

Ristorante Piatto



MENU

EST. 1990



Buon Appetito

RISTORANTE PIATTO

EST.
1990





WELCOME TO PIATTO

ESTABLISHED IN 1990, PIATTO RISTORANTE WAS BORN FROM A PASSION TO BRING SOMETHING SPECIAL TO BECCLES – FRESH, AUTHENTIC ITALIAN FOOD SERVED WITH HEART. MORE THAN THIRTY YEARS LATER, WE'RE PROUD TO REMAIN ONE OF THE TOWN'S MOST CHERISHED DINING DESTINATIONS, RECOGNISED AS ONE OF THE TOP 5 RESTAURANTS IN BECCLES. CREATED WITH LOVE, PASSION AND PERSONALITY – CRAFTING BOLD FLAVOURS AND A CAREFULLY CONSIDERED MENU THAT IS UNIQUELY, UNMISTAKABLY PIATTO.

WE WANT EVERY GUEST TO FEEL LOOKED AFTER.
IF YOU HAVE ANY ALLERGENS OR DIETARY NEEDS, JUST LET US KNOW AND WE'LL DO OUR BEST TO ACCOMMODATE YOU.

BUON APPETITO!

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STARTERS

HOMEMADE MINISTRONE 6.95

Hearty vegetable and pasta soup served with bread

COZZE ALLA PROVENIALE 11.50

Succulent mussels cooked in white wine, cream and garlic. Served with homemade bread

MOZZARELLA MELTERS 8.95

Golden, crispy fried mozzarella sticks

CAMEMBERT 13.50

Perfect starter for two - Oven baked cheese served in a traditional wooden box with crusty bread and cranberry sauce

CHILLI SQUID 9.95

Crispy fried squid served with sweet chill dipping sauce

FUNGHI RIPENI 7.50

Oven baked mushrooms, cooked with garlic butter and mozzarella cheese

BRUSCHETTA 8.50

Toasted ciabatta bread topped with mozzarella cheese, cherry tomatoes, olive oil and reduced balsamic vinegar

ANTIPASTI MISTI SHARING PLATTER 15.50

Sharing platter of Italian cured meat, sun-dried tomatoes, capers, jalapeno, olives and rocket

INSALATA

Our fresh salads can be enjoyed as a main for an additional £4.

CAESAR SALAD 8.95

Crisp romaine lettuce tossed in our signature Caesar dressing, with garlic croutons, cherry tomatoes, and shaved parmesan

Grilled chicken or crispy bacon. £4 extra

ROCKET SALAD 7.95

A vibrant mix of peppery rocket and baby spinach, topped with toasted pine nuts, drizzled with extra virgin olive oil and aged balsamic vinegar

MIXED SALAD 5.95

A light, refreshing salad of seasonal mixed leaves, ripe tomatoes, and crisp cucumber, served with a classic olive oil and fresh lemon and parmesan

AVOCADO TRICOLORE 8.95

The Italian flag - avocado, tomato, mozzarella, drizzled with olive oil, balsamic, finished with parmesan



GARLIC BREAD

Crafted using our signature artisan Piatto dough recipe perfected over 40 years, each garlic bread is hand-prepared daily with crushed garlic and is baked to order. Soft, golden, and full of flavour - the perfect start to your meal or a side to share

	S	L
CLASSIC	3.95	5.95

Our original garlic bread, soft inside and crisp at the edges, made with freshly baked dough

TOMATO	4.95	6.95
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Our classic garlic bread topped with a layer of tangy tomato for a lighter option

CHEESE	5.95	7.95
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Our classic garlic bread topped with melted mozzarella

CHEESE & MUSHROOM	5.95	7.95
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A rich twist on our classic with melted mozzarella and mushrooms

HANDMADE PIZZAS

Made from our homemade signature dough, perfected over 40 years, each pizza is hand-stretched, stone-baked and topped with only the finest ingredients imported straight from Italy. Choose from Authentic Italian Thin Crust, Classic Deep Pan, or indulge in our Homemade Stuffed Crust - 10" +£3.00 | 12" +£4.50

