

il piatto restaurant



CONTACT

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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

NAPOLITANO MENU

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 Pomodoro

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

Policies

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.