

# il piatto restaurant



## CONTACT

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# il piatto restaurant

## THE PRIVATE ROOM

Our elegant private room can accommodate up to 37 guests for a seated dinner and up to 50 guests for a standing reception.

The tables can be arranged in a variety of formats, to fit your needs.

## THE BAR

Our energetic, semi-private bar area is the perfect location for happy hours and cocktail receptions. It can be partially reserved for groups of up to 30.

Combine the bar with the private room for the perfect cocktail reception.

## THE PATIO

Our chic patio looks directly at The White House.

The patio can accommodate 40 guests.

# COCKTAIL RECEPTION

## PASSED ITEMS OR STATIONS

**Arancini-** Fried Risotto Balls Stuffed with Mozzarella, Mushrooms, and Truffle Oil;

Served with a Tomato-Cream Sauce (V) \$4 per piece

**Caprese Skewers -** Marinated Tomatoes, Mozzarella, Basil on a Stick \$4 per piece

**Bruschetta-** Baguette, Tomatoes, Red Peppers, Olive Oil (V) \$4 per piece

**Burrata Crostini -** Burrata and Pesto \$4 per piece

**Chicken Parmesan Crostini** \$5 per piece

**Goat Cheese and Honey Crostini** \$4 per piece

**Prosciutto and Melon Skewers** \$5 per piece

## SAVORY STATIONS

**Meatballs-** Tomato Sauce, Parmesan Cheese \$4 per piece

**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

**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

# Plated Brunch Package

## BRUNCH MENU

only available on Saturdays & Sundays

### First Course

Served Family Style

#### 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

Served Family Style

#### 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

Served Family Style

#### Italian Cheesecake

#### Chocolate Mousse

#### Sorbet

**\$50 per person**

# Plated Dinner Packages

## SICILIANO MENU

### First Course Choices

#### 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 Choices

#### 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 Pomodoro

San Marzano Tomato Sauce (V, Vegan)

### Dessert Choices

#### Limoncello Panna Cotta

#### Chocolate Mousse

#### Sorbet

**\$50 per person**

# N A P O L I T A N O M E N U

## First Course Choices

Choose 3 for guests to choose

### Arancini

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

### Polpette

Beef Meatballs, Polenta, Tomato Sauce

### Burrata Mozzarella

Prosciutto di Parma

### Arugula Salad

Lemon Zest and Olive Oil (V, GF)

### Caesar Salad

House-Made Dressing and Croutons

### Poached Pear

Poached Pear, Radicchio, Toasted Walnuts, Goat  
Cheese, Balsamic Dressing (V,GF)

## Entrée Choices

Select 4 for guests to choose

### 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)

## Dessert Choices

Limoncello Panna Cotta

Chocolate Mousse

Italian Cheesecake

Ice Cream / Sorbet

\$65 per person

# CAPRESE MENU

## **Appetizers Choices**

Select 4 to offer guests

### **Arancini**

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

### **Polpette**

Beef Meatballs, Polenta, Tomato Sauce

### **Burrata Mozzarella**

Prosciutto di Parma

### **Calamari Fritti**

Fried Squid w/ House-Made Giardiniera

### **Caesar Salad**

House-Made Dressing and Croutons

### **Poached Pear**

Radicchio, Toasted Walnuts, Goat Cheese,  
Balsamic Dressing (V,GF)

## **Entrée Choices**

Select 5 to offer guests

### **Pappardelle Bolognese**

Beef and Pork Ragu

### **Linguine Pomodoro**

San Marzano Tomato Sauce (V, Vegan)

### **Rigatoni Alla Panna**

Pork, Cream, and Rapini Ragu with Truffle Oil

### **Seared Salmon**

Polenta, Seasonal Vegetables, Salmoriglio Sauce (GF)

### **Branzino**

Corn Puree, Baby Carrots, Rapini, Micro Greens (GF)

### **Pollo Milanese**

Breaded Chicken Breast with Arugula Salad

### **Eggplant Parmesan**

San Marzano Tomato Sauce (V)

### **Costine**

Braised Beef Short Ribs, Polenta

## **Desserts**

### **Chocolate Mousse**

### **Limoncello Panna Cotta**

### **Italian Cheesecake**

### **Tiramisu**

### **Ice Cream / Sorbet**

**\$75 per person**



# IL PIATTO MENU

## First Course Choices

### Arancini

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

### Polpette

Beef Meatballs, Polenta, Tomato Sauce

### Portobello Mushroom

Roasted Red Pepper Sauce, Mixed Greens Salad (Vegan, GF)

### Smoked Salmon Salad

Smoked Salmon, Shaved Fennel, Arugula, Fresh Oranges, Lemon Zest, Olive Oil (GF)

### Arugula Salad

Lemon Zest and Olive Oil (V, GF)

### Poached Pear

Radicchio, Toasted Walnuts, Goat Cheese, Balsamic Dressing (V,GF)

## Pasta Course Choices

### Pappardelle Bolognese

Beef and Pork Ragu

### Linguine Pomodore

San Marzano Tomato Sauce (V, Vegan)

### Rigatoni Alla Panna

Pork, Cream, and Broccoli Rabe Ragu with Truffle Oil

### Gnocchi

Potato Dumpling, San Marzano and Mushroom Sauce (V)

## Entrée Course Choices

### Seared Salmon

Polenta, Seasonal Vegetables, Salmoriglio Sauce (GF)

### Pollo Milanese

Breaded Chicken Breast with Arugula Salad

### Eggplant Parmesan

San Marzano Tomato Sauce (V)

### Costine

Braised Short Rib, Polenta

## Dessert

### Limoncello Panna Cotta

### Chocolate Mousse

### Tiramisu

### Italian Cheesecake

### Ice Cream/ Sorbet

**\$90 Per Person**



# TASTE OF IL PIATTO MENU

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 Puree, Baby Carrots, Rapini, Micro Greens (GF)

## Dessert

### Ricotta Cheesecake

### Tiramisu

**\$95 Per Person**

# B e v e r a g e   P a c k a g e s

## **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 \$5 per person

# P o l i c i e s

## **Confirmation of Reservation and Deposit**

Events are not confirmed until a signed contract and a credit card deposit authorization have been received. Deposits (50% of food and beverage minimum) are non-transferable and will be applied towards the final bill. Rooms fees and food and beverage minimums for each space are outlined in the contract and do not include 10% DC sales tax, 3% event fee, and 20% service charge.

## **Payment**

Full payment will be required upon conclusion the event. Payment will be applied from the previously authorized credit card on file, unless otherwise arranged by the host. All events are subject to one master bill.

## **Cancellation and Refund of Deposit**

All cancellations must be received by the restaurant in writing. Cancellations made more than 2 weeks in advance of the event date will receive a full refund of their deposit. Cancellations made within less than two weeks of the event date forfeit the deposit. Events cancelled within less than 72 hours of the event are subject to a total charge of 100% of the contracted food and beverage minimum and any applicable room fee.

## **Guest Counts and Final Menu Selections**

Our private dining manager is happy to assist you in customizing a menu to suit your dining needs. During the initial planning, we request an approximate guest count which is due no later than two weeks before the event. Food and beverage selections are also due from the host at this time. The final guest count guarantee is required 2 days before the event.

## **Outside Food and Beverage**

There is a \$5 per person fee for outside desserts.  
Outside beverages and corkage are not permitted at private events.