



Four-Course
Dinner Event Menu
\$80 per person

Antipasto Course: (included)

Antipasto individually plated – grilled green & yellow zucchini, eggplant caponata, grilled asparagus, 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

Greco-Roman Salad - Tomatoes, cucumbers, artichokes, bell pepper, red onion, feta cheese, olives, garbanzo beans

Main Course: (Choose three)

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

Bolognese - Freshly made Bolognese sauce with Nebraska Angus beef, veal, celery, carrot, tomato, rigatoni (GF upon request)

Orecchiette Pugliesi Piccante - Sausage, broccoli rapini, white wine, white truffle butter, mild spice, fresh Pecorino cheese, pasta (GF upon request)

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

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

*Pacific Sea Bass - Pan roasted sea bass, white wine, lemon, caper, thyme, roasted potatoes & seasonal vegetable

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

*Grilled Angus Filet Mignon (+\$9 Available Tuesdays ONLY)- Nebraska Angus beef, 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

Fettuccini Tomato-Basil – Imported gluten free egg fettuccini, tomato basil sauce, grated Parmigiano

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:

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 24 guests.

For private dinner events on Tuesdays from 4pm to 9:30pm we require a minimum of 25 (min F&B \$2700) to a maximum of 55 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

* 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