	10"	12"
MARGHERITA The timeless favourite – mozzarella and our slow-simmered pomodoro sauce	12.50	14.50
HAWAIIAN Sweet and savoury – ham and pineapple on pomodoro and mozzarella base	13.50	15.50
FAVOURITE A classic combo – ham and mushroom on a rich tomato and mozzarella base	13.50	15.50
CHICKEN SUPREME A timeless trio – onion, chicken, sweetcorn	13.50	15.50
MEAT ORIGINAL A meat lover's dream – salami, pepperoni, ham, spicy beef	15.50	17.50
FISH FEAST A seafood medley – prawns, anchovies, tuna, mussels, garlic, onion	15.50	18.50
HOT & SPICY Spicy beef, fresh chilli, tomato, and onion with melted mozzarella	14.50	16.50
PICANTE Bold flavours – bolognese sauce, pepperoni, onion, jalapeños, mixed peppers	14.50	16.50
PIATTO SPECIAL A house favourite – ham, pepperoni, mushrooms, pineapple, onion, peppers	14.50	16.50
VEGETARIAN Garden-fresh – mushrooms, onions, sweetcorn, peppers, fresh tomato	14.50	16.50
QUATTRO STAGIONI Four seasons on one pizza – salami, ham, olives, and mushroom	14.50	16.50
ALL ITALIANA A bold Italian mix – pepperoni, mushrooms, capers, olives, and artichokes	15.50	17.50
POMODORO & FORMAGGIO Garlic butter base with pomodoro, cherry tomatoes, mozzarella, dolcelatte, parmesan, fresh basil	15.50	16.95
SPINACH & WALNUT Creamy gorgonzola, garlic spinach, walnuts, mozzarella, parmesan	14.50	16.50
CALZONE Folded pizza, generously filled with mozzarella, pomodoro, spinach, mushrooms, gorgonzola, ham	16.50	

Gluten-free and vegan cheese available. Extra toppings £2.00



MAINS

A delicious mix of hearty meats, fresh seafood, comforting risottos and classic pasta dishes – all made with the freshest ingredients.

LAND

AGNELLO ARROSTO 28.95

Our signature slow-cooked lamb shoulder, served with seasonal veg, cannellini beans, boiled potatoes and a rich gravy

STINCO DI MAIALE 24.95

Highly requested pork shank, paired with mixed beans, served with chips and a side of gravy

BISTECCA ALLA GRIGLIA 29.95

Grilled sirloin steak, cooked just the way you like, with a creamy mushroom and black pepper sauce. Served with vegetables or chips

SEA

GAMBRETTI CON COZZE 20.50

Grilled king prawns and mussels in a tangy tomato sauce, served on a bed of spaghetti

GRIGLATTA DI PESCE 35.50

Our seafood platter – chargrilled mixed seafood with herbs, garlic, ginger, and a little kick of chilli

COZZE ALLA 20.50

PROVINCIALE

Mussels cooked in a creamy white wine sauce with garlic and fresh herbs. Served with a choice of chips or bread

TONNO ALL PIATTO 23.50

Chargrilled tuna steak, served with a zesty tomato and cannellini bean salsa

RISOTTI

All our risottos are made with a splash of white wine for extra flavour.

RISOTTO PESCATORE 21.50

Wild rice with king prawns, mussels, green peppers, and mushrooms, in a tomato and chilli sauce

RISOTTO SAFFRON 22.50

Salmon and mushrooms in a rich, creamy saffron dill sauce, served with crème fraîche

PASTAS

SPAGHETTI BOLOGNESE 18.50

Timeless favourite: perfectly cooked spaghetti topped with our homemade, slow-cooked tomato beef sauce

SPAGHETTI CARBONARA 18.50

Spaghetti tossed in a creamy rich sauce made from pecorino, parmesan, bacon - a creamy dream

SPAGHETTI ALLA 29.50

GAMBERETTI CON COZZE

Fresh spaghetti served with king prawns and mussels, all in a rich tomato sauce with a touch of cream

PENNE AMATRICIANA 18.50

A beautifully bold dish with a perfect balance of smoky pancetta, sweet red onions, ripe tomatoes, a kick of chilli. Topped with parmesan

LASAGNE - MEAT/VEGETARIAN 19.50

Layers of pasta, rich meat sauce, creamy parmesan white sauce, and just the right amount of mozzarella. Choose between our hearty meat or delicious vegetarian lasagne. Served with chips or salad

PENNE ALFORNO 17.50

Oven baked penne with fresh veggies, tomato sauce, and a melt-in-your-mouth trio of cheeses – cheddar, mozzarella, and gorgonzola

TAGLIATELLE ALLA SALMONE 20.50

Fresh spinach pasta with a creamy mushroom sauce, served with a perfectly grilled fillet of salmon

PENNE POLLO PESTO 17.95

Penne pasta tossed with tender chicken breast in a classic, fragrant Genovese basil pesto sauce.

SPAGHETTI ALLA PUTTANESCA 17.50

A bold, classic Italian dish - spaghetti served with red onions, tomatoes, anchovies, olives, and a touch of chilli.

