



## **Four-Course Lunch Event** **Menu**

**\$65 per person**

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

Antipasto individually plated – grilled green & yellow zucchini, grilled asparagus, marinated artichoke, buffalo mozzarella & tomato-basil, toasted bruschetta, and olive; Bread and butter

### ***Salad Course: (Choose 1)***

Mesclun Salad - Mesclun, tomato, cucumber, basil, & aged balsamic vinaigrette

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)

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

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

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

\*Pacific Bass – Pan seared, cherry tomato-basil sauce, roasted potatoes, & mixed seasonal 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:***

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)

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## ***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

Lunch Event Hours:	Monday - Sunday 12:00pm - 4:00pm
Min & Max Guests:	25 to 55 people
Self-Parking:	On street parking; Municipal lots on Walnut, Crescent, Spruce Streets
Handicap Access:	Full access to dining room and restroom
Credit Cards:	American Express, MasterCard, Visa, Discover
Special cakes:	Available upon request