

# PIATTO

ITALIAN RESTAURANT



**sufra**   
REWARDS

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# BEVERAGES

## *Old-Fashioned Italian Sodas*

- MARGARITA ITALIAN SODA**  
 A delicious combination of fresh citrus juices topped with sparkling water, served on ice with a sweet-lime rim. (150 Cal) | SR 26
- PASSION FRUIT ITALIAN SODA**  
 A refreshing combination of citrus juices and passion fruit, topped with sparkling soda (160 Cal) | SR 26
- POMEGRANATE ITALIAN SODA**  
 Refreshing Italian soda flavored with pomegranate and garnished with fresh pomegranate seeds (200 Cal) | SR 26  

- STRAWBERRY SUNRISE ITALIAN SODA**  
 A refreshing combination of fresh citrus juices and strawberry shaken together and topped with sparkling soda. (200 Cal) | SR 26

## *Mojitos*

- THE ORIGINAL MOJITO**  
 Fresh mint muddled with lime and topped with sparkling water for this refreshing summertime classic. (160 Cal) | SR 26
- STRAWBERRY MOJITO**  
 Fresh mint muddled with lime and shaken with real strawberries and topped with sparkling water. (130 Cal) | SR 26
- POMEGRANATE MOJITO**  
 Fresh mint muddled with lime and shaken with Blackberries; topped with sparkling water and fresh pomegranate. (190 Cal) | SR 26  

- BLUEBERRY MOJITO**  
 Fresh mint muddled with lime and shaken with real blueberries and topped with sparkling water. (130 Cal) | SR 26

## *Freshly Squeezed Juices*

- ORANGE**  
 (244 Cal) | SR 28
- CARROT**  
 (162 Cal) | SR 28
- GREEN APPLE**  
 (162 Cal) | SR 28

## *Italian Sangria*

- RED SANGRIA**  
 Our version of this world famous drink! Made with a robust selection of fresh fruits and juices. (4 Servings - 140 Cal per serving) | SR 54
- WHITE SANGRIA**  
 A robust combination of fruits and juices made exclusively for you. (4 Servings - 140 Cal per serving) | SR 54

## *Lemonades*

- CLASSIC LEMONADE**  
 Fresh squeezed lemons, lightly sweetened and served on ice. (130 Cal) | SR 21
- STRAWBERRY LEMONADE**  
 A delicious blend of our fresh squeezed lemonade mixed with real strawberries. (150 Cal) | SR 21
- LEMON MINT COOLER**  
 A classic blend of our fresh squeezed lemonade, fresh mint and a hint of lime. (160 Cal) | SR 21
- CUCUMBER LEMONADE**  
 A refreshing combination of our fresh squeezed lemonade and fresh cucumber. (110 Cal) | SR 21

## *Fountain & Bottled Water*

- PIATTO ICED TEA** (164 Cal) | SR 21  
 \*Free Refill
- BLACK ICED TEA** (164 Cal) | SR 21  
 \*Free Refill
- SOFT DRINKS** (361 Cal) | SR 21  
 \*Free Refill



- IMPORTED ACQUA PANNA**  
 500ML - SR 16 | 1L - SR 29
- IMPORTED S.PELLEGRINO**  
 500ML - SR 16 | 1L - SR 29



## 1. ANTIPASTO BAR



# SOUP & SALADS

## 1. ANTIPASTO BAR

Our all-you-can-enjoy Antipasto Bar offers a wide assortment of salads, crisp mixed greens, a variety of breads and dressings, and our special Soup of the Day. (275-1200 Cal) | SR 55

### *Entrée Salads*

#### 2. BURRATA & TOMATO SALAD

Fresh cow's milk Burrata served with tomato salad infused with roasted garlic, balsamic vinaigrette, fresh fine herbs, and flaked sea salt. (902 Cal) | SR 90



2. BURRATA & TOMATO SALAD

#### 3. CAESAR SALAD

Fresh Romaine lettuce tossed in our creamy Caesar dressing, with cherry tomatoes, grated parmesan cheese and croutons. (1070 Cal) | SR 45



- Add Grilled Chicken (200 Cal) | SR 14



- Add Crispy Chicken (330 Cal) | SR 14



- Add Grilled Shrimp (90 Cal) | SR 19



### *Entrée Soups*

#### 4. MINISTRONE SOUP

An Italian staple. White and red beans, vegetables and pasta in an herbal broth.. (180 Cal) | SR 39



