

il piatto restaurant

Antipasti

Arancini \$15.95
Arborio Rice, Tomato Cream Sauce,
Mixed Mushrooms, Mozzarella

Polpette \$15.95
Tomato Sauce, Polenta

Calamari Fritti \$16.95
Tartar & Spicy Marinara Sauce

Burrata Mozzarella \$19.95
Prosciutto di San Daniele,
Cherry Tomatoes, Arugula, Balsamic Glaze

Beet Salad \$15.95
Red & Golden Beets, Toasted Almonds,
Balsamic Vinaigrette & Canna de Cabra, Orange Segments

Pera in Camicia \$16.95
Poached Pear, Toasted Walnuts,
Radicchio, Goat Cheese & Balsamic Dressing

Pane all'Aglia "Garlic Bread" \$7.95
Striatta Bread, Garlic Butter Spread & Parmesan w/ Marinara Sauce

Pasta Mista

Try our Chef's Choice pasta mista option
for a tasting of the following pastas

CHEF'S CHOICE

- Pappardelle Bolognese
 - Rigtoni alla Panna
 - Spinach Fettuccine
- \$22.95

or

Try our vegetarian option for a tasting
of the following pastas

VEGETALE OPZIONE

- Ravioli di Spinaci
 - Linguine Pomodoro
 - Bucatini Caccio e Pepe
- \$20.95

Piatto Principale

Melanzane Parmigiano \$26.95
Eggplant Parmesan, Linguine Pomodoro (V)

Pollo Milanese \$28.95
Breaded Chicken Breast
w/ Arugula Salad & Shaved Parmesan

Pollo Parmigiano \$28.95
Chicken Parmesan, Linguine Pomodoro

Pollo Piccata \$28.95
Mixed Green Salad, Cherry Tomatoes,
Balsamic Dressing, Shaved Pecorino

Pollo in Padella \$30.95
Pan-Seared Chicken Breast w/
Creamy Mashed Potatoes, Spinach & Red Wine Sauce (GF)

Salmone in Padella \$32.95
Saffron Sauce, Caponata Vegetables

Costine \$30.95
Braised Beef Short Ribs, Spinach, Polenta

Branzino \$38.95
Corn Puree, Baby Carrots,
Broccoli Rabe & Micro Greens (GF)

Pork Chop \$30.95
Marinated Pork Chop, Oyster Mushrooms
Roasted Fingerling Potatoes, Red Wine Sauce

Costolette D'agnello \$33.95
Pan-Seared Lamb Chops, Orange Mascarpone Sauce,
Red Wine Sauce, Green Beans, Zucchini & Cherry Tomatoes
(GF)

A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.

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Pasta

Risotto ai Gamberi	\$34.95	Bucatini	\$21.95	Ravioli di Spinaci	\$25.95
<i>Arborio Rice, Shrimp, White Wine, Cherry Tomatoes (GF)</i>		Caccio e Pepe		<i>Stuffed w/ Spinach & Ricotta, in Tomato Cream Sauce (V)</i>	
Linguine Pescatore	\$30.95	<i>Pecorino Romano, Black Pepper (V)</i>		Linguine Pomodoro	\$22.95
<i>Clams, Mussels, Shrimp, Calamari, Cherry Tomatoes, White Wine Sauce</i>		Tagliatelle	\$24.95	<i>San Marzano Tomato Sauce, Cherry Tomatoes (V, Vegan)</i>	
Orecchiette con Salsiccia	\$27.95	Primavera		<i>Add Meatballs +\$5</i>	
<i>Italian Sausage, White Wine, Tomatoes, Baby Spinach, Red Pepper Flakes</i>		<i>Artichokes, Cherry Tomatoes, Zucchini, Olives, Broccoli Rabe, Chicken Butter Sauce</i>		Spinach Fettuccine	\$26.95
Gnocchi	\$25.95	Pappardelle	\$26.95	<i>Oxtail & Red Wine Ragù</i>	
<i>Potato Dumpling, Porcini Sauce, Mixed Mushrooms (V)</i>		Bolognese		Risotto al Funghi	\$30.95
Rigatoni alla Panna	\$26.95	<i>Beef & Pork Ragù</i>		<i>Mixed Mushrooms, Truffle Oil, White Wine (V, GF)</i>	
<i>Pork, Cream & Broccoli Rabe Ragù w/ Truffle Oil</i>		Spaghetti	\$26.95	Short Rib Ravioli	\$27.95
		Carbonara		Con Pesto	
		<i>Egg Yolk, Guanciale, Pecorino, Black Pepper</i>		<i>Walnut Pesto Cream Sauce, Shaved Pecorino</i>	

Insalate

add chicken +9 / add salmon +9 / add shrimp +9

Arugula con Parmigiano \$14.95

Citrus Dressing, Cherry Tomatoes & Shaved Parmesan (V, GF)

Caesar Salad \$15.95

House-Made Dressing, Shaved Parmesan, Cucumber, Radish, Pickled Red Onions & Croutons

Il Piatto Salad \$19.95

Marinated Smoked Salmon, Espelette Pepper, Shaved Fennel, Arugula, Oranges, Lemon Zest & Olive Oil (GF)

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