

Tartufo Restaurant

22 Union Street, Newton Center, MA 02459, Tel: 617-244-8833, Fax: 617-795-2538

Name: _____ Event Date: _____

Type of Event: _____

Best Contact Info (phone#, email address, etc): _____

Hors D' Oeuvres

Please indicate how many dozens of each hors d'oeuvres you would like to order.

_____ doz	Scallops wrapped with Bacon	\$M.P. doz
_____ doz	Mini Arancini	\$33 doz
_____ doz	Mini Crab Cake	\$M.P. doz
_____ doz	Baby Mozzarella	\$21 doz
_____ doz	Stuffed Mushrooms	\$35 doz
_____ doz	Cocktail Meatballs	\$21 doz
_____ doz	Spanakopita	\$35 doz
_____ doz	Shrimp Cocktail	\$47 doz
_____ doz	Eggplant Rollatini	\$75 doz
_____ doz	Prosciutto wrapped Grissini breadsticks	\$35 doz
<u>12-15ppl</u>	Prosciutto, Salami, cheese, olives & bell peppers	Platter \$75
<u>12-15ppl</u>	Calamari and Shrimp Salad	Platter \$85
<u>12-15ppl</u>	Cheese & Cracker	Platter \$70

Wine Selection

White/Sparkling Wine: _____

Red Wine: _____

i *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...

i 7% MA meal's tax and 20% service charge will be applied

i (+) Denotes most popular choices

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Four-Course Dinner Event Menu

Please check your selection for salad course, main course and dessert course.

Antipasto Course: (included)

Antipasto Vegetali - buffalo mozzarella Caprese, bruschetta, eggplant caponata, assorted fresh grilled vegetables: zucchini, yellow squash, asparagus, red pepper, marinated artichokes, marinated mushrooms, and olives

Salad Course: (Choose One)

- Caesar Salad - Romaine lettuce, Parmigiano, homemade crostini, & Caesar dressing
 - Arugula Salad - Arugula, roasted peppers, imported goat cheese, & lemon dressing
 - (+) Mesclun Salad - Mesclun, tomato, cucumber, basil, & aged balsamic vinaigrette
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Optional Pasta Course: Rigatoni Boscaiola (\$15pp) - Rigatoni Bolognese (\$17pp) - Rigatoni Pomodoro (\$15pp)

Main Course: (Choose 3-6)

- (+) Pappardelle Tartufo (\$80) - Homemade pappardelle, champignon, porcini mushrooms, & black truffle
 - Free Range Chicken Lemon Artichoke (\$80) - Chicken breast, capers, artichokes, mushrooms, white wine, lemon, roasted potatoes, & seasonal vegetables
 - (+) Free Range Chicken Marsala (\$80) - Chicken breast, mushrooms, Marsala demi-glace reduction, roasted potatoes, & seasonal vegetables
 - (+) Veal Piccata (\$80) - Veal scaloppini, capers, white wine, lemon, roasted potatoes, & vegetables
 - (+) *Filet Mignon Tenderloin (\$89) - Grilled filet mignon tenderloin, port wine Madera reduction, roasted potatoes & vegetables
 - (+) *Salmon (\$80) - Grilled Alaskan salmon, lemon caper sauce, roasted potatoes, & mixed seasonal vegetables
 - *Cod or haddock (\$80) - Baked Gloucester Cod or Haddock, white wine lemon caper sauce, & roasted potatoes & vegetables
 - Cinque Terre (\$89) - Pappardelle pasta, $\frac{1}{2}$ Maine Lobster, scallops, shrimp, brandy mascarpone pink sauce
 - Eggplant Rollatini (\$80) - Eggplant filled with fresh ricotta cheese, spinach, & tomato basil sauce
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Dessert Course

- Cannoli (included) Pastry shell filled with vanilla fresh ricotta cream
- Tiramisu (\$12pp) Layers of espresso drenched sponge cake and mascarpone cheese
- Limoncello Mascarpone Cake (\$12pp) Sponge layer cake with mascarpone and limoncello

Desserts brought into the restaurant are subject to a \$2.50 pp plating charge

**** Special order cakes upon request ****

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