

PIATTI

Private Dining

SACRAMENTO | Spring 2024

Our Story

Translating to “plate” in Italian, Piatti celebrates what is shared around a dining table. Not just superb fresh food, and in our case unbeatably fresh homemade pastas, but also connection, conversation and cherished memories. Piatti restaurants are gathering spots for friends, family and neighbors to dine, drink and socialize while experiencing the sense of community signature to Italian culture.

Welcoming all with open arms, a visit to Piatti is like an intimate dinner party at the home of a good friend. Relaxed but elegant, our recently upgraded offerings and revamped atmosphere inspire conviviality. You’ll feel like family while savoring our authentic seasonal Italian cuisine and sipping through our impressive wine list or premium cocktail menu. All about meaningful interactions, our new immersive retail and takeaway allow you to bring our quality, house-made ingredients to go and recreate the Piatti experience at home.

Where modern interior design meets rustic wood-fired pizzas and house-made pastas, Piatti is your destination for a memorable meal. We invite you to come as you are and enjoy what has made our Italian Trattoria a community staple for decades.



Event Spaces

Piatti offers multiple & unique private dining areas to best suit the needs of your event. All rooms have a food & beverage minimum and do not have an additional room fee. The food & beverage minimum must be met on the day of the event, prior to tax, adjustable voluntary gratuity and a 5% event service fee.

ATRIUM 18 seated, 25 standing

Fully enclosed with a view of the beautifully lit courtyard & Pavilions fountain. No AV capabilities.

Lunch | \$1,000 food & beverage minimum

Dinner | \$1,500 food & beverage minimum (unavailable Fri/Sat)

FRONT TUSCAN 30 seated, 40 standing

Lunch | \$1,000 food & beverage minimum

Dinner | \$1,500 food & beverage minimum

BACK TUSCAN 24 seated, 30 standing

Lunch | \$750 food & beverage minimum

Dinner | \$1,250 food & beverage minimum

FULL TUSCAN 60 seated, 80 standing

Lunch | \$2,000 food & beverage minimum

Dinner | \$3,000 food & beverage minimum

OUTDOOR COURTYARD 64 seated, 80 standing

Can be sectioned off for semi-private events at an adjusted rate.

Lunch | \$3,000 food & beverage minimum | Fri & Sat \$4,000

Dinner | \$4,000 food & beverage minimum | Fri & Sat \$6,000

CONTACT

Cody Cunningham, Events Manager

codycunningham@piatti.com

916.649.8885

571 Pavilions Lane

Sacramento, CA 95825



PIATTI

LUNCH

three course meal (price determined by main course)
price includes soda, iced tea, coffee and bread & oil service

ZUPPA E INSALATI

parties up to 40 select two choices to order from on day of event
parties over 40 please select one

Seasonal farmers market soup *available for parties of 30 or less*

Caesar, romaine, bread crumbs, grana, garlic-anchovy dressing

Arugula, frisée, strawberry, red and gold beets, pickled red onion, almond, feta, calabrian chili citrus mint vinaigrette

Chopped, roasted peppers, chickpeas, carrots, cauliflower, olives, provolone, herb vinaigrette

DOLCE

parties up to 40 select two choices to order from on day of event
parties over 40 please select one

Flourless chocolate cake, huckleberry compote, sea salt, whipped cream

Apple bread pudding, whiskey caramel sauce, whipped cream

Mascarpone cheesecake, lemon curd, whipped cream

Tiramisu, espresso soaked ladyfingers, brandy mascarpone cream, chocolate shavings

SECONDI

parties up to 40 select three to order from on day of event
parties over 40 choose three, requires pre-order 7 days in advance

Caesar, grilled chicken, romaine, bread crumbs, grana, garlic-anchovy dressing 47

Chopped, grilled chicken, roasted peppers, chickpeas, carrots, cauliflower, olives, provolone, herb vinaigrette 48

Arugula, grilled chicken, frisée, strawberry, pickled red onion, almond, red and gold beets, feta, calabrian chili citrus mint vinaigrette 47

BLT sandwich, arugula, tomato, aioli, house-made chips 47

Pork & ricotta meatball sandwich, tomato sauce, our mozzarella, house-made chips 47

Spinach-ricotta ravioli, lemon cream, citrus gremolata 50

Saffron spaghetti, braised pork & ricotta meatballs, tomato sauce 50

Radiatore, six hour pork & beef bolognese, evoo 51

Risotto, seasonal vegetables, chicken stock, grana, herbs 49

Impossible lasagna, plant based bolognese, basil, mozzarella, bechamel sauce 50

Mary's half chicken, sautéed spinach, garlic, crispy fingerling potatoes, warm caper vinaigrette 54

