3 COURSE MENUS | COCKTAIL PARTY | STATIONARY MENU

FAMILY OWNED AND OPERATED

BOSTON
MA

PIATTINI

Authentic Italian

EST. 2001

3 COURSE DINNER MENU — $ 58 MENU

FIRST COURSE (Choose 3 – served shared)

CAULIWOW SALAD
Romaine, roasted cauliflower, corn, 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

MARGARITA FLATBREAD
San marzano tomatoes, shredded mozzarella, fresh basil, EVOO

CAESAR SALAD
Romaine, Caesar dressing ,Parmigiano Reggiano

ROASTED PEAR & POMEGRANATE SALAD
Roasted pear, radicchio, frisée and arugula, sherry–honey vinaigrette, pomegranate, toasted pepitas and shaved parmesan.

BOSTON CHOPPED SALAD
Roasted carrots, fennel, celery, and radicchio, dates, sun-dried tomatoes, mint, shaved Drunken Goat, oregano–champagne vinaigrette dressing.

SECOND COURSE (Choose 3 – served individually)

RIGATTONI ALLA VODKA
Rigatoni pasta, macchiato vodka sauce, ricotta cheese

CLELIA'S PENNE
Sautéed chicken breast, roasted butternut squash, apple cider, gorgonzola cheese

VEGETABLE PRIMAVERA (VEGAN)
Penne, roasted seasonal vegetables

BOLOGNESE
Homemade fusilli, classic Italian meat and pork ragu

SALMONE DIJON
Pan-seared salmon with Dijon mustard sauce, sautéed vegetable orzo

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

3 COURSE DINNER MENU — $ 68 MENU

FIRST COURSE (Choose 3 – served shared)

CAESAR SALAD
Romaine, Caesar dressing ,Parmigiano Reggiano

ROASTED PEAR & POMEGRANATE SALAD
Roasted pear, radicchio, frisée and arugula, sherry–honey vinaigrette, pomegranate, toasted pepitas and shaved parmesan.

CAULIWOW SALAD
Romaine, roasted cauliflower, corn, cucumber, scallions, goat cheese, cilantro vinaigrette

PIATTINI ANTIPASTO
Prosciutto di Parma, assorted cheese, marinated vegetables

MELANZANE AFFUMICATE
Layered eggplant, smoked mozzarella, sundried tomato truffle cream sauce

GARLIC BREADSTICKS
Fresh house-made breadsticks with garlic butter, pomodoro sauce

SPINACH GNOCCHI
Spinach gnocchi, pesto, diced tomatoes, cream.

BOSTON CHOPPED SALAD
Roasted carrots, fennel, celery, and radicchio, dates, sun-dried tomatoes, mint, shaved Drunken Goat, oregano–champagne vinaigrette dressing.

MARGARITA FLATBREAD
San marzano tomatoes, shredded mozzarella, fresh basil, EVOO.

SECOND COURSE (Choose 3 – served individually)

CLELIA'S PENNE
Sautéed chicken breast, roasted butternut squash, apple cider, gorgonzola cheese

VEGETABLE PRIMAVERA (VEGAN)
Penne, roasted seasonal vegetables

BOLOGNESE
Homemade fusilli, classic Italian meat and pork ragu

RIGATONI ALLA VODKA
Rigatoni pasta, macchiato vodka sauce, ricotta cheese

SALMONE DIJON
Pan-seared salmon with Dijon mustard sauce, sautéed vegetable orzo

FRUTTI DI MARE
Spaghetti pasta, salmon, calamari, shrimp, mussels, garlic, basil, white wine

KENTUCKY BOURBON STEAK TIPS & MAC
Char-grilled, bourbon-soaked steak tips, decant vermont cheddar mac & cheese

POLLO PARMIGIANO
Breaded chicken cutlet, pomodoro, fresh mozzarella, basil, fusilli.

THIRD COURSE (Choose 2 - Served Individually)

HOMEMADE TIRAMISU
Mascarpone zabaglione, amaretti cookie, espresso

CHARLES'S MOUSSE
Homemade chocolate mousse

STICKY TOFFEE PUDDING
Date-filled warm sponge with our signature homemade toffee sauce and vanilla gelato

HOMEMADE CANNOLI
Filled with whipped ricotta, chocolate chips

3 COURSE DINNER MENU — $ 78 MENU

FIRST COURSE (Choose 3 – served shared)

CAESAR SALAD
Romaine, Caesar dressing ,Parmigiano Reggiano

ARUGULA SALAD
Arugula, fennel,Parmigiano Reggiano, roasted beets, black pepper vinaigrette

CAULIWOW SALAD
Romaine, roasted cauliflower, corn, cucumber, scallions, goat cheese, cilantro vinaigrette

SPINACH GNOCCHI
Spinach gnocchi, pesto, diced tomatoes, cream

PIATTINI ANTIPASTO
Prosciutto di Parma, assorted cheese, marinated vegetables

MELANZANE AFFUMICATE
Layered eggplant, smoked mozzarella, sundried tomato truffle cream sauce

BOSTON CHOPPED SALAD
Roasted carrots, fennel, celery, and radicchio, dates, sun-dried tomatoes, mint, shaved Drunken Goat, oregano–champagne vinaigrette dressing.

