

Lunch	
Appetizers	
TEQUILA CURED SALMON with yogurt and mustard sauce	10.75
SEARED BEEF CARPACCIO with arugula, parmigiano and extra virgin olive oil	11.75
PROSCIUTTO and melon	11.75
CAPRESE SALAD with mozzarella di bufala, tomato and basil olive oil	11.75
INSALATA MISTA with fresh basil vinaigrette	7.75
BABY SPINACH SALAD with apple, pecans and honey dressing	7.75
CAESAR SALAD with creamy dressing, garlic croutons and shaved parmigiano	8.25
BAKED GOAT CHEESE with cranberry and orange	11.50
STEAMED MUSSELS with fresh tomato, herbs and white wine	11.75
CALAMARI FRITTI with spicy garlic aioli	12.75
GRILLED SHRIMP on black beans and pineapple salsa	12.75
BROLED SALMON SCALOPPINE with fresh tomato tarragon vinaigrette	11.75
Pasta	
PENNE all' arrabbiata with roast peppers sundried tomato and tomato sauce	16.50
SPAGHETTINI with shrimp pesto	18.75
LINGUINE with julienne of smoked duck breast, vegetable and olive oil	18.50
FETTUCCINE ALFREDO with chicken	17.75
LINGUINE with shiitake, oyster mushrooms, truffle oil and white wine	17.75
AGNOLOTTI filled with butternut squash and spiced cream sauce	16.75
BAKED VEAL CANNELLONI topped with provolone and tomatoe sauce	16.50
Main Courses	
CHICKEN SUPREME with roast garlic, rosemary and lemon	17.50
VEAL SCALOPPINE alla parmigiana with spaghettini tomato basil sauce	18.75
VEAL SCALOPPINE with sautéed spinach, pine nuts and cream	18.75
VEAL SCALOPPINE with mixed mushrooms and marsala	18.75
GRILLED 8oz ANGUS STRIPLOIN STEAK with green peppercorn sauce	19.75
PROVIMI CALF' S LIVER with spanish onions and sherry	17.50
GRILLED ATLANTIC SALMON with orange, almonds and chives	17.50
Light Luncheon	
	44
PIATTO SALAD with julienne of prosciutto and provolone	14.75
WARM BABY SPINACH SALAD with sautéed shrimp and oyster mushroom	14.75

- PIATTO RESTAURANT -

14.75

14.75

GRILLED CHICKEN BREAST with caesar salad

GRILLED ATLANTIC SALMON with mixed green salad