#### 5. CREAMY GNOCCHI SOUP

Creamy soup with Gnocchi and vegetables. (280 Cal) | SR 45



#### 6. SAN MARZANO TOMATO SOUP

Zesty tomato soup garnished with pesto herb oil and mozzarella cheese. (154 Cal) | SR 39



#### 7. GREEN LENTIL & FARRO SOUP

Traditional Lentil Soup made with Green Lentils and Farro. (301 Cal) | SR 45



#### 8. ONION SOUP

Served in a bread bowl. (590 Cal) | SR 48



8. ONION SOUP

## THE 15 MAJOR FOOD ALLERGENS



Wheat



Gluten



Milk



Eggs



Peanuts



Tree Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



Sulphur Dioxide

Please be advised that some of our menu items may contain or come into contact with allergens.

The recommended daily calorie intake for an average person is 2000-2500 calories.

All prices are inclusive of 15% VAT.



# APPETIZERS

*Perfect for Sharing!*

## 9. WARM ARTICHOKE SPINACH DIP

A creamy blend of artichokes, minced garlic, fresh spinach, and Italian cheeses served with crostini toast. Perfect for Sharing!

(3 Servings - 353 Cal per serving) | SR 71



## 10. ARANCINI "ZUCCA"

Deep-fried risotto rice balls made from roasted butternut squash, arborio risotto rice, sun dried tomatoes, and mozzarella cheese. Served with marinara sauce.

(Cal 450) | SR 31



## 11. BURRATA AFFOGATO

Fresh Burrata cheese baked in our savory marinara sauce. Served with toasted baguettes.

(3 Servings - 461 Cal per serving) | SR 69



## 12. CRISPY FRIED CALAMARI

Pieces of calamari, breaded and fried until golden brown. Served with Marinara sauce and Garlic Dip.

(2 Servings - 310 Cal per serving) | SR 42



## 13. PARMESAN-CRUSTED MOZZARELLA

Italian Mozzarella wedges crusted in a parmesan cheese breading. Served atop marinara sauce.

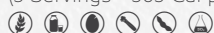
(3 Servings - 290 Cal per serving) | SR 69



## 14. TRUFFLE MAC & CHEESE BALLS

Crispy crumb-coated truffle macaroni and cheese balls. Served over zesty marinara sauce.

(3 Servings - 503 Cal per serving) | SR 72



## 15. MOZZARELLA & AVOCADO BRUSCHETTA

Toasted slices of Ciabatta topped with fresh tomatoes, garlic, extra virgin olive oil, and fresh basil.

(3 Servings - 270 Cal per serving) | SR 44



## 16. SPICY DYNAMITE SHRIMP

Juicy shrimps, tempura battered, tossed in our homemade spicy sauce.

(3 Servings - 318 Cal per serving)

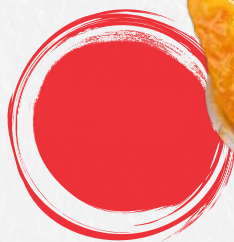
SR 79



16. SPICY DYNAMITE SHRIMP

9. WARM ARTICHOKE SPINACH DIP

10. ARANCINI "ZUCCA"





11. BURRATA AFFOGATO



14. TRUFFLE MAC & CHEESE BALLS



15. MOZZARELLA & AVOCADO BRUSCHETTA





19. CHICKEN PERI-PERI



26. TUSCAN VEGETABLE & GOAT CHEESE



23. BURRATA





# PIZZETTA

- Add a trip to our  
Antipasto Bar | SR 25

## 17. ITALIANO PIZZETTA

Pepperoni, Margherita and Chicken Pesto pizzas representing the Italian colors on a delicious pizzetta.

(4 Servings - 473 Cal per serving) | SR 94



## 18. RUSTICA PIZZETTA

The new Piatto Pizzetta: Chicken Peri Peri, Tuscan Vegetable and Pepperoni pizzas

(4 Servings - 495 Cal per serving) | SR 94



17. ITALIANO PIZZETTA



18. RUSTICA PIZZETTA

# ARTISAN PIZZAS

- Add a trip to our Antipasto Bar | SR 25

## 19. CHICKEN PERI-PERI

Shredded chicken breast, oven dried tomatoes, arugula, roasted red capsicums, perinase sauce.

(8 Slices - 148 Cal per slice) | SR 69



## 20. MARGHERITA

Tomato sauce, mozzarella, oregano.

(8 Slices - 122 Cal per slice) | SR 64



## 21. MUSHROOM

Pesto sauce, sautéed shiitake, porcini and button mushrooms with truffle oil, caramelized sweet red onions, mozzarella, fresh arugula, shaved DOP Grana Padano Parmesan.

