



piattiniTM

CATERING

226 Newbury Street
Boston, MA, 02116

617 - 536 - 2020

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www.piattini.com



Piattini Ordering Information

*Before placing your order, please inform Piattini if a person in your party has a food allergy.
Please note that not all ingredients are listed.*

Delivery is available for an additional fee.

*A 2% Kitchen Appreciation Fee will be added to the guest check.
This fee is not mandatory and can be removed upon request.*

Pricing reflects the quarter, half, and full tray amounts

SMALL
Quarter Tray
Serves 4-6

MEDIUM
Half Tray
Serves 8-10

EXTRA LARGE
Full Tray
Serves 20

ALLERGEN KEY

(GF)
Gluten Free

(GFA)
Gluten Free
Available

(V)
Vegetarian

(VA)
Vegetarian
Available

(VE)
Vegan

(VEA)
Vegan
Available

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*





Piattini Platters

BOLOGNESE | GFA, VA, VEA

Fusilli, Italian Meat Ragu
\$60 / \$95 / \$175

MEATBALLS

Beef and pork classic Italian meatballs, pomodoro sauce
\$60 / \$95 / \$175

CHICKEN PARMESAN

Penne, breaded chicken, mozzarella, pomodoro sauce
\$60 / \$95 / \$175

PRIMAVERA | GFA, v, VE

Angel hair, zucchini, peppers, tomato, pomodoro sauce
\$60 / \$95 / \$175

EGGPLANT PARMESAN | v

Breaded eggplant, mozzarella, pomodoro sauce
\$60 / \$95 / \$175

CHICKEN BROCCOLI | GFA

Ziti, broccoli, Parmesan cream sauce
\$60 / \$95 / \$175

RAVIOLI DI ARAGOSTA

Lobster-filled ravioli, cream, lobster jus, marinara sauce
\$70 / \$120 / \$185

CLELIA'S PENNE | GFA, VA

Penne, sautéed chicken, roasted butternut squash, Gorgonzola, apple cider sauce
\$70 / \$120 / \$185

SCAMPI | GFA

Linguine pasta, shrimp, tomatoes, lemon, garlic, butter, white wine
\$70 / \$120 / \$185

BLACK TRUFFLE RAVIOLI | v

Ravioli stuffed with black truffle, potato, ricotta
\$70 / \$120 / \$185

RIGATONI ALLA VODKA | GFA, v

Rigatoni, fresh ricotta, traditional vodka sauce
\$70 / \$120 / \$185

MUSHROOM GORGONZOLA TORTELLACCI | v

Caramelized onion, wild mushrooms, creamy Gorgonzola sauce
\$70 / \$120 / \$185

CHICKEN MARSALA

Sautéed chicken breast, wild mushrooms, Marsala sauce
\$70 / \$120 / \$185

TUSCAN CHICKEN

Marinated chicken breast, sun-dried tomatoes, artichokes, spinach and Marsala sauce
\$70 / \$120 / \$185

FUSILLI AL PESTO | GFA, v

Homemade fusilli, creamy pesto, mushrooms, Pecorino cheese
\$70 / \$120 / \$185

SPINACH GNOCCHI | v

Spinach gnocchi, diced tomatoes, pesto, cream
\$70 / \$120 / \$185

Piattini Salads

CAESAR* | GFA

Romaine lettuce, shaved Grana, house-made croutons, homemade Caesar dressing
\$60 / \$90 / \$150

CAPRESE | GF, v

Fresh mozzarella, ripe tomatoes, basil, olive oil, aged balsamic
\$60 / \$90 / \$150

ARUGULA | GF, v, VEA

Spinach, arugula, Gorgonzola, celery, red apples, pistachios, white balsamic dressing
\$60 / \$90 / \$150

CAULIWOW | GF, v, VEA

Romaine lettuce, goat cheese, cucumber, cherry tomatoes, roasted cauliflower, corn, scallions, basil, cilantro dressing
\$60 / \$90 / \$150

GAMBERETTI | GFA

Arugula, pan seared shrimp, goat cheese, pecan granola, dried cranberries, balsamic vinaigrette
\$60 / \$90 / \$150