Organic king salmon, celery root purée, sunchoke, nantes carrot, paprika oil, fennel-preserved lemon salsa verde 57

Grilled new york, wood roasted nantes carrots, fingerling potatoes, saba, blue cheese, spring onions *steak prepared medium* 65



PIATTI

DINNER

three course meal (price determined by main course)
price includes soda, iced tea, coffee and bread & oil service

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Saffron spaghetti, braised pork & ricotta meatballs, tomato sauce 50

Radiatore, six hour pork & beef bolognese, evoo 51

Risotto, seasonal vegetables, chicken stock, grana, herbs 49

Impossible lasagna, plant based bolognese, basil, mozzarella, bechamel sauce 50

Mary's half chicken, sautéed spinach, garlic, crispy fingerling potatoes, warm caper vinaigrette 54

Organic king salmon, celery root purée, sunchoke, nantes carrot, paprika oil, fennel-preserved lemon salsa verde 57

Wood fired pork chop, creamy mascarpone polenta, huckleberry agrodolce, hot honey 56

Grilled new york, wood roasted nantes carrots, fingerling potatoes, saba, blue cheese, spring onions *steak prepared medium* 65



PIATTI

STATIONED ANTIPASTI

INDIVIDUAL BITES *1 order is 10 pieces*

Vegetarian... 48

Brie, agrodolce, roasted grape, crostini

Thyme roasted mushroom, ricotta, crostini

Marinated cherry tomato bruschetta, mozzarella, agrodolce, crostini

Pepperonata, olives, ricotta, crostini

Belgium endive, fromage blanc, agrodolce, almonds, seasonal fruit

Fried fingerling, herbs, blue cheese, chili oil

Tomato caprese skewer, mozzarella

Seafood... 55

Tuna tartare, cucumber

Shrimp cocktail, cocktail sauce

Grilled salmon skewer, lemon-chive aioli

Prosciutto-wrapped prawn, whole grain mustard sauce

Crab cake, calabrian chili aioli

Meat... 52

Arancini, fennel sausage, fontina

Chicken skewer, salsa verde

Grilled beef skewer, salsa verde

Meatball, marinara, shaved grana

BLT sandwich, tomato, aioli, arugula

Grilled brie & prosciutto sandwich

PLATTERS *1 order serves 20 people*

Assorted fresh fruit, seasonal selection 90

Pizza platter, 3 assorted (limit 3 orders) 70

Charcuterie, marinated olives, grana 105

Farmer's market grilled vegetables, herbs, xvoo, balsamic 85

Smoked salmon, citrus mascarpone, capers, arugula, flatbread 95

Artisanal cheeses, tomato preserve, nuts, crostini 115

Flatbreads, seasonal assorted spreads 95

Caesar salad, parmesan, breadcrumbs, garlic-anchovy dressing 85

Chopped salad, chickpeas, roasted peppers, olives, provolone, red wine vinaigrette 85

Assorted cookies 60



FAQs

RESERVING THE SPACE

In order to reserve an event space, a signed event contract is required as well as a completed credit card authorization form. Event space food & beverage minimums are calculated on food and beverage consumption and are not inclusive of tax, event service fee, voluntary gratuity, or other miscellaneous fees.

MENU & GUEST GUARANTEE

Menu selections and all final event details a minimum of 7 days prior to the event. Final guest count is required 3 days prior to the event.

DECORATIONS & ENTERTAINMENT

Décor such as centerpieces or balloons are welcome. Glitter, confetti or items that adhere to walls are not permitted. Access to the event room is available 30 minutes prior to the start of the event. Acoustic guitars, keyboards are generally acceptable but require advance notice. Brass instruments, drums, amplified guitars, and other instruments that exceed 90 decibels are not allowed.

CANCELLATIONS

Notice of cancellation is required 7 days prior to the event. If proper notice is not received, a \$500 cancellation fee will be processed to the credit card on file. If the event is cancelled within 3 days prior, additional charges will apply.

PAYMENT

All hosted items will be tabulated on one check and presented to the host for verification, signature and payment. An event service fee of 5%, your selected gratuity, and 7.75% tax will be applied to the total bill. Payment is due in full the day of the event.

MISC CHARGES

Corkage fee of \$15 per 750ml bottle
Cake/dessert service fee of \$2 per person
Projector rental \$130 | Screen rental \$20
Microphone rental \$20

