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 (GF)(V)

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

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

Pasta Mista

$24.95

Select Three:

Select 3 of our pastas that you would like to taste, create your own pasta mista dish.

- *Fusilli Bolognese* HM
- *Penne Pasta alla Panna* HM
- *Linguine w/ Braised Oxtail*
- *Ravioli di Spinaci* V-HM
- *Spaghetti Pomodoro* V-HM
- *Bucatini Caccio e Pepe* V-HM
- *Short Rib Ravioli +$5* HM
- *Spaghetti Carbonara +$5* HM

Gluten Free = GF Vegetarian = V
Vegan Homemade Pasta = HM

Piatto Principale

Melanzane Parmigiano $26.95
Eggplant Parmesan, Fettuccine Pomodoro (V)(HM)

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

Pollo Parmigiano $28.95
Chicken Parmesan, Fettuccine Pomodoro (HM)

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.

il piatto restaurant

Pasta

Risotto ai Gamberi — $34.95
Arborio Rice, Shrimp, White Wine, Cherry Tomatoes (GF)

Risotto al Funghi — $30.95
Mixed Mushrooms, Truffle Oil, White Wine (V)(GF)

Orecchiete con Salsiccia — $27.95
Italian Sausage, White Wine, Tomatoes, Baby Spinach, Red Pepper Flakes

Gnocchi — $25.95
Potato Dumpling, Porcini Sauce, Mixed Mushrooms (V) (HM)

Penne Pasta alla Panna — $26.95
Pork, Cream & Broccoli Rabe Ragu w/ Truffle Oil (HM)

Bucatini Caccio e Pepe — $21.95
Pecorino Romano, Black Pepper (V)(HM)

Tagliatelle Primavera — $24.95
Artichokes, Cherry Tomatoes, Zucchini, Olives, Broccoli Rabe, Chicken Butter Sauce (HM)

Linguine w/ Braised Oxtail — $26.95
Oxtail & Red Wine Ragu

Spaghetti Carbonara — $26.95
Egg Yolk, Guanciale, Pecorino, Black Pepper (HM)

Ravioli di Spinaci — $25.95
Stuffed w/ Spinach & Ricotta, in Tomato Cream Sauce (V)(HM)

Spaghetti Pomodoro — $22.95
San Marzano Tomato Sauce, Cherry Tomatoes (V)(Vegan)(HM) Add Meatballs +$5

Fusilli Bolognese — $26.95
Baby Kale, Beef & Pork Ragu (HM)

Saffron Fettuccine Pescatore — $30.95
Clams, Mussels, Shrimp, Calamari, Cherry Tomatoes, White Wine Sauce (HM)

Short Rib Ravioli Con Pesto — $27.95
Walnut Pesto Cream Sauce, Shaved Pecorino (HM)

Insalate

Gluten Free: GF Vegetarian: V
Vegan: Vegan Homemade Pasta: HM

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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