(8 Slices - 151 Cal per slice) | SR 76



## 22. GOAT CHEESE & SUN-DRIED TOMATOES

DOP basil pesto sauce, mozzarella, sun-dried tomatoes, goat cheese, oregano.

(8 Slices - 179 Cal per slice) | SR 72



## 23. BURRATA

Our homemade pizza sauce, topped with chunks of Burrata cheese and fresh greens.

(8 Slices - 158 Cal per slice) | SR 90



## 24. PEPPERONI

Spicy beef salami, spicy tomato sauce, mozzarella, oregano.

(8 Slices - 132 Cal per slice) | SR 71



## 25. GRILLED ROSEMARY CHICKEN & ARTICHOKE

Pesto sauce, rosemary chicken, artichokes, tri-colored bell peppers, mozzarella, oregano.

(8 Slices - 188 Cal per slice) | SR 76



## 26. TUSCAN VEGETABLE & GOAT CHEESE

Pesto sauce, eggplant, tri-colored bell peppers, zucchini, mushrooms, artichokes, mozzarella, herbs, goat cheese.

(8 Slices - 173 Cal per slice) | SR 68



## 27. TRI-COLORE MARGHERITA

DOP Basil Pesto, San Marzano tomato sauce, Alfredo sauce, and Italian mozzarella.

(8 Slices - 134 Cal per slice) | SR 66





# ARTISAN PASTAS

- Add a trip to our Antipasto Bar | SR 25

## Tomato Sauce

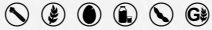
### 28. SPAGHETTI & MEATBALLS

Meatballs with spaghetti pasta and pomodoro tomato sauce. (1295 Cal) | SR 86



### 29. SPAGHETTI BOLOGNESE

Old fashioned meat Bolognese sauce, spaghetti and grated parmesan cheese. (1001 Cal) | SR 69



### 30. RIGATONI ALLA CAPRESE

Rigatoni pasta, marinara sauce, Alfredo sauce, shrimp, fresh basil, fresh mozzarella cheese, parmesan cheese and herb oil. (1130 Cal) | SR 79



### 31. PENNE ARRABIATA

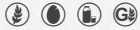
Penne pasta, tossed in a spicy tomato sauce. (662 Cal) | SR 61



## Alfredo Sauce

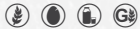
### 32. CHICKEN & BROCCOLI FETTUCCINI ALFREDO

Fettuccini pasta, pieces of sauteed chicken and steamed fresh broccoli, in an Alfredo cream sauce. (1160 Cal) | SR 81



### 33. MUSHROOM & CHICKEN FETTUCCINI ALFREDO

Fettuccini pasta, pieces of chicken, sautéed with porcini and button mushrooms in a creamy Alfredo sauce. (1150 Cal) | SR 81



### 34. CHICKEN & PINE NUT RIGATONI ALFREDO

Baked chicken, toasted pine nuts and rigatoni pasta tossed in a Parmesan cream sauce. (876 Cal) | SR 81



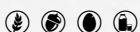
## Pesto Sauce

### 35. PESTO RIGATONI

Rigatoni pasta tossed with homemade creamy Pesto sauce and toasted pine nuts. (719 Cal) | SR 66

- Add Grilled Chicken (200 Cal) | SR 14

- Add Goat Cheese (270 Cal) | SR 10



### 36. TRUFFLE CREAM SHRIMP LINGUINI

Linguini with Truffle Cream Sauce, sauteed mushrooms and Shrimps. (1230 Cal) | SR 89



36. TRUFFLE CREAM SHRIMP LINGUINI



28. SPAGHETTI  
& MEATBALLS



32. CHICKEN & BROCCOLI  
FETTUCCINI ALFREDO



31. PENNE ARRABIATA













# AL FORNO PASTAS & GNOCCHI

- Add a trip to our Antipasto Bar | SR 25

## 37. LASAGNA

Classic meat Lasagna baked in Pomodoro sauce and topped with Alfredo sauce and mozzarella cheese. (1137 Cal) | SR 89



## 38. BAKED ZITI

Baked Pasta with Alfredo sauce, Bolognese sauce, and three cheeses: Parmesan, Swiss and Mozzarella. (1180 Cal) | SR 74



## 39. GNOCCHI PESTO & GOAT CHEESE

Potato dumplings in freshly-made cream Pesto sauce. Garnished with Goat Cheese. (910 Cal) | SR 79



