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**Services and Information**

Tavolino and Baristo’s private dining room is available for private parties, business functions and celebrations. It’s the ideal location for your next event and can comfortably accommodate parties of 10-54 people for Tavolino and up to 24 in Baristo Bar and Café.

**Beverage Service**

* **Hosted Bar**- All beverages are available and paid for on the host’s master bill based on Tavolino’s current drink and wine prices.

Beverages paid for by the host can be limited by time, type, or dollar amount.

All hosted bars include house and premium Liquors, imported and domestic beer, soft drinks, and our house wines.

* **“Cash” Bar**- Guests pay for their own beverages; our servers will set up tabs for each table.

 **Room Fee’s**

There is no room rental fee for the private dining room, just a minimum food and beverage requirement.

* Monday through Friday Lunches - $500.00
* Sunday through Thursday Dinner - $1000.00
* Saturday & Sunday Lunch - $750.00
* Friday & Saturday Dinner - $2,000.00

 **Baristo Café Bar (Dinner Only)**

* Monday through Thursday - $1,000.00
* Friday & Saturday - $1,500.00

**Tax and Gratuity**

Massachusetts tax is 6.25% and town tax is .75%. A gratuity of 20% of food and beverage has been included in your event total and does not go towards the minimum!

**Planning Considerations**

* We can accommodate guests with special dietary needs. Any advanced notice is appreciated.
* Tables will be set with white linens, cloth napkins, bread plates, water glasses and candles.
* Decorations are allowed, we kindly ask you not to bring glitter or confetti.
* We ask that menus be chosen one week prior to your event.
* Custom cakes can be made with 72 hours notice. The price is $6.00 per person and will be served with your choice of gelato.
* You can bring in your own cake and there will be a $3.00 per person charge, we will serve the cake with gelato.

\*Menu items and pricing subject to change without notice

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***Hors d’oeuvres***

*Priced per 50 pieces*

* *Scallops Wrapped in Maple-Balsamic Cured Bacon $150.00*
* *Braised Wild Boar on Focaccia Crostini with Bruléed Ricotta and a Truffle Oil Drizzle $150.00*
* *Italian Meatball Panini Slider with Provolone on Crispy Garlic Bread $125.00*
	+ *Prosciutto-Wrapped Shrimp with Bourbon Barbecue Sauce $175.00*
* *Bruschetta with Basil and Balsamic Drizzle $100.00*
* *Spicy Chorizo Stuffed Cotuit Littlenecks Clams $125.00*
* *Local Oysters on the Half Shell with Black Lava Sea Salt and Spicy Aioli $150.00*
* *Mini Stuffed Peppers with a Sausage-Sage-Risotto Filling $100.00*
* *Mini Crab cakes with a Lemon Caper Aioli $125.00*
* *Sliced Chicken Rollatini with Roasted Red Peppers, Spinach, Prosciutto and Mozzarella $125.00*
* *Carbonara Cremini Mushrooms Topped with English Pea and Bacon Stuffing $100.00*
* *Mini Mac & Cheese Bites Served in a Parmesan Crust $100.00*
* *Baked Crab-Mascarpone-Stuffed Long-Stemmed Artichokes $125.00*
* *Crispy Arancini with Braised Short-Rib and Parmesan Reggiano $125.00*
* *Spicy Tuna Tartare on Boston Bibb lettuce with Crushed Hazelnuts $150.00*
* *Pesto Chicken with Herbed Ricotta and Roasted Tomatoes in a Crispy Wonton $125.00*
* *Crispy Fried Calamari with Hot Cherry Peppers, Citrus-Tomato Aioli $45.00 per platter*
* *Chef’s Selection of Cured Meats and Cheeses $45.00 per platter*

***Plated Brunch***

$30 per person (Only Sundays)

***Appetizer***

(Choose Two – Served Family Style)