Piattini Sides

FINGERLING POTATOES | GF, V, VE

Herb roasted
\$40 / \$60 / \$110

GRILLED VEGGIES | GF, V, VE

Seasonal selection
\$40 / \$60 / \$110

GARLIC BREADSTICKS | v

Marinara sauce
\$40 / \$60 / \$110

MAPLE ROASTED BRUSSELS SPROUTS | GF, V, VE

\$40 / \$60 / \$110

Piattini Paninis & Wraps

Served on a fresh ciabatta roll or wrap

PIATTINI

Chicken cutlet, fresh mozzarella, prosciutto, romaine, tomato, pesto
\$50 / \$70 / \$120

CAPRA

Roasted chicken, goat cheese, roasted bell peppers, arugula, pesto
\$50 / \$70 / \$120

MEATBALL

Homemade meatballs, shredded mozzarella, pomodoro sauce
\$50 / \$70 / \$120

FARMERS CHICKEN

Roasted chicken, grilled onions, tomato hot pepper spread, greens, fresh tomato
\$50 / \$70 / \$120

EGGPLANT PARM | v

Breaded eggplant, fresh mozzarella, pomodoro sauce
\$50 / \$70 / \$120

CHICKEN CAESAR*

Chicken cutlet, classic caesar salad
\$50 / \$70 / \$120

CAPRESE | v

Fresh mozzarella, tomato, pesto
\$50 / \$70 / \$120

Piattini Artisan Pizza

Add Ons: Gluten Free +\$2, Vegan Cheese +\$2

MARGHERITA | GFA, v, VEA

\$19

Pomodoro sauce, roasted tomatoes, fresh mozzarella, fresh basil

FIG & PROSCIUTTO | GFA

\$24

Organic fig purée, Prosciutto di Parma, goat cheese, arugula, mozzarella

BUTTERNUT SQUASH | GFA, v

\$22

Roasted butternut squash, goat cheese, Calabrian chili honey

Piattini Salumi & Formaggi Platters

Up to 10 people \$80 / Up to 20 people \$120

Chef's selection of imported Italian meats and cheeses

SALUMI

Soppressata, Prosciutto, Rosemary Ham, Chianti wine salumi

FORMAGGIO

Caciotta al Tartufo, Midnight Moon, Robiola Tre Latti, Pecorino Toscano



Piattini Passed Hors d'Oeuvres

Requires 48 hour notice. Inquire about pricing and minimum order quantities

TUNA CARPACCIO*

Tamarind vinaigrette, pineapple agrodolce, crispy wontons

WHIPPED RICOTTA CROSTINI | v

House-made ricotta cheese, crispy baguette, roasted red peppers

SHRIMP SHOOTER | GF

Spicy cocktail sauce, poached shrimp, fresh herbs

CAPRESE SPIEDINI | GF, v

Tomato water shooter, fresh mozzarella, cherry tomato, basil oil

PROSCIUTTO WRAPPED PEARS | GF

Gorgonzola, Vincotto, fine herbs, chestnuts

ANTIPASTO SKEWERS | GF

Soppressata, fresh mozzarella, blistered cherry tomatoes, marinated olives

CRAB CAKES

Lump crab meat, sun-dried tomato aioli

CITRUS STUFFED MUSHROOM | v, VEA

Fresh herbs, garlic extra virgin olive oil

MINI MEATBALLS

Classic pomodoro sauce

GRILLED SHRIMP | GFA

Citrus breadcrumbs, sun-dried tomato aioli

ASSORTED BRUSCHETTA | v

Eggplant caponata & goat cheese

Caprese

Mushroom & black garlic

ASSORTED FLATBREAD | v, VEA

Margherita

Mushroom

Vegan

Piattini Dessert Platters

Requires 48 hours notice

CANNOLI | v

Vanilla, chocolate chip, lemon
\$40 / \$65 / \$120

ASSORTED ITALIAN PASTRIES | v

Chef's variety
\$40 / \$65 / \$120

BISCOTTI | v

Lemon, white chocolate, orange cranberry, almond
\$40 / \$65 / \$120

PANNA COTTA PLATTER | GF, v

Chilled Italian custard served with seasonal fruit
\$40 / \$65 / \$120

TIRAMISU PLATTER | v

Lady fingers soaked in coffee, layered with Marsala wine and mascarpone cream
\$40 / \$65 / \$120

FRUIT SKEWERS | GF, v

Fresh seasonal fruit
\$40 / \$65 / \$120