GARLIC BREADSTICKS
Fresh house-made breadsticks with garlic butter, pomodoro sauce

ROASTED PEAR & POMEGRANATE SALAD
Roasted pear, radicchio, frisée and arugula, sherry–honey vinaigrette, pomegranate, toasted pepitas and shaved parmesan

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

RIGATONI ALLA VODKA
Rigatoni pasta, macchiato vodka sauce, ricotta cheese

GRILLED FILET MIGNON
Crisp fingerling potatoes, foraged mushrooms, Marsala reduction.

FRUTTI DI MARE
Spaghetti, salmon, calamari, shrimp, mussels, garlic, basil choice of white wine or spicy red sauce

POLLO PARMIGIANO
Breaded chicken cutlet, pomodoro, fresh mozzarella, basil, fussilli

KENTUCKY BOURBON STEAK TIPS & MAC
Char-grilled, bourbon-soaked steak tips, decant vermont cheddar mac & cheese

THIRD COURSE (Choose 2 - Served Individually)

HOMEMADE TIRAMISU
Mascarpone zabaglione, amaretti cookie, espresso

CHARLES'S MOUSSE
Homemade chocolate mousse

STICKY TOFFEE PUDDING
Date-filled warm sponge with our signature homemade toffee sauce and vanilla gelato

ASSORTED BISCOTTI

HOMEMADE CANNOLI
Filled with whipped ricotta, chocolate chips

COCKTAIL PARTY — PASSED HORS D'OEUVRES

Please select 4 items from the following options:

COLD SELECTIONS

PROSCIUTTO WRAPPED ASPARAGUS
Gorgonzola,vincotto, fine herbs, chestnuts

WHIPPED RICOTTA CROSTINI
Housemade ricotta cheese, crispy baguette, roasted red peppers

SHRIMP SHOOTE
Pan seared tiger shrimp, spices

CAPRESE SKEWER
Fresh mozzarella, cherry tomato, olives, basil, oil

ANTIPASTO SKEWERS
Soppressata, fresh mozzarella, blistered cherry tomatoes, marinated olives

TUNA TARTARE VERRINES
Cucumber cups filled with diced fresh tuna, mango and salsa verde

CAPRA CANAPES
Crunchy canape, whipped goat cheese crema, asparagus

HOT SELECTIONS

CRAB CAKES
Lump crab meat, sun dried tomato aioli

BRAISED SHORT RIB BRUSCHETTA
Caciocavallo, caramelized onions, fresh herbs

MINI MEATBALLS
Classic Pomodoro sauce

GRILLED SHRIMP
Citrus bread crumbs, sun dried tomato aioli

ASSORTED FLATBREAD
Margherita / Mushroom / Vegan

CRAB CAKES
Lump crab meat, sun dried tomato aioli

BRAISED SHORT RIB BRUSCHETTA
Caciocavallo, caramelized onions, fresh herbs

MINI MEATBALLS
Classic Pomodoro sauce

GRILLED SHRIMP
Citrus bread crumbs, sun dried tomato aioli

ASSORTED FLATBREAD
Margherita / Mushroom / Vegan

SELECTION OPTIONS:

CLASSIC SELECTION
4-6 pieces per person $49 per person

SIGNATURE SELECTION
6-10 pieces per person $69 per person

STATIONARY FOOD ITEMS

All items priced per platter - serving size 12-15 guests

SELECTIONS INCLUDE:

ARTISANAL BREAD SELECTION — **$40**
Hand made artisanal bread selection, with butter and infused olive oil

ANTIPASTO SKEWERS — **$150**
Soppressata, fresh mozzarella, marinated olives, blistered cherry tomatoes

CRUDITÉ PLATTER — **$140**
Basil hummus, seasonal vegetables, zaatar spice

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

ANTIPASTO PLATTER — **$175**
Daily selection of imported cheese, cured meats, pickled vegetables

GORGONZOLA AND PECAN — **$125**
Gorgonzola cream, with pecan nuts and figs marmalade

CAESAR — **$150**
Romaine lettuce, house made Caesar dressing, parmesan crostini

CAPRESE — **$150**
Fresh mozzarella, tomatoes, house made pesto, balsamic glaze

SPINACH GNOCCHI — **$130**
Spinach gnocchi, pesto, diced tomatoes, cream

FUSILLI AI FRUTTI DI MARE — **$175**
Spaghetti pasta, salmon, calamari, shrimp, mussels, garlic, basil, white wine

FUSILLI ALLA BOLOGNESE — **$150**
Homemade fusilli with ragu bolognese (pork and beef)

GRILLED SALMON — **$180**
A big atlantic Salmon whole filet, grilled and drizzled with pesto sauce

MELANZANA AFFUMICATE — **$140**
Crispy eggplants, smoked mozzarella, truffle macchiato sauce. House signature dish

RAPHAELLA'S TIRAMISSU — **$120**
Traditional family dessert recipe made by Raphaella