

# tomasso

TRATTORIA . ENOTECA

## PRIVATE PARTY AND SPECIAL EVENT MENUS

**Thank you for your interest in Tomasso Trattoria e Enoteca, as a potential venue for your event.**

Tomasso is located in a prime location in Southborough, MA at The Crossings at White's Corner between the Mass Pike and I495. With an ambience that will transport you to Tuscany, Tomasso provides a unique location for your next social or corporate gathering. We have several options available for groups of all sizes, with the flexibility of closing the restaurant midweek for exclusive larger parties.

With a passion for offering authentic regionally inspired Italian cuisine using locally and sustainably grown and raised ingredients, you and your guests are assured an unforgettable dining experience.

Whether you are planning to host a smaller group in one of our private rooms with a more intimate feel, a cocktail reception in the Enoteca, or a full restaurant exclusive celebration, Tomasso offers a relaxed and inviting setting with warm, personalized service.

You will find a list of sample menus that are designed to present an idea of what Tomasso has to offer. These menus are samples and are based on seasonal availability, Please contact us and we would be happy to work with you to design and customize the perfect menu.

Thank you again for considering Tomasso Trattoria.

**Mike Cicciarella, *General Manager***

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**508-481-8484 [www.tomassotrattoria.com](http://www.tomassotrattoria.com)**

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*\*Sample menu subject to change based on seasonal availability, prices are exclusive of tax, gratuity and admin fee\**

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## COCKTAIL RECEPTION

### ANTIPASTI MENU

*Satisfy all of your guests with a selection of current appetizers and other small bites.*

*Items are served as passed hors d'oeuvres and/or buffet style*

Arancini - \$1.25 per piece

Polpette - \$1.25 per piece

Steak Tartare - \$1.50 per piece

Tuna Crudo - \$1.50 per piece

Salmon Cakes \$2.00 per piece

Seasonal Soup Shooter - \$1.00 per piece

Seasonal Crostini (vegetarian) - \$1.00 per piece

Seasonal Crostini (with meat) \$1.50 per piece

Oysters on the Half Shell – market price

Shrimp Cocktail – market price

Margherita Pizza SM \$10/LG \$20(6-8 slices) – pomodoro, mozzarella, basil

Calabrese Pizza SM \$12/LG \$22 (6-8 slices) – pomodoro, mozzarella, sausage, roasted red pepper

Soppressata Pizza SM \$12/LG \$22 (6-8 slices) – pomodoro, Soppressata, jalapenos, chili flake

Funghi Pizza SM \$14/LG \$24 (6-8 slices) – garlic oil, mushrooms, ricotta, fontina

Italian Cured Meats - \$6 per person

Artisanal Cheeses \$5 per person

Combination of Meats and Cheeses \$5.50 per person

Antipasto Platter (meats, cheeses, and other bites) \$6 per person

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## SEATED MULTI COURSE DINNER MENU

3 COURSE - \$40 pp, 4 COURSE - \$45 pp, 5 COURSE - \$50 pp

*(Antipasto course is served family style, guests will choose individually from other courses)*

### ANTIPASTO

**Chef's Antipasti** – a selection of Italian cured meats, artisanal cheeses and other small bites

### PASTA (Choose two)

**Penne alla Bolognese** – traditional meat ragu

**Penne al Pomodoro** – traditional tomato sauce (also available spicy)

**Penne “Alfredo”** – four cheese garlic cream sauce

**Penne al Pesto Stagionale** – seasonal house made pesto (ask for current flavor)

### INSALATA (Choose two)

**Verde** – arugula salad, pickled shallots, Pecorino Toscano, lemon-thyme vinaigrette

**Mista** – mixed greens, tomato, cucumber, onion, balsamic vinaigrette

**Cesare** – romaine, focaccia croutons, Pecorino Romano, white anchovy

### SECONDI (Choose three\*)

**Bistecca** – grass fed beef tenderloin, roasted potatoes, arugula, red wine reduction

**Pollo alla Griglia** – grilled free range chicken, grilled zucchini, crispy polenta

**Maiale** – grilled center cut pork loin, roasted potatoes, arugula, seasonal pesto

**Salmone** – grilled Scottish salmon, sautéed spinach, lemon caper butter

**Pesce Spada** – grilled swordfish, mediterranean spice rub, eggplant caponata

**Pollo alla Parmigiana** – classic chicken parm, pomodoro, local mozzarella, crispy polenta

**Risotto** – seasonal vegetarian risotto\*(can be added as a fourth option for vegetarian guests)

*Any of the pastas can be added as an entrée choice with 3 or 4 course menu*

### DOLCI (Choose two)

**Panna Cotta al Limone** – lemon panna cotta, seasonal fruit compote

**Tortino di Cioccolata** – flourless chocolate cake, whipped cream, cocoa powder

**Tiramisu** – lady fingers, espresso, dark rum, coffee liqueur, whipped mascarpone, chocolate shavings

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## SEATED MULTI COURSE LUNCH MENU

2 COURSE - \$19, 3 COURSE - \$24, 4 COURSE - \$29

*(Antipasto course is served family style, guests will choose individually from other courses)*

