



## Four-Course Dinner Event

### Menu

\$77 per person

#### ***Antipasto Course: (included)***

Antipasto individually plated – toasted bruschetta, buffalo mozzarella & tomato-basil, grilled green & yellow zucchini, red pepper balsamic vinaigrette, eggplant caponata, grilled asparagus, 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)***

Caserecce Bolognese – Freshly made Bolognese sauce with beef, veal, celery, carrot, tomato (Gluten Free pasta available)

Pappardelle Tartufo - Homemade pappardelle, champignon and porcini mushrooms, black truffle, & Parmigiano cheese (Gluten Free pasta available)

Free Range Chicken Marsala - Chicken breast, mushrooms, Marsala demi-glace reduction, roasted potatoes & mixed seasonal vegetables

Veal Piccata– Veal scaloppini, capers, white wine, lemon, roasted potatoes, & mixed seasonal vegetables

Grilled Angus Filet Mignon (+\$8) – in Porto wine sauce, rosemary, roasted potatoes & mixed seasonal vegetables

\* Alaskan Salmon - Grilled Alaskan salmon, lemon caper sauce, roasted potatoes, & mixed seasonal vegetables

\*Pacific Bass – Pan seared, lemon, garlic-rosemary sauce, roasted potatoes & mixed seasonal vegetables

Eggplant Rolettini (vegetarian option) - 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

Bomba Spumoni – Strawberry, chocolate, and pistachio gelato coated in chocolate

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*(Pricing does not include beverage; no cash bar;  
final bill will include 20% gratuity, 3% event fee, and & 7% meal tax)  
Desserts brought into the restaurant are subject to a \$3.50 pp plating charge*

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

**For semiprivate dinner events on Mondays, Wednesdays, Thursdays, and Sundays from 4pm to 9:30pm we can accommodate a minimum of 14 to a maximum of 30 guests.**

**For private dinner events on Tuesdays from 4pm to 9:30pm we require a minimum of 25 to a maximum of 60 guests.**

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

Special cakes: Available upon request