

# THE PASTA HOUSE

ITALIAN GRILLE

## PRIX FIXE MENU

### for parties with 20-40 guests

Our semi-private backroom can accommodate parties up to 40 guests.

For parties 20-40 guests, we offer a three or four course prix fixe menu.

As the host, you make the menu choices in advance and we provide a customized menu at each place setting. *Prix Fixe menus are priced per person. MA meals tax (7%) and service gratuity (20%) will be added to the final bill*

### ALMA'S MENU

*Italian name inspired by the Latin word 'almus' – meaning nourishing*

#### First Course (select one)

Minestrone Soup or House Salad

#### Second Course

*(select one pasta, one seafood and one chicken entree)*

Pasta: Fresh Pasta alla Vodka or Penne Broccoli Alfredo

Seafood: Boston Baked Scrod or Apple Salmon

Chicken: Piccata or Marsala

#### Third Course: Dessert

Vanilla Bean or Espresso Mascarpone Gelato with whipped cream and hazelnut cookie

*Package Includes: freshly baked ciabatta bread & our garlic dipping oil, fountain soft drinks, coffee and tea.*

Lunch \$22pp / Dinner \$28pp

### FORTUNATO'S MENU

*Italian name derived from the Latin word 'fortunatas' - meaning fortunate, happy*

#### First Course (served family style)

Calamari Fritti – Caprese Crostini – Butternut Ravioli

#### Second Course (select one)

Minestrone Soup or House Salad

#### Third Course

*(select one pasta, one seafood and one chicken entree)*

Pasta: Fresh Pasta alla Vodka or Penne Broccoli Alfredo

Seafood: Boston Baked Scrod or Apple Salmon

Chicken: Piccata or Marsala

#### Fourth Course: Dessert

Vanilla Bean or Espresso Mascarpone Gelato with whipped cream and hazelnut cookie

*Package Includes: freshly baked ciabatta bread & our garlic dipping oil, fountain soft drinks, coffee and tea.*

Lunch \$26pp / Dinner \$33pp

### EDESIA'S MENU

*The Roman Goddess of Feasting*

#### First Course (served family style)

Calamari Fritti – Caprese Crostini – Mini Crab Cakes

#### Second Course (select one)

Minestrone Soup or House Salad

#### Third Course (select one pasta, one seafood and one chicken entree)

Pasta: Fresh Pasta alla Vodka or Penne Broccoli Alfredo

Seafood: Boston Baked Scrod or Apple Salmon

Chicken: Piccata or Marsala

Beef: Filet Mignon *(included as additional entrée option)*

#### Fourth Course (select one dessert)

Chocolate Decadence Cake, Cheesecake or Tiramisu

*Package Includes: freshly baked ciabatta bread & our garlic dipping oil, fountain soft drinks, coffee and tea.*

Lunch \$30pp / Dinner \$38pp

### MEDITRINA'S MENU

*The Roman Goddess of Wine*

#### House Wine (select 2 varietals)

Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio

#### First Course (served family style)

Calamari Fritti – Lobster Ravioli – Local Cheese Board

#### Second Course (select one)

Minestrone Soup or House Salad

#### Third Course (select one pasta, one seafood and one chicken entree)

Pasta: Fresh Pasta alla Vodka or Penne Broccoli Alfredo

Seafood: Boston Baked Scrod or Apple Salmon

Chicken: Piccata or Marsala

Beef: Filet Mignon *(included as additional entrée option)*

#### Fourth Course (select one dessert)

Chocolate Decadence Cake, Cheesecake or Tiramisu

*Package Includes: freshly baked ciabatta bread & our garlic dipping oil, fountain soft drinks, coffee and tea.*

*House wine (one bottle per every 3 guests)*

Lunch \$38pp / Dinner \$46pp

A reservation and \$100 non-refundable deposit are required, your deposit will be applied to the final bill.

Menu selection and final headcount are required 7 days in advance, menu substitutions can be discussed (additional charges may apply). The semi-private room carries a fee between \$100—\$300 depending on the day/time of the week. The Pasta House reserves to the right to reconfigure seating arrangements and room fee assessment if the total headcount falls below private room minimums.

You may bring your own celebration cake or dessert, a dessert charge of \$1.50 pp will be added directly to the final bill.

The Pasta House does not supply any decorations for parties, however you may bring your own (no confetti or flame candles please) up to 15 minutes in advance of your reservation, with prior notice. Table linens and colored cloth napkins can be added for \$35.

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illnesses.*