***Italian “Beignets”***

 *Fried dough bites tossed with cinnamon and sugar*

***Fresh Fruit Plate***

*Chef’s Daily selection of mixed berries and fruits*

***Cheese Board***

*Chef’s Daily selection of fresh cheeses*

***Pastries***

*Muffin of the moment*

***Breakfast Pizzas for the table (Choose One)***

***Numero Uno*** *parmesan cream, sausage, Applewood smoked bacon, peppers and onions, topped with fresh eggs and mozzarella*

*or*

***Pizza alla Benny****hollandaise sauce, house home fries, fresh egg, crumbled sausage and chopped asparagus*

***Entrée***

 (Choose five to offer)

 ***Chicken and Waffles***

*Perfectly**crunchy fried chicken breast served atop rosemary and sea salt home-made waffles, topped with local syrup*

***Elevated Breakfast Sandwich***

*two fried eggs, chopped lettuce, tomato jam and applewood smoked bacon, aged cheddar, truffle aioli, brioche*

***Spicy Sausage Hash***

*Crumbled sausage, chopped onions, crispy shaved potatoes, with two fried eggs, white truffle*

***Saint Benedict***

 *Two* *poached eggs over rosemary ham, hollandaise, grilled English muffin*

***Cinnamon French Toast***

*Thick cut cinnamon brioche, brown sugar brûléed banana*

***Ultimate Turkey Sandwich***

*Bacon, avocado, lettuce, tomato and provolone with cherry pepper aioli on ciabatta; served with home fries*

***Farmer’s Bowl***

*Scrambled eggs, sausage, bacon, potatoes, aged cheddar, breakfast sauce*

***Chicken Caesar***

*Crisp romaine, shaved parmesan, grilled chicken, and Caesar dressing on a wheat wrap; served with home fries*

***Chicken Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Bolognese***

*Rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy*, with tagliatelle from Italy

***\*Steak and Eggs (Add $4)***

*Two fried eggs and Rosemary- Bourbon Steak tips, served with home fries, grilled asparagus and hollandaise sauce*

***Dessert Course***

***Freshly Blended Coffee, Tea, and Juices***

***Add individually plated desserts or Assorted Italian Tapas desserts served Family-Style for $6.00 per person***

***Plated Luncheon***

$25 per person (Parties 30 or less, only Mon-Sat)

***Salad/Soup***

(Choose one)

***Caesar Salad*** *crisp romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine lettuce, kalamata olives, tomatoes, cucumbers, red onion, artichokes, and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

***Entrée***

(Choose five to offer)

***Ultimate Turkey Sandwich***

*Bacon, avocado, lettuce, tomato, and provolone with cherry pepper aioli on ciabatta*

***Grilled Mediterranean Vegetable Sandwich***

*Fire-roasted vegetables with pesto-roasted red pepper hummus, provolone and arugula tossed with a Greek vinaigrette; on a wheat wrap*

***Chicken Caesar***

*Crisp romaine, shaved parmesan, grilled chicken, and Caesar dressing on a wheat wrap*

***Grilled Chicken Panini***

*Bacon, smoked gouda, arugula, red onion, and sweet artisan mustard; on sourdough*

***Eggplant Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Chicken Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Bolognese***

*Rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy*, with tagliatelle from Italy

***Dessert Course***

***Freshly Blended Coffee and Tea***

 ***Add Assorted Italian Tapas desserts served Family-Style for $6.00 per person***

 ***Plated Luncheon***

$30 per person (Parties 30 or less, only Mon-Sat)

***Salad/Soup***

(Choose one)

***Caesar Salad*** *crisp romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine lettuce, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

***Entrée***

(Choose five to offer)

***Ultimate Turkey Sandwich***

*Bacon, avocado, lettuce, tomato, and provolone with cherry pepper aioli on ciabatta*

***Grilled Mediterranean Vegetable Sandwich***

*Fire-roasted vegetables with pesto-roasted red pepper hummus, provolone and arugula tossed with a Greek vinaigrette, on a wheat wrap*