## 39. GNOCCHI PESTO & GOAT CHEESE



# RISOTTOS

- Add a trip to our Antipasto Bar | SR 25

## 40. CHICKEN & WILD MUSHROOM RISOTTO



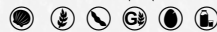
## 40. CHICKEN & WILD MUSHROOM RISOTTO

Italian risotto with chicken sautéed with shiitake, porcini and button mushrooms, Parmesan cream sauce. (1160 Cal) | SR 86



## 41. LEMON SHRIMP RISOTTO

Italian risotto with a light lemon cream and lemon shrimp. (920 Cal) | SR 89



## 41. LEMON SHRIMP RISOTTO







42. CHICKEN PESTO & ARTICHOKE SANDWICH

# SANDWICHES

*Served with Herb Seasoned French Fries.*

- Add a trip to our Antipasto Bar | SR 25

## 42. CHICKEN PESTO & ARTICHOKE SANDWICH

Pesto chicken, goat cheese, sun dried tomatoes, artichokes, red onion. (1025 Cal) | SR 59



43. CHICKEN PARMIGIANA SANDWICH

## 43. CHICKEN PARMIGIANA SANDWICH

Breaded chicken breast topped with marinara sauce and melted cheese. (1090 Cal) | SR 59



44. MEATBALL SANDWICH

## 44. MEATBALL SANDWICH

Our homemade meatballs topped with marinara and melted cheese. (1520 Cal) | SR 59



45. BURGER PIATTO

## 45. BURGER PIATTO

Beef burger with sautéed mushrooms, caramelized onions, melted swiss cheese, garlic aioli, tomato, fresh arugula and greens. (849 Cal) | SR 59



46. LEMON CHICKEN & MOZZARELLA SANDWICH

## 46. LEMON CHICKEN & MOZZARELLA SANDWICH

Breaded chicken breast topped with a wedge of parmesan crusted mozzarella, tomato, greens and a squeeze of fresh lemon juice. (984 Cal) | SR 59







# CHICKEN

- Add a trip to our Antipasto Bar | SR 25

## 47. LEMON CHICKEN PICCATA

Thinly-sliced chicken, sautéed with capers, artichokes, fresh herbs, and lemon butter sauce. Served with a side of capellini. (Cal 700) | SR 94

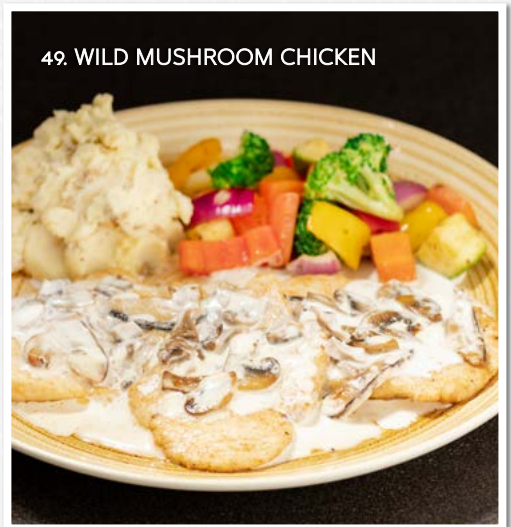


## 48. CHICKEN PARMIGIANA

Breaded chicken breast topped with mozzarella and marinara sauce combined with side of Penne Alfredo. (1107 Cal) | SR 87



48. CHICKEN PARMIGIANA



49. WILD MUSHROOM CHICKEN

## 49. WILD MUSHROOM CHICKEN

Thinly-sliced chicken breast sautéed with Shiitake, Porcini and button mushrooms in a cream sauce. Served with garlic mashed potatoes and seasonal vegetables. (1084 Cal) | SR 96





50. GRILLED SPATCHCOCK  
CHICKEN PERI PERI



50. GRILLED SPATCHCOCK  
CHICKEN PERI PERI

Oven-roasted butterflied whole chicken, marinated with Peri Peri sauce, fresh herbs, garlic and lemon juice. Served with French fries, rocca leaves, and garlic aioli. (2 Servings - 2280 cal per serving) | SR 119



51. GRILLED  
CHICKEN POMODORO

Grilled chicken breasts topped with tomatoes, garlic and fresh basil. Served with Italian grain farro and seasonal vegetables. (757 Cal) | SR 92



51. GRILLED CHICKEN POMODORO



52. CHICKEN ROMANO



52. CHICKEN ROMANO

Lightly pounded Chicken breasts, crumbed and sauteed; served with Spaghetti and Romano Sauce. (1180 Cal) | SR 86





