

LUNCH • DINNER • BRUNCH • APERTIVO HOUR • BANQUET

COCKTAILS

Piatti punch gin, lemon, honey, sangiovese wine	\$10.00	St. Hugo elderflower, prosecco, soda	\$10.00
Piatti spritz aperol, prosecco rosé, bitters	\$10.00		

WINE

Piatti private label chardonnay	\$8.00	Piatti private label merlot	\$8.00
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BEER

Shiner brewing hock, dark lager	\$4.00	Modelo Especial	\$4.00
Miller lite	\$4.00		

SPUNTINI

Duo of bruschettas roasted mushroom and arugula with balsamic, plus cherry tomato with Piatti pesto	\$10.00	Cacio e pepe arancini lemon aioli	\$10.00
Overnight brined chicken wings choice of honey & calabrian chili or roasted garlic and parmesan	\$10.00	Shrimp scampi mini skillet garlic butter and white wine	\$10.00
Fig & prosciutto flatbread Italian fontina cheese	\$12.00	Piatti's bar mussels smoky tomato broth with toasty bread	\$10.00