***Chicken Caesar Wrap***

*Crisp romaine, shaved parmesan, grilled chicken, and Caesar dressing on a wheat wrap*

***Crispy Fish Sandwich***

*North Atlantic cod, with lemon-caper aioli, lettuce, and tomato on brioche*

***Pasta Primavera***

 *Roasted zucchini, bell peppers, spinach, and onions; tossed with spaghetti and house made marinara*

***Veal Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Eggplant Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Chicken Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

 ***Bolognese***

*Rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy*, with tagliatelle from Italy

***Rosemary-Bourbon Marinated Steak Tips***

*Served with mac & cheese and* *asparagus*

***Dessert Course***

***Freshly Blended Coffee and Tea***

 ***Add Assorted Italian Tapas desserts served Family-Style for $6.00 per person***

***Three Course Plated Dinner***

$49 per person (Parties 30 or less OR Baristo Café Bar)

***Salad/Soup***

(Choose one to offer)

***Caesar Salad*** *crisp romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine lettuce, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

***Entrée***

(Choose four to offer)

***Chicken or Veal Piccata***

*Tender chicken OR veal sautéed with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusted zucchini*

***Pistachio-Crusted Salmon Filet***

*With a lemon-honey drizzle, Florentine risotto, and asparagus*

***Veal Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Eggplant Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Chicken Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Bolognese***

 *Rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy* , with tagliatelle from Italy

***Chicken Saltimbocca***

*Italian for “jumps in the mouth” tender chicken sautéed with white wine, sage, prosciutto and provolone; served over tagliatelle with pan sauce and grilled asparagus*

***Veal Saltimbocca***

*Italian for “jumps in the mouth” tender veal sautéed with white wine, sage, prosciutto and provolone; served over tagliatelle with pan sauce and grilled asparagus*

***Beef Short Rib Ravioli***

*A filling of slow-braised beef short rib, herbs and ricotta; topped with a petite short rib and a deeply flavored pan sauce and crispy potatoes*

***8 oz Filet Mignon\* (add 10$)***

*Cooked to your liking, served with garlic mashed potatoes, grilled asparagus and our house-made steak sauce*

***Dessert Course***

***Freshly Brewed Coffee and Assorted Teas***

***Assorted Italian Tapas Desserts served Family-Style***

***Four Course Dinner***

*$65 per person* (Parties 30 or less OR Baristo Café Bar)

***Passed/Plated Hors d’oeuvres***

(Choose two to offer)

* *Scallops Wrapped in Maple-Balsamic Cured Bacon*
* *Mini Crabcakes with a Lemon Caper Aioli*
* *Braised Wild Boar on Focaccia Crostini with Bruléed Ricotta and a Truffle Oil Drizzle*
* *Bite-Sized Tomato Bruschetta on Crispy Sourdough with Basil and a Balsamic Drizzle*
* *Sliced Chicken Rollatini with Roasted Red Peppers, Spinach, Prosciutto and Mozzarella*

***Salad/Soup***

(Choose one to offer)

***Caesar Salad*** *crisp romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine lettuce, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

***Entrée***

(Choose four to offer)

***Veal Piccata*** *Tender veal sautéed with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusted zucchini*

***Pistachio-Crusted Salmon Filet*** *With a lemon-honey drizzle, Florentine risotto and asparagus*

***Veal Parmesan*** *house-made; served over spaghetti*

***Chicken Parmesan*** *house-made; served over spaghetti*

***Eggplant Parmesan*** *house-made; served over spaghetti*

***Beef Short Rib Ravioli*** *A filling of slow-braised beef short rib, herbs and ricotta; topped with a petite short rib and a deeply flavored pan sauce and crispy potatoes*

***Bolognese*** *Rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy* , with tagliatelle from Italy

***8 oz Filet Mignon\**** *Cooked to your liking, served with garlic mashed potatoes, grilled asparagus and our house-made steak sauce (Add $8)*

