

il piatto restaurant

900 16TH STREET NW WASHINGTON, DC 20006

LARGE PARTIES AND PRIVATE DINING

FALL-WINTER 2023



For more information, please contact:
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Buongiorno!

On behalf of Il Piatto Restaurant, I am pleased to extend a warm and heartfelt welcome for your upcoming event at our charming Italian haven. We are thrilled to have you join us for an enchanting experience of delectable cuisine, a delightful ambience, and the true essence of Italy.

Prepare to embark on a culinary journey that will transport you straight to the picturesque streets of Italy. Our talented chefs have curated a menu that captures Italian cuisine's rich flavours and traditions, ensuring an unforgettable dining experience for you and your fellow guests.

Whether you're a connoisseur of fine Italian wines, a lover of freshly handmade pasta, or simply seeking an authentic taste of Italy, our event promises to indulge your senses and create lasting memories.

Grazie mille for choosing Il Piatto Restaurant and buon appetito.

Warm regards,

Stephi Cammilleri

THE PRIVATE ROOM

Our elegant private room can accommodate up to thirty-seven guests for a seated dinner or up to fifty for a standing reception. The tables can be arranged to suit your needs.



LARGE PARTY TABLE

Large parties that do not need a private room, can reserve in the main dining room. Please inquire to discuss arrangements.



THE BAR

Our lively bar is the perfect location for happy hours, or pre-dinner functions. It can be either partially or fully reserved.



THE PATIO

Sit under twinkling lights or host a reception on our spacious patio. The Patio can accommodate up to forty seated guests.



A RAIN DATE MUST BE SELECTED, IF HOSTING AN EVENT ON THE PATIO

RECEPTION - STYLE

BUTLER PASSED HORS D'OEUVRES

four dollars per piece unless otherwise noted
minimum order of twenty requested

Arancini

fried risotto balls stuffed with mozzarella, mushrooms, and truffle oil; served with a tomato-cream sauce (v)

Caprese Skewers

marinated tomatoes, mozzarella, basil on a stick

Bruschetta

baguette, tomatoes, red peppers, olive oil (v)

Burrata Crostini

burrata and pesto

Goat Cheese and Honey Crostini

Chicken Parmesan Crostini

\$5pp

Prosciutto and Melon Skewers

\$5pp

SAVORY STATIONS

Meatballs tomato sauce, parmesan cheese

\$4 per piece, minimum 20 pcs

Rigatoni Bolognese beef ragu

\$8 per person

Gnocchi ricotta dumplings, san marzano and mushroom sauce (v)

\$7 per person

Calamari Fritti fried calamari, marinara sauce

\$7 per person

Oysters on the Half Shell \$60 per dozen **Shrimp Cocktail** \$48 per dozen

minimum two dozen

Cheese and Charcuterie

chef's selection of cheese and meats, tomatoes, olives, roasted peppers

\$12 per person

DESSERT STATIONS

Limoncello Panna Cotta

\$4 per person

Ricotta Cheesecake

\$4 per slice

Chocolate Mousse

\$4 per person

Tiramisu

\$4 per person



il piatto



MENUS

BRUNCH₅₀

only available on Saturdays & Sundays

SICILIANO₅₀

NAPOLITANO₆₅

CAPRESE₇₅

IL PIATTO₉₀

TASTE OF IL PIATTO₉₅

BRUNCH

only available on Saturdays & Sundays

served family-style

First Course

Arancini

Fried Risotto Balls Stuffed with Mozzarella, Mushrooms, and Truffle Oil; Served with a Tomato-Cream Sauce (V)

Polpette

Beef Meatballs, Polenta, Tomato Sauce

Calamari Fritti

Fried Squid, Giardiniera, Tomato Sauce

Arugula Con Parmigiano

Arugula Salad with Parmesan, Lemon Zest and Olive Oil (V, GF, Vegan Upon Request)

Entrée Choices

Italian Eggs Benedict

Prosciutto, Poached Eggs, Hollandaise, English Muffin, Home Fries

Tiramisu French Toast

Mascarpone, Cocoa (V)

