

Vinotta

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

Four-Course Dinner 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

Dinner Event Hours: Monday - Sunday 11:30am - 4:00pm
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	Scallops wrapped with Bacon	\$36 doz
___ doz	Mini Arancini	\$36 doz
___ doz	Mini Crab Cake	\$36 doz
___ doz	Baby Mozzarella (<u>2 Doz Minimum</u>)	\$12 doz
___ doz	Stuffed Mushrooms	\$33 doz
___ doz	Cocktail Meatballs	\$12 doz
___ doz	Spanakopita	\$30 doz
___ doz	Shrimp Cocktail	\$39 doz
___ doz	Eggplant Rolettini	\$50 doz
___ doz	Prosciutto e Melone	\$30 doz
<u>10-12ppl</u>	Calamari and Shrimp Salad	\$70 per platter
<u>10-12ppl</u>	Cheese & Crackers	\$65 per platter

-
- * 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

12/2022

Vinotta

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

Four-Course Dinner Event Menu

\$72 per person

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

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*

Salad Course: (Choose One)

- Caesar Salad - Romaine lettuce, Parmigiano, homemade crostini, & Caesar dressing*
 - Mesclun Salad - Mesclun, tomato, cucumber, basil, & aged balsamic vinaigrette*
-

Main Course: (Choose 3-6)

- Pappardelle Tartufo - Homemade pappardelle, champignon and porcini mushrooms, black truffle, & Parmigiano cheese*
 - Free Range Chicken Lemon Artichoke - Chicken breast, capers, artichokes, mushrooms, white wine, lemon, roasted potatoes, & seasonal vegetables*
 - Free Range Chicken Marsala - Chicken breast, mushrooms, Marsala demi-glace reduction, roasted potatoes, & vegetables*
 - Veal Piccata– Veal scaloppini, capers, white wine, lemon, roasted potatoes, & vegetables*
 - *Filet Mignon Tenderloin– Grilled filet mignon tenderloin, port wine Montepulciano reduction, roasted potatoes, & vegetables – add \$10*
 - *Wild Alaskan Salmon - Grilled Alaskan salmon, lemon caper sauce, roasted potatoes, & mixed seasonal vegetables*
 - *Branzino– Baked Mediterranean Sea bass, white wine lemon garlic rosemary sauce, & mixed seasonal vegetables*
 - Eggplant Rolettini - Eggplant filled with fresh ricotta cheese, spinach, & tomato basil sauce*
-

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 ****

-
- ** 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*

12/2022