Four-Course Lunch Event Menu $67 per person

Antipasto Course: (included)

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

Salad Course: (Choose one)

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

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

Main Course: (choose three)

Pappardelle Tartufo - Homemade pappardelle, champignon and porcini mushrooms, black truffle, & Parmigiano cheese (GF upon request)

Rigatoni Bolognese – Freshly made Bolognese sauce with beef, veal, celery, carrot, tomato (GF upon request)

*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, creamy lemon 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)

* 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

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

Lunch Event Hours: Saturday or Sunday 12:00pm – 3:45pm
Min & Max Guests: 20 – 45 guests
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

Vinotta
361 Moody Steet
Waltham. MA 02153
781-373-9128

* 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