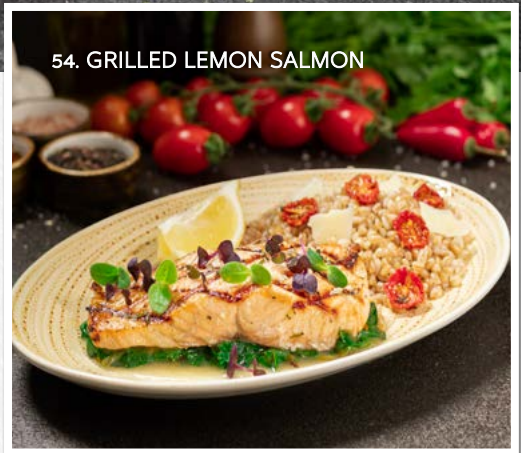


# SEAFOOD

- Add a trip to our **Antipasto Bar** | SR 25

## 53. FRUTTI DI MARE

A scrumptious mix of seafood selections; Dynamite Shrimp, Shrimp Scampi, Tempura Fish and crispy Calamari all together on one platter. (3 Servings - 450 Cal per serving) | SR 124



54. GRILLED LEMON SALMON

## 54. GRILLED LEMON SALMON

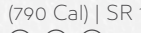
Grilled salmon on a bed of steamed fresh spinach, topped with a lemon butter sauce. Served with Italian Umbrian Farro. (642 Cal) | SR 111



55. GRILLED ROSSEMARY SALMON

## 55. GRILLED ROSEMARY SALMON

Grilled Salmon seasoned with olive oil, garlic and fresh rosemary. Served with mashed potatoes and char-grilled vegetables with a balsamic reduction. (790 Cal) | SR 111



# SIDE DISHES

- **TRUFFLE HERB PARMESAN FRIES**

Thin fries tossed with fresh thyme leaves, rosemary and truffle oil. (840 Cal) | SR 24



- **ITALIAN GRAIN FARRO** (436 Cal) | SR 23



- **HERB-SEASONED FRENCH FRIES** (660 Cal) | SR 23



- **HONEY ROASTED SWEET POTATOES** (322 Cal) | SR 23

- **TUSCAN ROSEMARY POTATOES** (530 Cal) | SR 23



- **MASHED POTATOES** (370 Cal) | SR 23





## 56. STEAK PIZZAIOLA



# CARNES

- Add a trip to our  
**Antipasto Bar** | SR 25

## 56. STEAK PIZZAIOLA

Grilled Rib Eye steak with marinara sauce and spaghetti, oregano and parmesan cheese. (1280 Cal) | SR 151



## 57. RIB-EYE STEAK

Black Angus Rib-eye steak rubbed and seasoned with rock salt. Served with Tuscan rosemary potatoes and char-grilled vegetables. Garnished with Piatto Herb Butter. (1140 Cal) | SR 149



## 58. GRILLED TENDERLOIN STEAK & HONEY ROASTED SWEET POTAT



## 58. GRILLED TENDERLOIN STEAK & HONEY ROASTED SWEET POTATO

Black Angus "Center-Cut" Tenderloin filet. Served with honey-roasted sweet potatoes. Garnished with Piatto Herb Butter. (650 Cal) | SR 156



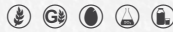
## ADD MUSHROOM SAUCE

(120 Cal) | SR 14



## 59. VEAL PAMIGIANA

Crumbed Veal Tenderloins baked with Mozzarella Cheese and Marinara Sauce, served with Spaghetti and Marinara. (1300 Cal) | SR 109



## 59. VEAL PAMIGIANA



## 60. SLOW ROASTED LAMB SHANK

Served on mashed potatoes, truffle green beans, and rosemary sauce. (1090 Cal) | SR 111



## 60. SLOW ROASTED LAMB SHANK





61. BRIOCHE FRENCH TOAST

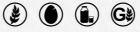


# BREAKFAST

*Serving All Day!*

**61. BRIOCHE FRENCH TOAST**

Buttery Brioche Toast.



