

PIATTI

Group Dining

LA JOLLA | 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 unbeatable 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.

Where modern interior design meets rustic wood-fired pizzas and housemade 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

## **INDOOR GARDEN ROOM**

*seats up to 36 guests*

Overlooking our patios, this room is ideal for birthday parties, bridal and baby showers, and corporate events.

The Garden Room can also be curtained off to accommodate smaller parties of up to 16 guests.

## **PATIO**

*seats up to 70 guests privately*

*partial/non-private for up to 50 guests*

Covered by our landmark Ficus tree, our open air patio is ideal for rehearsal dinners, small wedding ceremonies and receptions.

During the day, the patio is bright and beautiful.

At night, the Ficus tree lights up to create dazzling ambiance.

The patio is heated, but not covered. If it rains the day of the event, accommodations will be made indoors.

## **CONTACT**

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# FAQs

## RESERVING THE SPACE

A signed contract with a food & beverage minimum is required in order to reserve an event space. Food & beverage minimums vary based on the event space & time of day. Minimums are calculated from food & beverage consumption the day of the event, prior to tax, voluntary gratuity, and service charges. There is no room rental fee. A credit card authorization is required to hold the date. Cancellations require 7 day notice. See event agreement for further details.

## GUEST GUARANTEE

Final guest counts are required 72 hour prior to the event date. If less than the confirmed guest count arrive, the party will still be charged the confirmed guest count provided 72 hours prior. If more guests arrive, the party will be charged for the total guests present.

Menu selections and all final event details are required 7 days prior to event date. Menu prices and availability are subject to change seasonally.

## PAYMENT

Payment is required upon immediate conclusion of the event. Final payment is accepted in the form of credit card, company check, or cash. Hosted items will be tabulated on one check and presented to the host for final review and payment. An Event Services Fee of 4% will be added to the bill. This fee covers the pre-event coordination, planning, contracting & facilitation. The Event Services Fee is not a gratuity or a tip. We do not impose a gratuity, nor are you obligated to pay any specific gratuity amount. For your convenience, we will calculate your check with the selected gratuity from your contract, which you are free to increase, decrease or remove based on your service experience.

## MISC CHARGES

Corkage \$25 per 750ml, cannot be on Piatti wine list  
Dessert fee is \$3 per guest

We are happy to recommend florists, balloons & rental equipment etc.



# PIATTI

## ANTIPASTI

### INDIVIDUAL BITES

*25 pieces per order*

<b>Grilled eggplant</b> , goat cheese, basil	65
<b>Mushroom caps</b> , house made italian sausage, parmesan cheese, mozzarella cheese	80
<b>Zucchini</b> , prosciutto, fontina cheese, mozzarella cheese	85
<b>Smoked trout</b> , mascarpone, capers, shallots, dill, roasted fingerling potatoes	85
<b>Fried cheese risotto balls</b> , bread crumbs, basil	80

### Assorted skewers

<b>Fresh mozzarella</b> , tomatoes, basil, olive oil	75
<b>Chicken</b> , honey, mustard, lemon, herbs, roasted pepper aioli	110
<b>Shrimp</b> , lemon, garlic, parsley, pesto sauce	135

### Assorted crostini

<b>Smoked salmon</b> , mascarpone, dill	85
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### RECEPTION PLATTERS

<b>Italian meats and cheeses</b> , marinated vegetables, olives <i>recommended for 15 guests</i>	95
<b>Chef's selection of seasonal grilled vegetables</b>	70
<b>Grilled asparagus</b>	50
<b>Fresh mozzarella</b> , tomatoes, basil, olive oil	85
<b>Grilled tuscan bread</b> , diced tomatoes, garlic, basil	70
<b>Fried town dock calamari</b> , shrimp, asparagus, shaved fennel, calabrian chili aioli	110



# PIATTI

## 2 COURSE LUNCH

Price determined by main course  
Select from secondi & *either* primi or dolce

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### PRIMI *please select two*

