



Contact: Jen Eastwood or Jenny Franklin
Switchback PR + Marketing
530.550.2252

jen@switchbackpr.com or jfranklin@switchbackpr.com

Pianeta Ristorante

A Culinary Journey through the Authentic Flavors of Italy

Sophisticated, yet rustic cuisine can be found in Pianeta Ristorante's Tuscan inspired menu. Opened in 1998, executive chef Bill Arnoff's cuisine utilizes garden-fresh ingredients highlighting the authenticity of European flavors in this downtown Truckee gem.

Proprietors Robyn Sills and Ed Coleman share a unique culinary vision for Pianeta, which is fulfilled each night by chef Arnoff. Creativity, a sense of adventure and a culinary pedigree which includes stints at the distinguished Chez Louis, Venezia and Michael Wilde's Bay Wolf offer a level of excellence in quality that guests have come to expect.

A stellar review from the *Reno Gazette-Journal* (4 ½ stars) is confirmation of the creative forces at work in the kitchen. An impressive menu pays homage to the rich flavors of Italian eateries and authentic trattorias and is arranged in the Italian custom of Antipasti, Insalate e Zuppa, Pasta and Secondi. Weekly specials round out the diverse offerings and are typically comprised of fresh, seasonal seafood and a grilled meat or poultry dish, a Zuppa and Ravioli della Casa.

Unprecedented cuisine begins with the highest-quality ingredients. Pianeta transports the palate by hand crafting on premise each day sausage, focaccia and several varieties of pasta which serve as the foundation for a number of dishes, including the delectable *Pollo Affumicato*, a hearty blend of smoked chicken with house made ribbon noodles, tomatoes, green onions, mushrooms, fresh herbs and spinach finished with a touch of cream (\$17). Pasta specialties also include *Chicken Cannelloni* with prosciutto, chicken, spinach, crimini mushrooms, basil, ricotta and Parmesan cheese rolled in house made porcini pasta served with a zesty tomato sauce and basil chiffonade (\$15.50) or the *Ravioli della Casa*, a house made ravioli filled with fresh spinach, basil, ricotta and Parmesan cheese

-more-

with a sauté of shitake and crimini mushrooms, red onion, Roma tomatoes, basil and garlic finished with vegetable stock (\$15.50).

Chef Arnoff's philosophy is to cull flavor from each ingredient by limiting the use of cream and butter and instead creating savory dishes by way of healthful enhancers such as fresh herbs, extra virgin olive oil, vegetable broth, garlic, and onion. This technique couldn't be more apparent than when sampling the intense flavor of his *Risotto Di Mare*, a seafood risotto with prawns, clams, mussels, calamari and fresh fish impeccably enhanced by tomatoes, garlic, fresh basil and white wine (\$22).

A few standout dishes which personify the seasonality and variety of fresh California produce inspiring chef Arnoff's innovations are the *Grilled Pork Tenderloin* with a whole grain mustard and basil rub, drizzled with ruby port wine sauce and served with grilled greens and creamy Parmesan polenta (\$21.50), or the *Agnello*, double cut lamb rib chops grilled and drizzled with mint pesto and served with fire roasted potatoes, sautéed mushrooms and seasonal vegetables (\$30). Vegetarians are also duly accommodated with a plethora of menu selections that suit their tastes.

It is said that every good meal is complemented by a good glass of wine. Pianeta has taken great care in featuring an extensive collection of Italian and Californian wines suitably paired to the menus offerings and diverse enough to satisfy even the most discriminating oenophiles.

Concluding a meal at Pianeta, guests will be tempted to sample decadent desserts. For instance, a *Chocolate Kablua Torte* or lemon and vanilla bean infused *Panna Cotta*.

Ultimately, attention to detail as it pertains to presentation is not only evident when it comes to the cuisine, but in Pianeta's casually elegant ambiance. A two-story vintage brick building circa 1890's welcomes diners. Once inside, an Old World flair can be found within the intimate space, bedecked with deep red mahogany accents and soft lighting illuminating hand-painted Leonardo da Vinci sketches replicated by local artist Pam Krone.

The culinary voyage of an evening spent at Pianeta can best be summed up by chef Arnoff. "The beauty of rustic Italian is that the different flavors stand on their own," said Arnoff. "Italian at its best is fresh, intense and well-balanced."

-more-

Pianeta Ristorante is located at 10096 Donner Pass Road in Truckee. Open nightly for dinner at 5:30 p.m., bar is open from 5:00 p.m. to close. For more information or reservations, please call 530/587.4694.

###