- With **caramel bananas and vanilla sauce.**  
(2 Servings - 715 Cal per serving) | SR 42
- With **strawberry and chocolate sauce.**  
(2 Servings - 715 Cal per serving) | SR 38

**62. PIATTO BREAKFAST**

Eggs of your choice, Tuscan potatoes, mixed greens, beef bacon, baked beans, side of Focaccia bread, butter and jam. (1140 Cal) | SR 54

Egg Options: Sunny side up, poached, scrambled

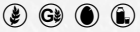


62. PIATTO BREAKFAST



**63. BREAKFAST PIZZA**

Our pizza dough with mashed potato base, eggs, cheese, crispy bacon bits and scallions. (1580 Cal) | SR 54



**64. CREATE AN OMELET**

Create your own omelet with your choice of 4 of the following ingredients: (470 Cal) | SR 38



- Onions
- Tomatoes
- Mushrooms
- Mozzarella Cheese
- Chilli
- Green Pepper
- Spinach



63. BREAKFAST PIZZA

## PIATTO GELATO



65. PICCOLO | SR 8

66. GRANDE | SR 16

*Ask for the Gelato of the Day!*

GELATO TO GO SR 34 ½ KILO

GELATO TO GO SR 59 1 KILO

## Authentic Italian Ice Cream

*Choice of Flavors*

- Strawberry (248 Cal)
- Mango (250 Cal)
- Lemon (197 Cal)
- Coffee (258 Cal)
- Dark Chocolate (586 Cal)
- Caramel Dulce de Leche (200 Cal)
- Berry Yogurt (279 Cal)
- Frutti di Bosco (275 Cal)
- Marshmallow Bubble Gum (284 Cal)
- Pistachio (623 Cal)
- Hazelnut (656 Cal)
- Pina Colada (286 Cal)
- Chocolate Coconut (298 Cal)
- Tiramisu (569 Cal)
- Vanilla (681 Cal)



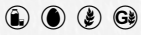
67. WARM DATE PUDDING



# DESSERTS

**67. WARM DATE PUDDING**

Warm baked date pudding. Served with vanilla sauce. (350 Cal) | SR 44



**68. CRÈME BRÛLÉE**

Baked vanilla custard with caramelized sugar. (3 Servings - 173 Cal per serving) | SR 42

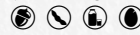


**70. CHOCOLATE CAKE**



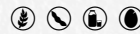
**70. CHOCOLATE CAKE**

Layers of German chocolate cake finished with milk chocolate frosting. (3 Servings - 260 Cal per serving) | SR 19



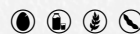
**71. LOTUS TRIFLE**

Mascarpone cream with layers of lotus spread and lotus biscuit crumbs. (3 Servings - 509 Cal per serving) | SR 49



**72. TIRAMISU**

Saviardi biscuits soaked in strong espresso coffee with mascarpone cream and cocoa. (3 Servings - 164 Cal per serving) | SR 45



**68. CRÈME BRÛLÉE**



**69. CHOCOLATE LAVA CAKE**

Molten chocolate cake. Served with vanilla gelato. (2 Servings - 515 Cal per serving) | SR 45



# COFFEE & TEA

• **ESPRESSO**

(5 Cal) - SR 14

• **AMERICANO**

(10 Cal) - SR 14

• **CAPPUCCINO**

(35 Cal) - SR 16

• **CAFFE LATTE**

(131 cal) - SR 16

• **HOT CHOCOLATE**

(257 cal) - SR 14

• **ENGLISH BREAKFAST TEA**

(0 Cal) - SR 14

• **CHAMOMILE TEA (DECAF)**

(0 Cal) - SR 14

• **EARL GREY TEA**

(0 Cal) - SR 14

• **GREEN TEA**

(0 Cal) - SR 14





# We Serve You Smiles!

At the very heart of Piatto is a smile -- a simple gesture that radiates outwards from every aspect of our operations to you, our guest, and hopefully stays with you long after your meal. To us, everything begins and ends with a smile, reminiscent of the most cherished Italian tradition of joyful get-togethers among family and friends at the table, sharing a bountiful meal.

Each Piatto restaurant offers different themed experience areas, or "Chapters" as we call them, to take you to a memorable journey around vibrant Italy. You'll find that we have a chapter for everyone.



- The Terrace* - for an "outdoor" garden area
- The Piazza* - for a charming al fresco style dining
- The Café* - a casual corner for light meals, drinks and friendly banter
- The Orangerie* - our abundantly-lit wing that fosters wonderful bright feelings
- Little Italy* - a special nook dedicated to kids and families alike
- The Library* - a quiet little retreat for the bookworms
- The Veranda* - for the lounge-vibe lovers
- Yacht Club* - nautical-themed chapter dedicated to adventurers of all types.



Join our  
SUFRA REWARDS  
PROGRAM



# START EARNING REWARDS