



Four-Course Dinner Event
Menu
\$77 per person

Antipasto Course: (included)

Antipasto individually plated – grilled green & yellow zucchini, eggplant caponata, grilled asparagus, marinated artichoke, roasted red bell pepper in balsamic vinegar, mozzarella & tomato-basil, toasted bruschetta, and olives; Bread and butter

Salad Course: (Choose One)

Arugula Salad - Tomato, cucumber, radicchio, evoo, basil, lemon vinaigrette, berries, imp. goat cheese

Caesar Salad - Romaine lettuce, Parmigiano, homemade crostini, & Caesar dressing

Main Course: (Choose 3)

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 & broccoli rapini

Veal Piccata– Veal scaloppini, capers, white wine, lemon, roasted potatoes, & broccoli rapini

Grilled Angus Filet Mignon (+\$5) – in Porto wine Montepulciano reduction, roasted potatoes & vegetables

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

****Vegetarian options****

Rigatoni Boscaiola – Mushroom, zucchini, green peas, béchamel tomato-pink sauce (GF upon request)

Eggplant Rolettini (vegetarian option) - Eggplant filled with fresh ricotta cheese, spinach, & tomato basil sauce

Dessert Course: (Choose Two)

Cannoli - Pastry shell filled with vanilla fresh ricotta cream

Tiramisu - Layers of espresso drenched sponge cake and mascarpone cheese

Sorbetto al Limone - Lemon sorbet in a natural lemon shell (GF)

Spumoni Bomba - Strawberry, pistachio, & chocolate gelato ball, coated with hard chocolate shell (GF!)

Beverage Service:

Red Wines by the Glass

Montepulciano | Chianti | Super Tuscan |
Cabernet Sauvignon | Barbera

White Wines by the Glass

Prosecco | Franciacorta | Pecorino | Chardonnay
| Pinot Grigio | Sauvignon Blanc | Albariño

Rosé by the Glass

Cerasuolo

Cocktails, Martinis, Beers, & Non-alcoholic Beverages available on consumption

*(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. **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 30 to a maximum of 57 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