LUI'S ORIENTALE 19.50

For something a bit different, enjoy egg noodles with chicken, mixed vegetables, and a special chilli, soy, and sesame sauce. Also available with spaghetti

SIDES

OLIVES 4.95

BREAD & OILO 6.95

LOADED FRIES

Available with Dairy Free Cheese

PIATTO MILLIONAIRE FRIES 6.95

Truffle oil, sprinkled with Parmesan

FRIES ALLA BOLOGNESE 7.50

Bolognese, crispy pancetta, jalapeno, cheese

FRIES ALLA CHORIZO & GARLIC 6.95

Chorizo, cheese, garlic mayo

A large number of our main dishes can be available Gluten Free, please speak to our team

DRINKS

VINO BIANCO

	175ml	250ml	Bottle
HOUSE WHITE WINE	6.95	8.95	21.95
PINOT GRIGIO			24.95
Crisp, light, zesty with citrus fruit 12%			
SOAVE			26.95
Famous Italian medium dry white wine from the Veneto region, made primarily from the Garganega grape, light body, crisp and notes of citrus 12 %			
ORIVETTO CLASSICO			28.95
Produced in the classic, traditional area of Orvieto in Umbria, brilliant straw yellow with a fruity and refined bouquet. The palate is medium dry and gently rounded 12%. Excellent as an aperitif or with white meat and fish dishes			
FRASCATI SUPERIORE DOC			34.95
An intense, distinctive, perfumed and delicate scent, and a dry, soft, comfortable, inviting and elegant taste. Versatile, but typically pairs well with fresh, light to moderately rich dishes			

VINO ROSSO

HOUSE RED WINE			21.95
VALPOLICELLA CLASSICO			35.95
Fresh, light-bodied Italian red wine from the Veneto region, characterised by vibrant red fruit aromas like cherry and raspberry, soft tannins, and a dry, fruity taste Pairs well with meat, pasta, pizza, antipasti and cheeses 13.5%			
CHIANTI STRAW FLASK			37.95
Beautiful ruby red, the nose is fruity and initially evokes notes of black cherry. Distinct bouquet and a smooth, harmonious taste, at the same time both dry and fresh, making it especially well suited for many dishes 13%			
CHIANTI CLASSICO RESERVA			39.95
A classic Chianti that's mature and well-balanced. Expect subtle aromas of fruitcake and a smooth finish. Enjoy with fillet steak and truffle ravioli. A must for lovers of Italian reds. 13%			
AMARONE DELLA VALPOLICELA			48.00
A luxurious wine, the most opulent dry wine produced in the Valpolicella, and a good one should just explode on the palate, with abundant red and black cherry flavours, as well as coffee and chocolate notes 15%			

SPARKLING

PROSECCO	7.95	32.95
HOUSE CHAMPAGNE		46.95

BEERS & CIDERS

Birra Moretti	Draft	5.50
Birra Moretti	Half	4.00
Peroni	330ml	4.55
Peroni	660ml	7.95
Peroni 0.0%		4.55
Gluten Free Peroni		4.85
Bulmers Cider		5.50
Kopperberg Mixed Fruit Cider		5.50

ITALIAN SPIRITS & LIQUERS

	(25ml)
Vecchia Romagna (10 year old brandy), Limoncello, Grappa, Amaretto, Cinzano, Martini Grappa, Sambuca, Strega, Amaro, Marsala Wine, Herbal Aperitif	4.95
Vodka, Assorted Gin, Malibu, Pimms, Bacardi, Teachers, Sierra Tequila, Baileys, Tia Mia, Drambuie, Captain Morgan, Jack Daniels, Southern Comfort, Bacardi, Jameson, Napoleon, J&B	4.50
Grey Goose, Mezcal, Courvoisier, Bombay Sapphire	5.95
Aperol Spritz, Limoncello Spritz, Assorted Cocktails	8.50

OTHER BEVERAGES

Coca Cola, Diet Coke, Fanta, Lemonade	2.95	Liquor Coffees	7.50	Espresso	2.90
Still or Sparkling Water	3.50	Freshly brewed coffee with a floating cream top		Americano	3.30
Orange or Cranberry	2.95	laced with your favourite liquor		Cappuccino	3.30
J20 - Apple, Raspberry, Orange & Passion	3.50	Italian with Amaretto		Caffe Latte	3.30
		French with Brandy		Double Espresso	3.50
		Calypso with Tia Maria		Hot Chocolate	3.30
		Irish with Whisky		Decaffienated Coffee	3.30
				Affogato	7.50



Sweet Piatto Menu

Cakes

All at £7.95

DECADENT LAYERED CHOCOLATE FUDGE CAKE

PANNA COTTA

HOMEMADE TIRAMISU

CREME BRULEE

BISCOFF SUNDAE



Ice cream

ICE CREAM SUNDAE

£2.90/ 3.50

SCOOP OF ICE CREAM

£1.80/ 3 for £5.95

Choice of strawberry, chocolate, vanilla or salted caramel

SORBET (DAIRY FREE)

£1.80/ 3 for £5.95

Choice of mango , passion fruit, orange or lemon



Coffee

ESPRESSO/ DOUBLE

£2.90/ 3.50

AMERICANO / CAPPUCCINO/LATTE/DECAF

£3.30

HOT CHOCOLATE

£3.30

AFFOGATO

£7.50

LIQUER COFFEES

£7.50

Freshly brewed coffee with a floating cream top laced with your favourite liquor

Italian with Amaretto

French with Brandy

Calypso with Tia Maria

Irish with Whisky