***Dessert Course***

***Freshly Brewed Coffee and Assorted Teas***

***Assorted Italian Tapas Desserts served Family-Style***

***Four Course Dinner***

*$89 per person* (Parties 30 or less OR Baristo Café Bar)

***Passed/Plated Hors d’oeuvres***

(Choose two to offer)

* *Scallops wrapped in maple-balsamic cured bacon*
* *Mini crab cakes with a lemon caper aioli*
* *Shrimp cocktail with house made cocktail sauce*
* *Beef Carpaccio with fried cappers, truffle oil, and sea salt*
* *Tuna tartare with serrano chili sauce; served in a lettuce bib with toasted almonds*

***Salad/Soup***

(Choose one to offer)

***Caesar Salad*** *crisp romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine lettuce, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

***Entrée***

(Choose four to offer)

**\*If choosing Lobster or Scallop option guest are required to provide exact amount needed at least 5 days in advance**

***\*Maine Lobster*** *stuffed with diver scallops, Tahitian vanilla cream, and grilled asparagus*

*(****Market Price)***

***New Zealand Lamb Rack*** *braised with an artisan crust, asparagus and crispy potatoes*

***Beef Short Rib Ravioli*** *A filling of slow-braised beef short rib, herbs and ricotta; topped with a petite short rib and a deeply flavored pan sauce and crispy potatoes*

***\*U10 Scallops*** *served crispy with hand-cut slab bacon, charred broccoli rabe, and creamy Parmigiano Reggiano risotto* ***(Market Price)***

***Black Angus Prime Tenderloin*** *rolled with gorgonzola dolce, arugula, and roasted peppers; sliced and served over whipped potatoes with black truffle cream*

***14 oz Bone-In Veal Chop*** *with orange preserves, sautéed radicchio with pine nuts, and sweet potato frites*

***8 oz Filet Mignon\**** *Cooked to your liking, served with garlic mashed potatoes, grilled asparagus, shitake mushrooms, and our house-made steak sauce*

***Lobster Spaghetti*** *with burrata, black lave salt, and Calabrian peppers infused with extra virgin olive oil*

***Dessert Course***

***Freshly Brewed Coffee and Assorted Teas***

***Assorted Italian Tapas Desserts served Family-Style***

***Buffet Menu***

*$45 per person (Parties 30 or more)*

***Salad***

(Choose one to offer)

***Mediterranean Salad*** *crisp romaine lettuce, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Caesar*** *crisp romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

 ***Pasta***

 (Choose one of each)

***Choose Sauce -*** *Marinara, Pesto, Cream, Vodka, Mushroom, Traditional Mac & Cheese*

***Pasta Options -*** *Spaghetti, Tagliatelle, Trottole, Rigatoni*

***Entrée***

 (Choose two to offer)

***Chicken Piccata*** *Tender chicken sautéed with garlic, capers, lemon and white wine*

***Chicken Marsala*** *Tender chicken cutlets pan-fried with mushrooms in a rich Marsala wine sauce*

***Bolognese*** *Rich and savory sauce made with beef and pork*

***Pasta Primavera*** *roasted zucchini, bell peppers, spinach and onions*

***Chicken or Eggplant Parmesan*** *served with house-made marinara*

***Sides***

(Choose two to offer)

***Roasted Garlic Mashed Potatoes***

***Florentine Risotto***

***Parmesan Zucchini***

***Mixed grilled vegetables***

***Brussels sprouts***

 ***Grilled Asparagus***

***Dessert Course***

***Freshly Brewed Coffee and Assorted Teas***

***Assorted Italian Tapas Desserts served Family-Style***

***Buffet Menu***

*$59 per person (Parties 30 or more)*

***Salad***

(Choose one to offer)

***Mediterranean Salad*** *crisp romaine lettuce, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Caesar*** *crisp romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Pasta***

(Choose one of each)