#### House-made soup of the day

**Endive & arugula salad**, marinated beets,  
lemon vinaigrette, grana padano

**Romaine**, grana padano cheese,  
toasted croutons, caesar dressing

**Mixed field greens**, lemon vinaigrette

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### DOLCE *please select two*

**Lady fingers**, espresso, amaretto, mascarpone, chocolate

**Meyer lemon & raspberry tart**, raspberry sauce

**Chocolate silk cake**, pecan & walnut crust, raspberry sauce

**Gelato**, vanilla, chocolate or sorbetto of the day

### SECONDI *please select four*

**Romaine**, grilled chicken, grana padano cheese,  
toasted croutons, caesar dressing 36

**Fettuccine pasta**, parmesan cheese cream sauce 32

**Penne pasta**, assorted grilled vegetables, olive oil 33

**Penne pasta**, grilled eggplant, fresh mozzarella,  
diced tomatoes, basil 39

**House-made ravioli**, filled w. ricotta & basil,  
lemon cream or tomato sauce 36

**Penne pasta**, meat ragu, parmesan cheese 36

**Mixed field greens**, grilled wild salmon, lentils,  
tomatoes, lemon vinaigrette, lemon aioli 39

**Rolled pasta**, filled w. wild mushrooms, ricotta,  
spinach, porcini mushroom cream sauce 35

**Cavatappi pasta**, house-made italian sausage,  
spinach, mushrooms, roasted tomato sauce, parmesan 35

**Lasagna**, layered w. pasta, rich meat ragu,  
mozzarella, parmesan, tomato sauce 36

**Orecchiette pasta**, chicken, sun-dried tomatoes,  
spinach, creamy gorgonzola sauce 37

**Grilled marinated chicken breast**,  
seasonal sides 43

**Oven-roasted lemon herb chicken**,  
garlic mashed potatoes, spinach, herb roasting juices 43

**Arborio rice**, grilled shrimp, saffron, braised leeks,  
tomatoes, arugula 44

**Grilled wild salmon**, penne puttanesca 55



# PIATTI

## 3 COURSE DINNER

Price determined by main course

### PRIMI *please select two*

#### House-made soup of the day

**Endive & arugula salad**, marinated beets, lemon vinaigrette, grana padano

**Romaine**, grana padano cheese, toasted croutons, caesar dressing

**Mixed field greens**, lemon vinaigrette

### DOLCE *please select two*

**Lady fingers**, espresso, amaretto, mascarpone, chocolate

**Meyer lemon & raspberry tart**, raspberry sauce

**Chocolate silk cake**, pecan & walnut crust, raspberry sauce

**Gelato**, vanilla, chocolate or sorbetto of the day

### SECONDI *please select four*

**Fettuccine pasta**, parmesan cheese cream sauce 41

**House made ravioli**, filled w. ricotta & basil, lemon cream or tomato sauce 45

**Penne pasta**, assorted grilled vegetables, olive oil 42

**Penne pasta**, grilled eggplant, fresh mozzarella, diced tomatoes, basil 48

**Rolled pasta**, filled w. wild mushrooms, ricotta, spinach, porcini mushroom cream sauce 44

**Cavatappi pasta**, house made italian sausage, spinach, mushrooms, roasted tomato sauce, parmesan 44

**Orecchiette pasta**, grilled chicken, sun-dried tomatoes, spinach, creamy gorgonzola sauce 46

**Penne pasta**, meat ragu, parmesan cheese 45

**Lasagna**, layered w. pasta, rich meat ragu, mozzarella, parmesan, tomato sauce 45

**Grilled marinated chicken breast**, seasonal sides 52

**Oven-roasted lemon herb chicken**, garlic mashed potatoes, spinach, herb roasting juices 52

**Arborio rice**, grilled shrimp, saffron, braised leeks, tomatoes, arugula 53

**Grilled wild salmon**, penne puttanesca 64