Smoked Salmon Benedict

Smoked Salmon, Poached Eggs, English Muffin, Hollandaise, Home Fries

Linguine Pomodoro

San Marzano Tomato Sauce (V, Vegan)

Dessert Choices

Italian Cheesecake

Chocolate Mousse

Sorbet

SICILIANO

First Course

Arancini fried risotto balls stuffed with mozzarella, mushrooms, and truffle oil; served with a tomato-cream sauce (v)

Polpette beef meatballs, polenta, tomato sauce

Caesar Salad house-made dressing and croutons

Arugula Con Parmigiano arugula salad with parmesan, lemon zest and olive oil (v, gf)

Entrée

Pappardelle Bolognese beef and pork ragu

Chicken Marsala mushroom, cream, and marsala wine sauce, polenta, seasonal vegetables

Salmon polenta, seasonal vegetables, salmoriglio sauce (gf)

Linguine Pomodore san marzano tomato sauce (v, vegan)

Dessert

Limoncello Panna Cotta

Chocolate Mousse

Sorbet

NAPOLITANO

First Courses

select three

Arancini fried risotto balls stuffed with mozzarella, mushrooms, and truffle oil; served with a tomato-cream sauce ^(v)

Arugula Salad lemon zest and olive oil ^(v, gf)

Caesar Salad house-made dressing and croutons

Polpett beef meatballs, polenta, tomato sauce

Poached Pear poached pear, radicchio, toasted walnuts, goat cheese, balsamic dressing ^(v, gf)

Burrata Mozzarella prosciutto di parma

Entree Choices

select four

Pappardelle Bolognese beef and pork ragu

Gnocchi potato dumpling, san marzano and mushroom sauce ^(v)

Rigatoni Alla Panna pork, cream, and rapini ragu with truffle oil

Salmone Alla Padella polenta, seasonal vegetables, salmoriglio sauce ^(gf)

Chicken Parmesan served with spaghetti marinara

Eggplant Parmesan san marzano tomato sauce ^(v)

Desserts

**Limoncello
Panna Cotta**

**Chocolate
Mousse**

**Italian
Cheesecake**

**Ice Cream
Sorbet**

CAPRESE

First Course

select four

Arancini

fried risotto balls stuffed with mozzarella, mushrooms, and truffle oil; served with a tomato-cream sauce ^(v)

Arugula Salad

lemon zest and olive oil ^(v, gf)

Polpette

beef meatballs, polenta, tomato sauce

Calamari Fritti

fried squid with house-made giardiniera

Caesar Salad

house-made dressing and croutons

Burrata Mozzarella

prosciutto di parma

Poached Pear

poached pear, radicchio, toasted walnuts, goat cheese, balsamic dressing ^(v, gf)

Entrée

select five

Pappardelle Bolognese

beef and pork ragu

Costine

braised beef short ribs, polenta

Rigatoni Alla Panna

pork, cream, and rapini ragu with truffle oil

Seared Salmon

polenta, seasonal vegetables, salmoriglio sauce ^(gf)

Linguine Pomodoro

san marzano tomato sauce ^(v, vegan)

Pollo Milanese

breaded chicken breast with arugula salad

Branzino

corn puree, baby carrots, rapini, microgreens ^(gf)

Eggplant Parmesan

san marzano tomato sauce ^(v)

Desserts

Limoncello
Panna Cotta

Chocolate
Mousse

Italian
Cheesecake

Ice Cream
Sorbet

IL PIATTO

First Course

select four

Arancini

fried risotto balls stuffed with mozzarella, mushrooms, and truffle oil; served with a tomato-cream sauce ^(v)

Arugula Salad

lemon zest and olive oil ^(v, gf)

Polpette

beef meatballs, polenta, tomato sauce

Portobello Mushroom

Roasted red pepper sauce, mixed green salad ^(v, gf)

