

## Piatti San Antonio New Year's Eve Menu Happy 2019!

### antipasta

calamari semolina fried calamari, roasted tomato salsa, lemon...10

burrata with fig chutney and warm flatbread...14

carpaccio seared beef filet, arugula pecorino romano, capers, lemon, extra virgin olive oil...11

crab cakes breaded crab cakes, house-made remolaude...13

pizza of stracciatella cheese, heirloom tomatoes, speck, arugula, evoo, seal salt ...13

cozze prince edward island mussels, lobster tomato broth, garlic, lemon...14

antipasti of prosciutto, speck, italian cheese, spiced walnuts, marinated olives, fig jam, grilled bread

### 3 COURSE PRE FIXE \$60 PER PERSON

*(+ tax + beverages)*

#### primi

*(select one)*

mistacanza italiano garden lettuces, cherry tomatoes, red onion, cucumbers, pecorino romano, champagne vinaigrette

caesar romaine hearts, pecorino romano, herbed croutons, traditional caesar dressing

butter lettuce, blood oranges, toasted pistachios, pecorino romano, buttermilk-tarragon dressing

shrimp bisque

#### secondi

*(select one)*

farfalle alfredo "alfredo" grilled chicken, sun-dried tomatoes, parmesan cream sauce

tagliatelle di zucchini shaved zucchini, "tagliatelle" grilled chicken, toasted pine nuts, spinach, suga rosa

cannelloni lobster & crab filled pasta sheets, lemon white wine caper, tomato cream sauce

ravioli house-made spinach & ricotta ravioli, lemon cream sauce

pollo alla mattone organic chicken breast "alla mattone" grilled under a brick, citronette sauce, seasonal hash

salmone grilled organic "wild isle" Scottish salmon, herb roasted potatoes, roasted garlic spinach, lemon herb butter

ciopinno clams, mussels, shrimp, calamari, seafood, spinach, saffron lobster broth

10oz bone in pork chop, grilled pineapple chutney, butternut squash/calabrian peppers, roasted brussel sprouts/pancetta

grilled lamb chops with pistachio-mint pesto, baked eggplant, tomato, zucchini and potatoes + \$10

chilean sea bass, cherry tomatoes, fresh basil, lemon white wine, braised napa cabbage +\$10

16oz center cut new york strip with lobster butter sauce, fingerling potatoes and grilled asparagus +\$10

#### dolce

*(select one)*

tiramisu "pick me up" mascarpone, rum & espresso soaked ladyfingers

cannoli ganache dipped with pistachio and traditional filling

chocolate tort with whisky berries

featured whiskey

old rip van winkle: 10 year kentucky straight bourbon whiskey \$25

**WHITE**

<b>SPARKLING WINE &amp; CHAMPAGNE</b>	BTL	GLS
Domaine Chandon Brut Napa NV Split.....	13.00	
Domaine Chandon Brut Rose NV.....	48.00	
Glori Ferrer, Blanc de Blancs, Carneros NV.....	42.00	
Roederer Estate, Brut Champagne NV.....	48.00	
Nicolas Feuillatte, Brut Gastronomique NV.....	72.00	25.00
Taittinger, Brut Champagne NV.....	80.00	
Veuve Clicquot, Brut Champagne NV.....	120.00	
Prosecco, Torresella, Italy.....	30.00	8.00
Prosecco, Amor di Amanti, Italy.....	30.00	8.00

**CHARDONNAY**

Sycamore Lane, Napa NV.....	25.00	7.50
Piatti Private Label NV.....	29.00	8.50
Mer Soleil reserve by Kunde, Santa Barbara 2015.....	36.00	11.00
Rutherford Hill, Napa Valley Appellation 2014.....	42.00	
Franciscan, Napa Valley 2015.....	35.00	11.00
Kunde, Sonoma Valley 2014.....	40.00	13.00
La Crema, Sonoma County 2014.....	42.00	
Sonoma Cutrer, Russian River 2015.....	48.00	
Orin Swift Mannequin, Napa 2013.....	48.00	

**OTHER WHITES**

Sycamore Lane Pinot Grigio, Napa NV.....	25.00	7.50
Chateau St. Michelle Reisling Columbia 2013.....	23.00	6.50
Ferrari Carano Fume Blanc, Sonoma 2016.....	32.00	
Honig, Sauvignon Blanc, Napa Valley 2016.....	33.00	10.00
Cakebread, Sauvignon Blanc, Napa Valley 2016.....	50.00	
Chateau St. Jean, Rose 2015.....	29.00	8.00

