

Vinotta

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

Four-Course Lunch Event Menu

\$55 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 – asparagus, red bell pepper,
buffalo mozzarella Caprese, bruschetta, 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*
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Main Course: (Choose up to 4)

- Pappardelle Homemade pappardelle, champignon and porcini mushrooms, black truffle, & Parmigiano cheese*
 - 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*
 - *Wild Alaskan Salmon - Grilled Alaskan salmon, lemon caper sauce, roasted potatoes, & mixed seasonal vegetables*
 - Bolognese – Freshly made Bolognese sauce with beef, veal, celery, carrot, tomato, rigatoni*
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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 ****

• ** 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*