

Piattini Wine Cafe

226 Newbury St 02116-2565 · +16175362020 · Updated: Jan 14, 2026

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SALADS 7

Caesar

romaine lettuce, seasoned croutons, shaved parmigiano-reggiano, caesar dressing

AVAILABLE OPTIONS

\$7.95

\$9.95

Chicken Add: \$4.00

Shrimp Add: \$5.00

Della Casa

mixed greens, arugula, red onion, fresh tomatoes, house vinaigrette

AVAILABLE OPTIONS

\$6.95

\$7.95

Salmone

smoked salmon, mixed greens, capers, tomatoes, lemon basil dressing

AVAILABLE OPTIONS

\$7.95

\$9.95

Arugula

seasoned, chopped fresh tomatoes, artichoke hearts, arugula, parmigiano reggiano, lemon-oil dressing

AVAILABLE OPTIONS

\$7.95

\$9.95

Almond

baby spinach, mesclun, gorgonzola cheese toasted almonds, granny smith apple, tarragon vinaigrette

AVAILABLE OPTIONS

\$8.95

\$10.95

Gamberetti

sauteed spicy shrimp, honey glazed pecans gorgonzola cheese, mixed greens, house vinaigrette

AVAILABLE OPTIONS

\$9.95

\$12.95

Tuscan

mesclun, prosciutto di parma, roasted peppers, marinated artichokes, capers, house vinaigrette

AVAILABLE OPTIONS

\$8.95

\$10.95

PIATTINI COLD 6

Misto Di Oliva

mixed olives, assorted imported cheeses

\$9.95

Carpaccio

paper thin tenderloin slices, capers, gorgonzola cheese

\$9.95

Prosciutto E Mozzarella

mozzarella, prosciutto, fresh basil

\$8.95

Caprese	\$7.95
fresh mozzarella, tomatoes, basil, extra virgin olive oil	
Piattini Antipasto	\$12.95
prosciutto di parma, marinated vegetables, assorted cheese	
Bruschetta Ai Gamberetti	\$12.95
sauteed shrimp, chopped tomatoes, toasted tuscan bread	

PIATTINI HOT 13

Vitello Ravioli	\$9.95
sage and veal ravioli, fresh mushrooms, marsala wine sauce	
Portobello Ripieno	\$8.95
portobello mushroom stuffed with fresh mozzarella, spinach, tomatoes	
Tortellini	\$7.95
artichoke and goat cheese stuffed pasta, creamy tomato-basil sauce	
Wild Mushroom Polenta	\$8.95
polenta cake topped with porcini shiitake, crimini mushrooms, smoke mozzarella fonduta	
Cozze Al Vino	\$9.95
mussels, white wine, garlic, fresh tomatoes	
Ravioli Di Zucca Gialla	\$7.95
butternut squash ravioli, apple cider, brown sugar, sage	
Melanzane Affumicate	\$9.95
layered eggplant, smoked mozzarella, sundried tomatoes, truffle cream sauce	
Ravioli D Aragosta	\$9.95
ravioli stuffed with lobster meat, lobster cream sauce	
Gnocchi	\$7.95
spinach gnocchi, tomatoes, pesto cream sauce	
Ravioli Di Carciofi	\$8.95
artichoke and mascarpone filled pasta, fresh tomatoes, spinach	
Gamberetti Scampi	\$11.95
sauteed garlic, shrimp, cherry tomatoes	
Ravioli Ai Funghi	\$8.95
wild mushroom ravioli, pancetta cream sauce	
Calamari Puttanesca	\$8.95
spicy calamari, gaeta olives, capers, cherry tomatoes	

PASTA 13

Whole Wheat Fussilli Vedure	\$18.95
fresh whole wheat pasta, roasted vegetable ragout	
Capesante	\$18.95
pan seared scallops, fresh arugula, capers, fresh tomatoes, angel hair pasta	
Ziti Con Pollo	\$17.95
ziti, sliced chicken breast, broccoli, parmigiano, garlic	
Fettuccine Agli Spinaci	\$16.95
fresh spinach fettuccini, green beans, shaved parmigiano-reggiano, pesto sauce	
Melito	\$17.95
homemade tomato fettuccine, sundried tomato, artichoke, white wine sauce	
Risotto Al Tartufo	\$19.95
wild mushrooms, arborio rice, truffle oil essence	
Bolognese	\$18.95
homemade fusilli, traditional meat ragu	
Ravioli D Aragosta	\$18.95
lobster stuffed ravioli, lobster cream sauce	
Scampi	\$18.95
sauteed shrimp in garlic, olive oil, white wine, fresh tomatoes, linguine	
Tortelloni Di Funghi	\$18.95
wild mushroom tortelloni, marsala wine sauce, fresh mushrooms	
Penne Con Zucca	\$18.95
butternut squash, herbed chicken breast, gorgonzola cheese, apple-cider sauce, penne pasta	
Pappardella Con Anatra	\$18.95
fresh pappardella, slow cooked duck ragout	
Bosciola	\$17.95
fresh rigatoni, prosciutto cotto, mushrooms, peas, pink sauce	

SECONDI 6

Vitello Ai Funghi	\$21.95
tender milk fed veal, shitake and porcini mushrooms, asparagus, mushroom demi glaze	
Pollo Milanese	\$21.95
pan fried chicken breast topped with mixed greens, mashed potato, asparagus, lemon dressing	
Vitello Saltimbocca	\$23.95
baby veal stuffed with prosciutto di parma, fontina cheese, fresh sage, marsala wine sauce	
Pollo Piattini	\$19.95
flattened chicken breast, fontina cheese, goat cheese, roasted red peppers, marsala sauce	

Frutti Di Mare

\$23.95

shrimp, calamari, mussels, scallops, shallots, white wine or spicy red sauce, linguine pasta

Fresh Fish Of The Day

DOLCI 7

Homemade Tiramisu

\$6.95

Amaretto Cake

\$6.95

amaretto soaked sponge cake, mascarpone cream, almonds

Creme Brulee

\$7.95

homemade custard caramelized

Homemade Chocolate Mousse

\$7.95

Tartufo Al Limoncello

\$6.95

lemon gelato, limoncello liqueur center, meringue sprinkles

Tartufo Al Chocolata

\$6.95

chocolate gelato, zambione cream center, caramelized hazelnuts

Dolci Of The Day