

PIACERE

DINNER

CHEESE CHOICES

2 Cheeses **12**, 3 Cheeses **16**

Goat, Cow & Sheep

~ please inquire for Today's selection

Piacere has long been a corporate and social private dining destination on the Peninsula.

From business mixers and formal dinners, to casual or elegant luncheons,

Piacere hosts events for two or two hundred!

Contact Us: 650.454.5151

PrivateDining@PiacereRestaurant.com

APPETIZERS

Butternut Squash Soup**	12
Soup of the Day	12
Please Ask Your Server	
Salumni Plate	17
Sopraseta Genoa, Salami Calabrese, Prosciutto San Daniele, Coppa Corsica - Add: Burrata +9	
Burrata and Crostini Plate **	16
Baby Arugula, Saba, Sea Salt, Fresh Raspberries	
Calamari	14
Fried, Garlic Aioli & Sun Dried Tomato Aioli	
Wood Oven Prawns +	14
Castelvetrano Olives, Slivered Garlic, Bell Peppers, Shaved Lemon, Sea Salt, Olive Oil	
Meatballs	11
Beef Meatballs in Marinara	
Clams & Ciabatta	15
Sautéed with Garlic, Pancetta, Mushroom, Tomato, Oregano, White Wine, Grilled Ciabatta	
Oysters on the Half Shell + ~ please inquire for Today's selection	6 pcs 18, 9 pcs 27, 12 pcs 36
Mussels+	18
On Iron Skillet, Sea Salt, Butter, Lemon	

SALADS

House Salad *+	12
Mix Market Greens, Kale, Onions, Olives, Radish, Cucumber, Creamy Italian Vinaigrette	
Roasted Beets *+	12
Fresh Goat Cheese, Fresh Citrus, Wild Arugula, Basil Vinaigrette	
Caesar Salad	12
Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano, Caesar Dressing	
Add: White Anchovies +3, Chicken +6, Prawns +9, Salmon +9	

PIZZA & BURGERS

Served with either whole-wheat dough or Napolitana traditional dough

Broccolini & Arugula Pizza* seasonal choice	16
Fontina, Fresh Broccolini, Topped with Arugula	
Prosciutto Di Parma Pizza	16
Prosciutto, Fontina, Arugula, Honey-Truffle Oil	
Pepperoni Pizza - spicy	16
Molinari Pepperoni, Chili Flakes, Mozzarella, Parmesan, Marinara Sauce	
Margherita Pizza *	15
Roma Tomatoes, Mozzarella, Parmesan, Basil, Marinara	
Sliders 3 for 12 , with fries 16 , more 3 each	
Beef, House-made Brioche Bun, Lettuce, Tomato	
Piacere Burger	16
Beef Burger, House-made Brioche Bun, Lettuce, Tomato, with Fries	
Add: Provolone, Gruyere, Cheddar, Egg, Bacon, Avocado +3.50 ea,	

PASTA

Gluten free penne pasta available upon request

Amatriciana	27
Shrimp, Pancetta, Onion, Tomato, Basil, Garlic, Calabrese Chile, Parmigiana Reggiano, Angel Hair, EVOO	
Orecchiette & Prawns	26
Mushrooms, Spinach, Hot Chili Flakes	
Linguine & Fresh Manila Clams	26
Linguini Pasta, Clams, Scallions, White Wine	
Pasta Forno	28
Chicken, Italian Sausage, Olives, Tomato, Basil, Fontina, Penne	

ENTRÉE

Roasted Colorado Half Rack of Lamb	38
Roasted Ratatouille, Roasted Fingerling Potatoes, Rosemary Lamb Jus	
Lamb Osso Bucco	30
Slow Braised Leg of Lamb, Parmesan Mash Potatoes, Sautéed Greens with Garlic, Onion, and Lemon Zest	
Allen Brothers New York Steak	38
Mesquite Grilled, Sautéed Mushrooms, Cognac Demi Glass, Sautéed Broccolini	
Pan Roasted Chicken Breast +	28
Mary's Organic Chicken, Madera Reduction, Sautéed Gorgonzola Brussel Sprouts, Cream Herb Polenta	
Risotto Piacere*	20
Leek, Garlic, White Wine, Parmigiana Reggiano	
Add: Shellfish +12, Chicken +9, Mushroom +9	

STEAK & FISH

All steak & fish come with your choice of one addition.

All steaks come with Demi and Garlic Butter.

All fish come with Beurre Blanc.

Filet Mignon +	40
Grilled Gorgonzola Skirt Steak	32
Seared Dayboat Scallops	34
Pan Roasted King Salmon +	29
Seared Filet of Halibut	30
Mesquite Grilled Whole Branzino Bass +	36

Addition: Sautéed Spinach, Sautéed Broccolini, Sautéed Blue Lake Beans, Sautéed Mushrooms, Crispy Blue Cheese Brussel Sprouts, French Fries, Roasted Ratatouille

SIDES

Sautéed Broccolini **+6**, Sautéed Mushrooms **+8**, Sautéed Spinach **+6**, Sautéed Blue Lake Beans **+7**, Crispy Blue Cheese Brussel Sprouts **+9**, French Fries **+6**, Roasted Ratatouille **+8.50**, Fingerling Potatoes **+8** Garlic Mash Potatoes **+8**

**** Vegan, * Vegetarian, + Gluten Free,**
~ contains partially cooked or raw ingredients
18% Gratuity added to parties 8 people or larger