

Four-Course Abruzzo Gourmet Dinner Event Menu \$119 per person

Antipasto Course: (Choose one)

Beets arugula – beets, baby arugula, radicchio leaves, cukes, cherry tomatoes, berries, imp organic apple vinaigrette, goat cheese

Caesar Salad - Romaine lettuce, Parmigiano, homemade crostini, imported Sicilian anchovies & traditional Caesar dressing

Stracciatella Soup - Spinach, eggs, chicken broth, parmigiano cheese

Primi Course: (Choose one)

Cold Seafood plate – calamari, rock shrimp, jumbo shrimp, crabmeat with cocktail-mustard sauce

Porcini Ravioli Truffle – homemade ravioli stuffed with porcini mushrooms, Parmigiano cheese, served with white wine and black truffle sauce

Secondi Course: (Choose three)

Pappardelle Cinque Terre – North Atlantic lobster, scallops, shrimp, vodka, creamy mascarpone cheese, cherry tomato sauce, pappardelle pasta (GF upon request)

*Veal Chop – 27oz bone-in veal rib chop, grilled with white mushroom, portobella, shiitake mushrooms, marsala sauce, chef made mashed potatoes and seasonal mixed vegetables

Branzino – pan roasted in white wine rosemary capers, chef made mashed potatoes and seasonal mixed vegetables

*Filet Mignon – grilled to your preferred temperature, served with porto wine-thyme sauce, chef made mashed potatoes and seasonal mixed vegetables

**Dover Sole – pan seared to perfection, served with creamy lemon-caper sauce, chef made mashed potatoes and seasonal mixed vegetables

*Chicken Artichoke – Organic & free-range chicken breast, artichoke, white mushrooms, fresh lemon, sundried tomatoes, capers

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

Egg Tagliatelle – spinach, portobella, white wine garlic sauce, fresh Pecorino cheese (GF)

* 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

** or similar filet, such as halibut

Dolci Course: (both will be offered to guests)

Berry mix gelato – strawberries, blueberries, blackberries with a gentle squeeze of lemon, garnished with a mint leaf, accompanied by vanilla gelato

Tiramisu – ladyfingers bathed in espresso coffee, coated with creamy mascarpone cheese, dusted in cocoa powder

Beverage Service:

Sparkling Wines

Prosecco | Franciacorta

White Wines

Pecorino | Chardonnay | Pinot Grigio | Sauvignon Blanc | Albariño | Etna Bianco

Rosé Wines

Cerasuolo from Montepulciano | Rosé from Nero d' Avola

Red Wines

Montepulciano | Chianti | Super Tuscan | Cabernet Sauvignon | Barbera

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

*(Pricing does not include beverage; no cash bar;
final bill will include \$200 staffing fee, 20% gratuity, 3% event fee, and 7% meal tax)
Desserts brought into the restaurant are subject to a \$3.50 pp plating charge*

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 25 guests.

For private dinner events on Tuesdays from 4pm to 9:30pm we require a minimum of 25 to a maximum of 35 guests.

Self-Parking:	Municipal lots on Walnut, Crescent, Spruce Streets, & Embassy
(Cinema)	
Handicap Access:	Full access to dining room and restroom
Credit Cards:	American Express, MasterCard, Visa, Discover
Special cakes:	Available upon request

Vinotta

361 Moody Street

Waltham, MA 02153

781-373-9128

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