

Starters

Bistro Truffle Fries - 6

French fries tossed with truffle sauce.

Spicy Shrimp - 11

Jumbo shrimp fried in panko bread crumbs and tossed in a spicy, creamy sauce.

Classic Caprese - 8

Fresh mozzarella and vine ripened tomatoes stacked with fresh pesto.

Mussels Marinara "Piatti Style" - 10

PEI mussels tossed in a marinara sauce or a white butter sauce with crushed red pepper and roasted garlic.

White Bean Piatti - 11

White Kidney beans, Fresh Arugula, Sliced Scungilli calamari & Shrimp Tossed in Fresh Lemon & Olive Oil

Soups

House made soups - 4

Be sure to ask your server about today's selection.

Salads

Salad Piatti - 5

Fresh assorted greens, onion, tomatoes, giardiniera and olives. Tossed in a creamy roasted garlic dressing or our house Vinaigrette.

Tuscan Wedge - 8

Wedge of crisp iceberg lettuce, crispy pancetta chips, crumbled gorgonzola, diced red onion, tomatoes, and drizzled with our creamy roasted garlic dressing.

Pizza

All pizzas are 12" and made on the signature il Panificio crust that Sarasota has loved since 1991.

Margherita - 9

add Ricotta 2

Thin crusted topped with fresh tomatoes, mozzarella cheese and fresh basil.

Zio - 11

Marinated grilled chicken with a light marsala demi sauce, sautéed mushrooms and topped with a blend of mozzarella and fontina cheese and pesto oil.

Chophouse - 12

Imported Italian sausage, pepperoni, capicola, onions, peppers, and mozzarella cheese. Spice it up with cherry pepper tapenade!

Piatti al Fresco - 11

Arugula, Goat Cheese, Roasted Red Peppers

Main St. Classico - 11

Artichoke Heart, Olives, Sun Dried Tomatoes

Bianco - 11

Mozzarella, Olive Oil, Fresh Garlic, Red Onion Calamata Olive, Feta, Roasted Red Peppers, Pesto Oil Drizzle

Create Your Own - 11

Any Three Toppings: Bacon, Green Peppers, Black Olives, Mushrooms, Onion, Pepperoni, Sausage

Desserts

Our in house bakery makes some of the most amazing desserts. Be sure to see tonight's selection.

Land & Sea

All Land & Sea selections are accompanied with a choice of one side dish and vegetable of the day. Add to any Entree a house salad 3 or Wedge salad 5

Brooklyn Chop House

We at Piatti strive to bring you the freshest in steaks, chops and seafood. Our selection changes daily to ensure the finest and freshest quality possible. Your server will review tonight's cuts and preparations with you.

Pollo - 16

Picatta - Tender chicken sauteed in a lemon butter beurre blanc with sun-dried tomatoes, capers and garlic.

Marsala - Tender chicken sauteed in a rich marsala demi glaze with rustic mixed mushrooms.

Saltimbocca - Grilled chicken topped with prosciutto and fresh mozzarella and a sherry wine demi glaze, sage and thyme.

Fresh Baked Cod - 14

Oreganata - Baked with fresh diced tomatoes, garlic and white wine, and topped with toasted, seasoned Italian bread crumbs.

Toscana - Baked and topped with a rustic sauce of crushed tomatoes, green olives, onions and garlic with a balsamic reduction.

Piatti di Pasta

Add a house or Wedge salad to any Pasta dish for 3

Seafood Fra Diavolo - 16

Fresh shrimp, mussels, clams and cod sauteed in a spicy marinara sauce and served over linguini.

Linguini and Clams - 16

Fresh baby clams in a white or red clam sauce served over linguini.

Penne alla Vodka - 14

add chicken 2 / add shrimp 4

Fresh penne pasta in a creamy tomato sauce infused with vodka and fresh basil.

Penne Carbonara - 14

add chicken 2 / add shrimp 4

Fresh penne pasta tossed in a light cream sauce with pancetta and fresh basil.

Beverages 2

Coke Diet Coke Sprite Ginger Ale
Iced Tea Lemonade Fanta Orange

Bottled Water 5.5

Acqua Panna San Pellegrino

House Wines by the Glass 7

Enjoy the Wines of Stemmari & Castello di Querceto
Pinot Grigio Chardonnay Chianti Pinot Noir
Cabernet Sauvignon Merlot Nero D'Avola

Draught

Bud Light Stella Artois Magic Hat #9
Shock Top Michelob Ultra Negra Modelo
Amberbock Miller Light Southern Tier IPA

Bottled

Michelob Ultra Corona Heineken
Bud Light Corona Light Heineken Light
Miller Light Samuel Adams Peroni
Guinness (can)