**ITALIAN WHITE WINE**

Ruffino, Moscato D’Asti 2016.....	39.00	12.00
Orvieto, Santa Cristina, Campogrande 2015.....	29.00	8.00
Soave, Pieropan Vignaioli Dal 2014.....	38.00	11.50
Pinot Grigio, Santa Cristina, Delle Venezie 2016.....	30.00	9.00
Pinot Grigio, Ca’ Montini “Single Vineyard” 2015.....	32.00	
Pinot Grigio, Santa Margherita, Valdadige 2016.....	50.00	
Toscana Bianco, Villa Antinori, Tuscany 2012.....	30.00	
Vermentino, “Bolgheri” Antinori 2017.....	42.00	
Falaghina, Feudi di San Gregorio 2017.....	38.00	

**WINE ON TAP**

**WHITE**

J Lohr Fume Blanc, Paso Robles	Glass 9.00	Half Liter 26.00
J Vineyard Pinot Gris, Russian River	Glass 11.00	Half Liter 32.00
Toad Hollow Chardonnay, Mendocino County	Glass 10.00	Half Liter 28.00
Chalk Hill Chardonnay	Glass 14.00	Half Liter 38.00

**RED**

Stemmari, Nero D’Avola, Sicily	Glass 11.00	Half Liter 32.00
Smith & Hook Cabernet, Central Coast	Glass 12.00	Half Liter 35.00
Altos Las Hormigas, Malbec	Glass 10.00	Half Liter 28.00
Meiomi Pinot Noir	Glass 14.00	Half Liter 38.00

**RED**

<b>PINOT NOIR</b>	BTL	GLS
Lyrice by Etude, Santa Barbara 2014.....	45.00	13.00
Mark West, Appellation California 2016.....	25.00	8.00
Starmont, Carneros 2013.....	48.00	
Belle Glos, “Las Alturas”, Monterey 2016.....	60.00	

**MERLOT**

Sycamore Lane, Napa NV.....	25.00	7.50
Piatti Private Label NV.....	29.00	8.50
Drumheller, Columbia Valley 2015.....	30.00	9.00

**CABERNET SAUVIGNON & BLENDS**

Sycamore Lane, Napa NV.....	25.00	7.50
Piatti Private Label NV.....	29.00	8.50
J. Lohr “Seven Oaks” Paso Robles 2015.....	38.00	12.00
Franciscan, Napa 2014.....	49.00	
Fortress, Sonoma County 2014.....	52.00	
Oberon, Napa 2015.....	45.00	
Hess, Allomi, Napa 2015.....	52.00	
Abstract, Orin Swift Napa 2016.....	66.00	
Groth, Oakville-Napa Valley 2013.....	85.00	
Caymus, Napa Valley 2015.....	130.00	

**SYRAH / ZINFANDEL / OTHER RED**

J Lohr, Syrah, Paso Robles 2012.....	27.00	
Artezin, Zinfandel, Mendocino County 2015.....	45.00	13.00
Mettler, Old Vine Zinfandel, Lodi 2014.....	40.00	
Seghesio, Zinfandel, Sonoma 2013.....	48.00	
Diseno, Malbec, Mendoza Argentina 2016.....	30.00	9.00

**ITALIAN RED WINE**

Chianti Superior, Ruffino, Tuscany 2015.....	30.00	9.00
Chianti Classico Riserva, Tenute Marchese 2014.....	65.00	
Sangiovese, Tenuta Sassoregale 2015.....	32.00	
Palazzo Della Torre, Allegrini, Veronese 2014.....	40.00	
Toscana Rosso, Villa Antinori, Tuscany 2014.....	45.00	
Sedara, Donna Fugata, Sicily DOC 2014.....	34.00	
Primitivo, Tormaresca 2013.....	32.00	10.50
Valpolicella, Allegrini 2016.....	34.00	
Ripasso, Masi Campofiorin Veneto 2014.....	39.00	
Amarone, Bolla, Veneto 2011.....	90.00	
Amarone Della Valpolicella, Allegrini, 2013.....	110.00	
Barbera d’Asti, Michele Chiarlo, Piemonte 2014.....	30.00	10.00
Montepulciano d’Abruzzo DOC, Masciarelli 2015.....	34.00	10.00
Brunello di Montalcino, Molino Di Sant’Antimo 2012.....	80.00	
Brunello di Montalcino”Pain delle Vigne” Antinori 2013.....	105.00	
Barolo, Pronotto, 2012.....	100.00	
Barolo, Michele Chiarlo, 2012.....	110.00	

**HALF BOTTLES**

Santa Margherita, Pinot Grigio Veneto 2012.....	24.00
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**Featured Wines**

**Candoni**

Italian Vineyard Wines  
 Family Owned Vineyard Producing D.O.C.  
 Pinot Grigio | Chianti | Pinot Noir  
 with Authentic Etruscan Collectable Labels

\$7.50 gl                      \$19.00 ½ liter carafe                      \$28.00 btl

**Vintages Subject to Change on Market Availability**