

PIATTI

Private Dining

SAN ANTONIO EILAN | 2024

# Our Story

Translating to “plate” in Italian, Piatti celebrates what is shared around a dining table. Not just superb fresh food, and in our case unbeatably fresh homemade pastas, but also connection, conversation and cherished memories. Piatti restaurants are gathering spots for friends, family and neighbors to dine, drink and socialize while experiencing the sense of community signature to Italian culture.

Welcoming all with open arms, a visit to Piatti is like an intimate dinner party at the home of a good friend. Relaxed but elegant, our recently upgraded offerings and revamped atmosphere inspire conviviality. You’ll feel like family while savoring our authentic seasonal Italian cuisine and sipping through our impressive wine list or premium cocktail menu. All about meaningful interactions, our new immersive retail and takeaway allows you to bring our quality, house-made ingredients to go and recreate the Piatti experience at home.

Where modern interior design meets rustic wood-fired pizzas and housemade pastas, Piatti is your destination for a memorable meal. We invite you to come as you are and enjoy what has made our Italian Trattoria a community staple for decades.





# Event Space & FAQs

## EVENT SPACE | FONTANA ROOM

An intimate space located inside the restaurant, overlooking the dancing fountain on the piazza. This glass enclosed private dining room opens up onto the patio and offers a private entrance.

The Fontana Room can host up to 50 guests for a seated event or up to 70 guests for standing reception.

## RESERVING THE SPACE

In order to reserve the space, a contract with a food & beverage minimum is required. Food & beverage minimums are based on consumption during the event and are not inclusive of tax, gratuity, event services or other fees. Minimums vary depending on the time of day, week & year of the event.

We welcome you to arrive up to one hour prior to decorate. Glitter, confetti or items that adhere to walls are not permitted.

## MENU & GUEST COUNT GUARANTEE

Final menu selections and event details are required 14 days prior to the event. Menu prices and item availability are subject to change.

Final guest count is required 3 business days prior to the event. Final bill will reflect the confirmed final guest count or actual guest count, whichever is higher. Increased guest count requests within 24 hours of the event are subject to manager's discretion.

## FEES

Texas Alcohol Beverage Commission does not permit guests to bring their own wine in for large groups.

Cake Cutting Service Fee \$2 per person

Flatscreen TV AV Rental: \$80

Speaker Rental: Based on Mrkt Rental

We can provide or recommend partners for floral arrangements, balloons, rental equipment, etc.

## BOOKING & PAYMENT

A signed contract and credit card authorization form are required to reserve the Fontana room. A deposit may be required for some events. Cancellations must be submitted in writing to a manager no later than 14 days prior to the event. Cancellation penalties are listed in the contract. Payment is due in full upon conclusion of the event.

## CONTACT

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# PIATTI

## 3 Course Selections

Three course meal, price determined by secondi choice

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### ANTIPASTI *please select one*

**Caesar**, romaine, grana padano, toasted crostini,  
traditional caesar dressing

**House Italian**, fresh baby greens, cucumber, tomato,  
radish, pecorino romano, croutons, italian vinaigrette

**Chefs Soup of the Day**

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### DOLCE *please select one*

**Flourless Chocolate Torte**, rich creamy cake with raspberry  
compote and housemade cream

**Tiramisu**, espresso, rum soaked ladyfingers, mascarpone

### SECONDI *please select three*

**Rigatoni bolognese**, traditional bolognese meat sauce 43

**Ravioli**, house-made spinach & ricotta ravioli,  
lemon & brown-butter sage sauce, breadcrumbs · *vegetarian* 40

**Shrimp scampi tagliatelle**, sautéed shrimp, fresh tomato,  
lemon caper white wine crème 44

**Lumache alfredo**, grilled marinated chicken,  
parmesan cream sauce, cracked pepper, lemon zest 43

**Spiral zucchini**, spiral zucchini noodles, grilled chicken,  
pine nuts, suga rosa sauce 42

**Roasted Chicken Puttanesca**, fried artichoke,  
arugula, olives, garlic, caper, anchovy, tomato, herbs 46

**Pollo picatta**, sautéed chicken breast, whipped potatoes,  
lemon white wine butter caper sauce, seasonal vegetable 46

**Tilapia piccata**, sautéed tilapia, whipped potatoes,  
lemon caper white wine sauce, italian-style haricot verts 43

**Salmone griglia**, grilled organic salmon, garlic-herbed  
butter, whipped potatoes, seasonal vegetable 46

**Niman Ranch Flat Iron**, flank steak  
whipped potatoes, seasonal vegetable 60

**Short Rib**, Braised short rib, balsamic glaze, creamy  
mascarpone polenta, salsa verde 50



# PIATTI

## HOR D'OEUVRES

*25 pieces*

|  |    |
|--|----|
| <b>Prosciutto wrapped melon</b>  | 70 |
| <b>Herb risotto puffs</b> , basil pesto aioli · <i>vegetarian</i>  | 65 |
| <b>Sun-dried tomato pesto &amp; goat cheese mousse</b> , baked crostini *Temporarily Unavailable*            | 80 |
| <b>Puff pastry</b> , filled with pepperoni, red bell peppers & mozzarella                                    | 60 |
| <b>Crispy pancetta cup</b> , goat cheese & fig spread, arugula *Temporarily Unavailable*                     | 85 |
| <b>Flatbread</b> , granny smith apple, gorgonzola cheese, balsamic vinaigrette · <i>vegetarian</i>           | 75 |
| <b>Lightly breaded parmesan artichoke cakes</b> , basil pesto aioli · <i>vegetarian</i>                      | 65 |
| <b>Hand-made Pinsa (Flatbread)</b> , marinara sauce, mozzarella & basil +Toppings \$2.00-\$5.00 (Order of 3) | 65 |
| <b>Chicken parmesan poppers</b>  | 80 |
| <b>Eggplant Caponata</b> toasted sourdough crostini, ricotta salata, basil · <i>vegetarian</i>               | 60 |

## RECEPTION PLATTERS

*serves 20-25*

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|---|----|
| <b>Seasonal fresh fruit</b>   | 90 |
| <b>Assortment of italian cheese</b> , crostini  | 85 |
| <b>Italian meatballs</b> , mushroom tomato sauce  | 80 |
| <b>Fried calamari</b> , creamy anchovy aioli  | 95 |
| <b>Assortment of italian meats</b> , pepperoncini, geata olives, marinated artichoke hearts, crostini | 90 |
| <b>Grilled vegetables</b> , red peppers, onions, zucchini, artichokes, asparagus, parmesan & evoo     | 80 |
| <b>Wood grilled bread</b> , fresh tomatoes, basil pesto, garlic, fresh basil · <i>vegetarian</i>      | 80 |
| <b>Chicken skewers</b> with choice of picatta or marsala sauce  | 90 |
| <b>Chilled prawns</b> , house-made cocktail sauce   | 90 |
| <b>Prosciutto wrapped asparagus</b>   | 85 |
| <b>Shrimp scampi</b> , crostini   | 90 |
| <b>Artichoke dip</b> , crostini · <i>vegetarian</i>   | 70 |
| <b>Olives Gaeta &amp; Castelvetrano</b> , chili, herbs, roasted garlic · <i>vegetarian</i>            | 70 |