***Choose Sauce -*** *Marinara, Pesto, Cream, Vodka, Mushroom, Traditional Mac & Cheese*

***Pasta Options -*** *Spaghetti, Tagliatelle, Trottole, Rigatoni*

***Entrée***

(Choose two to offer)

***Pistachio-Crusted Salmon Filet*** *Served with lemon-honey drizzle*

***12 Ounce Bourbon-Rosemary Grilled Steak Tips*** *Served with house made steak sauce*

***Chicken or Veal Piccata*** *Tender chicken or veal sautéed with garlic, capers, lemon and white wine*

***Veal Saltimbocca*** *Italian for “jumps in the mouth” tender veal sautéed with white wine and sage*

***Shrimp Scampi*** *jumbo shrimp sautéed with plum tomatoes, garlic, white wine, lemon and herbs; tossed with cavatappi*

***Bolognese*** *Rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy* , with tagliatelle from Italy

***Pasta Primavera*** *roasted zucchini, bell peppers, spinach and onions; tossed with cavatappi and house made marinara*

***Veal, Chicken, or Eggplant Parmesan*** *served with house made marinara*

***Sliced Tenderloin*** *Served with house steak sauce* ***(add $Market Price)***

***Sides***

 (Choose two to offer)

***Roasted Garlic Mashed Potatoes***

***Oven Roasted Potatoes***

***Florentine Risotto***

***Parmesan Zucchini***

***Mixed Grilled Vegetables***

 ***Dessert Course***

***Freshly Brewed Coffee and Assorted Teas***

***Assorted Italian Tapas Desserts served Family-Style***

 ***Brunch Buffet Menu***

*$34 per person (Parties of 30 or more, SUNDAYS ONLY excluding events)*

***Appetizer***

(Choose two to offer)

***Fresh Fruit Plate Chef’s*** *Daily selection of mixed berries and fruits*

***Antipasto Board*** *Chef’s Daily selection of fresh meats & cheeses*

***Crispy Fried Calamari*** *with Hot Cherry Peppers, Citrus-Tomato Aioli*

***Breakfast Pizzas for the table (Choose One)***

***Numero Uno*** *parmesan cream, sausage, Applewood smoked bacon, peppers and onions, topped with fresh eggs and mozzarella*

***Pizza alla Benny*** *hollandaise sauce, house home fries, fresh egg, crumbled sausage and chopped asparagus*

***Entrees***

 (Choose three to offer)

***Griddle Cakes or House Made Waffles*** *local honey butter, hand whipped cream*

*Add Blueberries, Chocolate Chips, or Bananas*

***French Toast***

***Scrambled Eggs***

***Eggplant or Chicken Parmesan*** *Both house-made; served over spaghetti*

***Finger Sandwiches***

***Ultimate Turkey*** *bacon, avocado, lettuce, tomato and provolone with cherry pepper aioli on ciabatta*

***The Classic Chicken*** *Perfectly crunchy hand battered chicken breast, rosemary sea salt mayo, crisp shaved lettuce pickle and provolone cheese on a buttery brioche bun*

 ***Sides***

 (Choose two to offer)

 ***Bacon***

 ***Sausage***

***Mixed Vegetables***

 ***Muffin of the Day***

***Dessert Course***

***Freshly Brewed Coffee and Assorted Teas***

***Assorted Italian Tapas Desserts served Family-Style***

Cake Order Sheet

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Guest Count: \_\_\_\_\_\_\_\_\_\_\_\_\_\_

What flavor cake: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Frosting: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Filling, if yes, what kind: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Gelato (Choose one to offer): Vanilla or Chocolate

What do you want written on it? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***Cake Flavors -*** *Vanilla, Chocolate, Marble, Carrot, Rum, Red Velvet-(Need 5 days’ Notice), Funfetti, Brownie, Oreo*

***Cake Filling (optional) –*** *Strawberry, Mixed Berry, Raspberry, Buttercream or Chocolate Buttercream*

***Gluten Free -*** *Vanilla or Chocolate*

Cakes are $6 per person!