basil, white wine
- GRILLED SALMON | Grilled Atlantic salmon, pesto sauce, sicilian caponata, roasted potatoes, grilled asparagus
- POLLO DE VERANO | Juicy roasted chicken breast on lemon brown butter and herbs with seasonal vegetables and roasted potatoes on basil-infused olive oil

THIRD COURSE
(Choose 1 - Served Individually)

- HOMEMADE TIRAMISU
Mascarpone zabaglione,
Amaretti cookie, espresso.
- CAROLINA DI LIMONE
Puffed pastries filled with
lemon curd filling, topped with
hot Belgian white chocolate
sauce poured at your table, fresh
seasonal fruit, and mint.
- BREAD PUDDING
Caramel sauce.

FIRST COURSE (Choose 3 – served shared)

- CAESAR SALAD | Romaine lettuce, homemade Caesar dressing and shaved Parmigianov
- ARUGULA SALAD | Arugula, thin-sliced fennel, parmesan cheese, roasted beets, black pepper vinaigrette
- CAULIWOW SALAD | 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
- MARGHERITA PIZZA | Roasted tomato, fresh mozzarella, basil
- CREMINI PIZZA | Ricotta, roasted peppers, caramelized onions, cremini mushrooms, smoked mozzarella
- 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 and pork ragu
- RIGATONI ALLA VODKA | Fresh rigatoni, Tito's Vodka sauce, housemade ricotta
- FRUTTI DI MARE | Linguine pasta, salmon, calamari, shrimp, mussels, garlic, basil, white wine
- GRILLED SALMON | Grilled Atlantic salmon, pesto sauce, sicilian caponata, roasted potatoes, grilled asparagus
- POLLO DE VERANO | Juicy roasted chicken breast on lemon brown butter and herbs with seasonal vegetables and roasted potatoes on basil-infused olive oil
- MEDAGLIONE AL FUNGHI | Beef tenderloin medallions, mixed mushrooms, peas, garlic cauliflower puree, marsala wine sauce, balsamic glaze

THIRD COURSE (Choose 1 - Served Individually)

- HOMEMADE TIRAMISU
Mascarpone zabaglione,
Amaretti cookie, espresso.
- CHARLES'S MOUSSE
Homemade chocolate mousse
- CAROLINA DI LIMONE
Puffed pastries filled with
lemon curd filling, topped with
hot Belgian white chocolate
sauce poured at your table, fresh
seasonal fruit, and mint.
- BREAD PUDDING
Caramel sauce.
- PANNA COTTA
Kaffir lime, candied ginger, biscotti
crumble, coconut cream,
strawberry coulis
- ASSORTED BISCOTTI

Please select 4 items from the following options:

COLD SELECTIONS

- PROSCIUTTO WRAPPED PEARS | *Gorgonzola,vincotto, fine herbs, chestnuts*
- ANTIPASTO SKEWERS | *Soppressata, fresh mozzarella, blistered cherry tomatoes, marinated olives*
- WHIPPED RICOTTA CROSTINI | *Housemade ricotta cheese, crispy baguette, roasted red peppers*
- SHRIMP SHOOTER | *Pan seared tiger shrimp, spices*
- CAPRESE SKEWER | *Fresh mozzarella, cherry tomato, olives, basil, oil*
- TUNA TARTARE VERRINES | *Cucumber cups filled with diced fresh tuna, mango and salsa verde*
- SICILIAN CAPONATA CANAPES | *Crunchy canape, Eggplant, Tomatoes, Red bell pepper, Yellow bell pepper, Celery, Onion, Garlic, Green olives, Capers*

HOT SELECTIONS

- CRAB CAKES | *Lump crab meat, sun dried tomato aioli*
- 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*
- STEAK SPIEDINI | *Gremolata, aged balsamic, herb oil*
- MINI BREADSTICKS | *Oregano, Arrabiata, Pecorino Romano*
- GRILLED VEGETABLES CANAPE | *Grilled seasonal vegetables, goat cheese, basil oil*
- MICRO MARGHERITA PIZZA | *A fingerfood micro margherita pizza*

Selection Options:

- CLASSIC SELECTION
4-6 pieces per person | \$39 per person
- SIGNATURE SELECTION
6-10 pieces per person | \$59 per person

All items are priced per XL Platter, serving up to 12 guests.

SELECTIONS INCLUDE:

- ARTISANAL BREAD SELECTION | *Hand made artisanal bread selection, with butter and infused olive oil*
- ANTIPASTO SKEWERS | *Soppressata, fresh mozzarella, marinated olives, blistered cherry tomatoes*
- CRUDITÉ PLATTER | *Basil hummus, seasonal vegetables, zaatar spice*
- FORMAGGIO STATION | *Daily selection of imported cheese, seasonal marmalade, homemade parmesan crostini*
- ANTIPASTO PLATTER | *Daily selection of imported cheese, cured meats, pickled vegetables*
- GORGONZOLA AND PECAN | *Gorgonzola cream, with pecan nuts and figs marmalade*
- CAESAR | *Romaine lettuce, house made Caesar dressing, parmesan crostini*
- SICILIAN CAPONATA | *Eggplant, Tomatoes, Red bell pepper, Yellow bell pepper, Celery, Onion, Garlic, Green olives, Capers*
- CAPRESE | *Fresh mozzarella, tomatoes, house made pesto, balsamic glaze*
- SPINACH GNOCCHI ON PESTO SAUCE | *Spinach gnocchi, pesto, diced tomatoes, cream*
- FUSILLI AI FRUTTI DI MARE | *Linguine pasta, salmon, calamari, shrimp, mussels, garlic, basil, white wine*
- FUSILLI ALLA BOLOGNESE | *Homemade fusilli with ragu bolognese (pork and beef)*
- GRILLED SALMON | *A big atlantic Salmon whole filet, grilled and drizzled with pesto sauce*
- MELANZANA AFFUMICATE | *Crispy eggplants, smoked mozzarella, truffle macchiato sauce. House signature dish*
- RAPHAELLA'S TIRAMISSU | *Traditional family dessert recipe made by Raphaella*





