

Vinotta

361 Moody Street, Waltham, MA 02453, Tel: 781-373-9128

Four-Course Lunch Event Menu

*(Pricing includes room fee, & admin fee; pricing does not include beverage; no cash bar;
final bill will include 20% gratuity and & 7% meal tax)*

Thank you for considering **Vinotta Restaurant** for your special event. Here is some information about our restaurant and special dinner event menu. **Vinotta Restaurant**, located at 361 Moody Street, Waltham in the O'Donnell building next to Lizzy's Ice Cream, includes a display kitchen, a full bar, and an open wine cabinet, and over 100 wines on the menu!

Owner/Executive Chef: Dante Bellucci

Lunch Event Hours: Monday - Sunday 11:30am - 4:00pm
Seating Capacity: 25 – 60 guests fixed price menu attached; Less than 25 guests please call
Self-Parking: Municipal lots on Walnut, Crescent, Spruce Sts, & Embassy (Cinema)
Handicap Access: Full access to dining room and restroom
Credit Cards: American Express, MasterCard, Visa, Discover

Hors D' Oeuvres

Served during cocktail hour

Please indicate how many dozens of each hors d'oeuvres you would like to order.

___ doz	Mini Arancini	\$24 doz
___ doz	Mini Crab Cake	\$36 doz
___ doz	Baby Mozzarella	\$10 doz
___ doz	Stuffed Mushrooms	\$30 doz
___ doz	Cocktail Meatballs	\$12 doz
___ doz	Spanakopita	\$24 doz
___ doz	Shrimp Cocktail	\$39 doz
___ doz	Prosciutto wrapped Grissini breadsticks	\$30 doz

Wine Selection

White/Sparkling Wine: _____

Red Wine: _____

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- *Denote raw or undercooked product. Massachusetts Law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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Please check your selection for salad course, main course, and dessert course.

Antipasto Course: (included)

*Antipasto Vegetali – eggplant caponata, asparagus, grilled red bell pepper, buffalo mozzarella Caprese, bruschetta, marinated artichokes, and olives
Bread and butter – additional \$2 per person*

Salad Course: (Choose One)

- Caesar Salad - Romaine lettuce, Parmigiano, homemade crostini, & Caesar dressing*
 - Mesclun Salad - Mesclun, tomato, cucumber, basil, & aged balsamic vinaigrette*
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Main Course: (Choose up to 6)

- \$51 Pappardelle Homemade pappardelle, champignon and porcini mushrooms, black truffle, & Parmigiano cheese*
 - \$39 Free Range Chicken Lemon Artichoke - Chicken breast, capers, artichokes, mushrooms, white wine, lemon, roasted potatoes, & seasonal vegetables*
 - \$39 Free Range Chicken Marsala - Chicken breast, mushrooms, Marsala demi-glace reduction, roasted potatoes, & vegetables*
 - \$42 Veal Piccata– Veal scaloppini, capers, white wine, lemon, roasted potatoes, & vegetables*
 - \$48 *Filet Mignon Tenderloin– Grilled filet mignon (5oz) tenderloin, port wine Montepulciano reduction, roasted potatoes, & vegetables*
 - \$43 *Wild Alaskan Salmon - Grilled Alaskan salmon, lemon caper sauce, roasted potatoes, & mixed seasonal vegetables*
 - \$42 Bolognese - Freshly made Bolognese sauce with, beef, veal, celery, carrot, tomato, rigatoni*
 - \$40 Boscaiola Pasta – Zucchini, mushrooms, green peas, mascarpone cheese, and tomato sauce*
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Dessert Course: (Choose One)

- Cannoli - Pastry shell filled with vanilla fresh ricotta cream*
- Tiramisu - Layers of espresso drenched sponge cake and mascarpone cheese*

Desserts brought into the restaurant are subject to a \$3.50 pp plating charge

**** Special order cakes upon request ****

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