



## 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 Yukon potatoes & broccoli

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

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

\* Alaskan Salmon - Grilled Alaskan salmon, lemon caper sauce, roasted Yukon potatoes, & sautéed broccoli

#### ***\*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!)

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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

**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