

Cheese & Salumi

Served with: crostini, aged garlic & walnuts, bruschetta

3 for 21/4 for 25/5 for 28



Taleggio

cow milk, semi-soft, washed rind, strong aroma mild with an unusual fruity tang



Fontina Val D'Aosta

cow's milk, nutty



Gorgonzola

blue veined Italian cheese



Pecorino Toscana

strong, salty, intense



Goat Cheese

Handmade goat cheese, soft & nutty



Mascarpone

cow milk, mild, creamy, rich, with sweet hint



English Sharp Cheddar

cow milk, hard, strong, salty, intense



Mozzarella

handmade, soft, savoury with sweet hint



Brie

The Queen of Cheeses, moist, rich flavor



Can de Oveja

handmade sheep, soft, cottony white, Crumblier center



Prosciutto di Parma

dry cured Italian ham

Soppresata piccante
spicy red pepper salami

Coppa

dry-cured pork shoulder

Finocchiona

dry fennel Italian salami

Milano dry Salumi

cured select pork, wine and a hint of garlic

Mortadella di Bologna

heat cured Italian salami

Bresaola

air-dried, salted beef

Rosette de Lyon

French pork sausage, angle truffle salumi

Wild boar salumi

apple wood-smoked, sangiovese wine

Capicola salumi

cured whole pork shoulder

A Tavola non si invecchia mai.

** you don't ever age while seated for a meal.**

glossary

Bruschetta | Italian bread with various toppings

Pizza dolce fuoco | sweet heat pizza

Funghi Ripieni | Funghi Ripieni

Saputello | know-it-all

Della terra | from the earth

Capra Nera | black goat

Charcuterie | selected cured meat

Gnocchi | small dumpling made from potato

Cornichon | small savory pickled cucumber

Arancini | stuffed rice balls

Pasta fatta a mano | handmade pasta

Dal forno | from the oven

Dolci | sweets

Formaggi | chesses

Salumi | salami

Risotto Sporco | dirty rice

Manzo Manicotti | beef manicotti

Fra Diavolo | between the devils

Pasta nera con le cozze | black pasta with mussels

Prosciutto di agnello | ham of lamb

Zuppe & Insalate | soup & salads

Pizze artigianali | handcrafted pizzas



Piattino

Combines an Italian & International flavor with the colorful bounty of fresh Italian & Northwest ingredients, to bring you a healthy and unique menu.

We hand select the freshest produce, meats, Poultry and seafood to create a meal that will be an enchanting experience, with artistic presentation and refined professional service.

Your dining experience will be an occasion you and your guests will never

non si può pensare bene e dormire bene se non si ha mangiato bene.

one cannot think well, sleep well, if one has not eaten well.

Soup, salads & appetizers

Roasted beet salad....14
red & gold bits, granola, carrots purée, crème fraiche

Tuscan Salad....14
romaine, corona beans, green beans, shallot relish,
olives, parmesan, balsamic dressing

Insalate Piattino....15
braised campari tomatoes,
in-house made mozzarella, pistachio pesto

Funghi Ripieni....12
garlic herb stuffed mushrooms

Marinated imported olives....12
Olives, in-house baked crusty artisan bread,
braised artichoke, bruschetta

Crostini....14
pastrami, braised artichoke & crème fraiche,
goat cheese & pesto, bruschetta

Pane Bianco....9
baked, filled with garlic, basil,
sun dried tomatoes, olives & served with olive oil

Roasted cauliflower....14
mama lil's peppers, pine nuts, yogurt

Organic Arugula & apple salad....14
almonds, fennel, balsamic dressing

Asparagi grigliati....18
grilled asparagus, organic black kale, prosciutto,
shaved parmesan, balsamic reduction

Organic Black kale with golden raisins....14
Balsamic dressing, golden raisins,
toasted walnuts, pecorino

Spicy Lentil Soup....12
lentil, tomatoes, carrots, celery, basil, oregano

San Marzano tomato soup....12
basil, oregano, olive oil,
Served with in-house baked

Ribollita (Tuscan minestrone soup)....12
seasonal fresh vegetable, cannellini beans, chicken,
served with in-house baked bread

Garlic bread....7
in-house baked baguette, in-house made garlic spread

Entrée, of the oven & handmade pastas

Lamb shank....27
braised lamb shank, polenta cakes, arugula salad

Tagliatelle alfredo with Crab....28
tagliatelle in alfredo sauce, with crab, asparagus & mama lil's peppers

Wood fired mussels....22
white wine base, leeks, shallots, garlic, parsley,
add linguini for \$3.00

Truffle and potato ravioli....25
porcini mushrooms, lemon & brown butter sauce

mushroom ravioli....25
fennel Sausage, wild mushrooms

Potato gnocchi....25
roasted grape tomatoes, rustic pork ragu

Black pasta....28
black fettuccine, mussels, clam, shrimps, spicy san marzano sauce, olives

Smoked salmon & lobster ravioli....28
smoked salmon, wild mushroom, grilled asparagus

House meatballs....21
in house made smoked marinara, parmesan, choice of polenta or linguini

Fra Diavolo....28
sundried tomato linguini , mama lil's peppers, chili oil,
shrimps, clam, mussels, white fish, pink sauce

Lamb pappardelle....23
pimenton, lamb ragu, parmesan, arugula

Fettuccine....21
In-house made pistachio pesto, parmesan, poached egg

Manzo Manicotti....23
natural beef manicotti, béchamel, san marzano sauce, pecorino, fontina

artisan pizzas

Margherita....17
in-house made mozzarella, basil, in-house made san marzano sauce

Della terra....19
wild mushrooms, leeks, taleggio, olive oil

Pear and Prosciutto....19
prosciutto, mozzarella, shaved pecorino, arugula, pear, garlic, olive oil

Pizza Bianca....19
mozzarella, chile garlic oil, red onions, pistachio

Calabrian....19
wild mushroom, salumi, pepperoni, calabrian chile,
mozzarella, in-house made san marzano sauce

Angelina....19
mozzarella, cherry tomatoes,
arugula, in-house made san marzano

Pepperoni plus....19
in-house made san marzano sauce, mozzarella, pepperoni & olives

Pesto di Pistacchio e Gorgonzola....19
pistachio pesto, mozzarella, gorgonzola, kale, garlic & chile oil.

Capra nera....19
goat cheese, mozzarella, chile, leeks, garlic, roasted onions, arugula

Suppressata....19
spicy pepper salami, peperoni, kale, garlic, chile oil,
mozzarella, in-house made san marzano sauce

Pizza dolce fuoco....19
mozzarella, mama lil's peppers, Pineapple,
fennel sausage, in-house made san marzano sauce

Saputello....19
smoked mozzarella, roasted onions,
fennel sausage, in-house made san marzano sauce

in house made desserts

Pistachio Cannoli....10
ricotta cheese, dark chocolate, pistachio, lemon zest

Affogato....10
vanilla ice cream, espresso

Homemade Tiramisu....10
espresso, chocolate scuro, chocolate scioppo, lemon zest

Pear & Goat Cheesecake....10
saffron pear compote, granola, balsamic

Brioche Pudding....10
mascarpone, dark chocolate, toasted pistachio