Smoked Salmon Salad

Smoked salmon, shaved fennel, arugula, fresh oranges, lemon zest, olive oil

Poached Pear

poached pear, radicchio, toasted walnuts, goat cheese, balsamic dressing ^(v, gf)

Pasta Course

Pappardelle Bolognese

beef and pork ragu

Gnocchi

potato dumpling, san marzano, mushroom sauce (v)

Rigatoni Alla Panna

pork, cream, and rapini ragu with truffle oil

Linguine Pomodoro

san marzano tomato sauce (v, vegan)

Entrée

Eggplant Parmesan

san marzano tomato sauce ^(v)

Seared Salmon

polenta, seasonal vegetables, salmoriglio sauce ^(gf)

Costine

braised beef short ribs, polenta

Pollo Milanese

breaded chicken breast with arugula salad

Desserts

Limuncello
Panna Cotta

Chocolate
Mousse

Italian
Cheesecake

Ice Cream
Sorbet

Tiramisu

TASTE OF IL PIATTO

Everything listed is served to guests individually

vegetarian menu available

First Course Appetizer Plate

Polpette

beef meatballs, polenta, tomato sauce

Arancini

fried risotto balls stuffed with mozzarella, mushrooms, and truffle oil;
served with a tomato-cream sauce ^(v)

Polenta Cake

gorgonzola cream sauce ^(v)

Pasta Course

Gnocchi Con Pomodoro

san marzano tomato sauce ^(v)

Ravioli Di Spinaci

stuffed with spinach and ricotta in tomato cream sauce ^(v)

Entrée Course

Costine

braised beef short ribs, polenta

Branzino

corn purée, baby carrots, rapini, micro-greens ^(gf)

Dessert

Ricotta Cheesecake

Tiramisù

Beverage Packages

Beer and Wine

Imported and domestic bottled beers, house wines, soft drinks, coffee, and tea

\$20 per guest per hour

two-hour minimum

Wine Service

We offer wine service with dinner.

Host selects a red, white and sparkling to be served and billed based on consumption.

On Consumption

All drinks charged to master bill on consumption. No additional charge.

Custom wine upgrades/pairings available

Cash Bar

Guests pay cash for all alcoholic beverages

NA beverages added to master bill

\$150 staffing fee

Non-Alcoholic

Unlimited sodas, juices, coffee, and tea

\$15 per person

Event Policies

Minimums

We have minimum food and beverage requirements to reserve private or semi-private spaces. Pricing varies based on the time of year—our Events Team will let you know the minimum for your requested room and date

Il Piatto is also available for full buyouts for up to 200 guests. The Events Team will be happy to review additional details regarding this type of rental.

Reservation, Confirmation, & Deposit

Events are not confirmed until a signed contract and a credit card deposit authorisation have been received. Reservations will be held for three days once a contract has been sent.

Deposits are non-refundable and will be applied towards the final bill. Room fees and food and beverage minimums for each space are outlined in the contract and do not include a 10%

DC sales tax, a 3% administrative fee, and a 20% service charge. Kindly note that the administrative fee is *not* a gratuity and, thus, not distributed amongst your service team.

Payment

Full payment will be required upon the conclusion of the event. Payment will be applied from the previously authorised credit card on file unless otherwise arranged by the host.

All events are subject to one master bill unless otherwise discussed before the event.

Cancellation

All cancellations must be received and acknowledged by the restaurant in writing.

Cancellations made more than two weeks before the event date can transfer their deposit to a future event to occur within six months of the originally scheduled event. Please refer to your contract for further information.

Guest Counts and Final Menu Selections

During the initial planning, we request an approximate guest count due two weeks before the event. Food and beverage selections are also appreciated at this time, as well. The host must submit menu selections by Wednesday, the week before the event.

The final guest count guarantee is required three days before the event.

Outside Food and Beverage

There is a \$4 per person fee for outside desserts.

Outside beverages and corkage are not permitted at private events.

We look forward to having you dine with us!

Please consider our sister restaurants for your next event -

Brasserie Liberté

Ottoman Tavera