### ANTIPASTO

**Chef's Antipasti** – a selection of Italian cured meats, artisanal cheeses and other small bites

### INSALATA (Choose two)

**Verde** – arugula salad, pickled shallots, Pecorino Toscano, house vinaigrette

**Mista** – mixed greens, tomatoes, cucumbers, onion, balsamic vinaigrette

**Cesare** – romaine, focaccia croutons, Pecorino Romano, white anchovy

### SECONDI (Choose four)

**Tagliatelle alla Bolognese** - flat cut pasta, traditional meat sauce

**Spaghetti “Cacio e Pepe”** – butter, brodo, black pepper, Pecorino Romano

**Risotto** – chef's whim, vegetarian

**Pollo alla Milanese** – panko crusted chicken cutlet, roasted potatoes

**Margherita Pizza** – pomodoro, mozzarella, basil *(not available on parties over 30 ppl)*

**Panino** – choice of meatball, chicken parm, or vegetarian *(pick 2)*

### DOLCI (Choose two)

**Panna Cotta al Limone** – lemon panna cotta, seasonal fruit compote

**Tortino di Cioccolata** – flourless chocolate cake, whipped cream, cocoa powder

**Tiramisu** – lady fingers, espresso, dark rum, coffee liqueur, whipped mascarpone, chocolate shavings

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## 3 COURSE BRUNCH - \$29 PER PERSON

**\*\* (all Brunch events require a food and beverage minimum of \$1500 on Saturdays and \$2500 on Sundays as we are not usually open during these hours) \*\***

### 1<sup>ST</sup> COURSE (FAMILY STYLE – choose two)

Insalata Verde

Insalata Mista

Assorted Fruit Platter

Antipasto Platter

Prosciutto and Melon

### 2<sup>ND</sup> COURSE (Choose four)

French Toast – fresh berries, mascarpone

House Breakfast – 2 scrambled eggs, crispy pancetta, home fries, crostini

Steak & Eggs – grilled sliced steak, scrambled eggs, home fries, crostini

Benedetto – crostini, poached eggs, crispy prosciutto, hollandaise, home fries (available vegetarian)

Crespelle – crepes, brown sugar bananas, chocolate, hazelnuts

Frittata – broccoli, roasted red peppers, Capri goat cheese, crostini

Chicken Milanese – breaded chicken cutlet, mixed greens, tomatoes, cucumbers, red onion, Pecorino Toscano, house vinaigrette

### DESSERT (Choose two)

Panna Cotta al Limone – lemon panna cotta, seasonal fruit compote

Tortino di Cioccolata – flourless chocolate cake, whipped cream, cocoa powder

Tiramisu – lady fingers, espresso, dark rum, coffee liqueur, whipped mascarpone, chocolate shavings

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## LUNCH BUFFET

**\$21 per person. Choose 2 apps, 2 entrees, 2 sides, and 2 desserts.**

**Additional appetizers/sides add \$1 per person, additional entrees add \$3 per person,  
additional desserts add \$2 per person**

### APPS

Insalata Verde

Insalata Mista

Beef & Pork Meatballs

Antipasto Platter(meats, cheeses, veggies and crostini)

Aranicini (risotto “fritters”)

Assorted Topped Crostini

### ENTREES

Assorted Pizzas

Italian Grilled Chicken Sandwiches

Prosciutto and Fontina Sandwiches

Chicken (choose grilled, crispy or chicken parm)

Fish (choose grilled swordfish or baked cod)

Pasta (choose Bolognese, Pomodoro, Arrabbiatta, or Alfredo)

Risotto (choose scampi or seasonal vegetable)

**SIDES:** kale, spinach, broccoli rabe, polenta, potatoes (mashed, roasted or fries)

### DESSERT

Torta di Cioccolata – flourless chocolate cake, whipped cream, cocoa powder

OR

Tiramisu – lady fingers, espresso, mascarpone, chocolate shavings

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## BRUNCH BUFFET

**\*\* (all Brunch events require a \$2500 minimum for food and beverage as we are not usually open during these hours) \*\***

**\$25pp choose 2 of each (apps/entrees/sides), \$29pp choose 3 of each, \$34pp choose 4 of each, \$39pp choose 5 of each**

### APPS

Insalata Verde

Insalata Mista

Assorted Fruit Platter or Prosciutto and Melon

Antipasto Platter (meats, cheese, veggies and crostini)

Assorted Muffins

### ENTREES

French Toast

Pancakes

Scrambled Eggs

Frittata

Chicken (grilled, crispy or chicken parm)

Fish

Pasta

Risotto

**SIDES: Bacon, Sausage, Polenta, Potatoes, Roasted Veggies**

**DESSERT – (additional \$3 per person)**

Torta di Cioccolata – flourless chocolate cake, whipped cream, cocoa powder

OR

Tiramisu – lady fingers, espresso, mascarpone, chocolate shavings

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## WINE SELECTION AND BEVERAGE OPTIONS

Open Bar means that guests can choose any liquor, beer, wine, or non-alcoholic beverages which will be billed based on consumption. Cash Bar means guests pay for all alcoholic beverages on their own. While our wine list does change seasonally, we offer these selections throughout the year, although some selections and vintages are subject to change based on availability. Our full bottle list is available at your request, and our wine director will guide you through the process to ensure your event is memorable.

### Reds:

**Angelini Pinot Noir** (Veneto) - **\$32** – A medium bodied Venetian Pinot Noir. Plums, cherries, and a moderately dry finish.

**Tenuta di Cappezana Barco Reale di Carmignano** (Sangiovese/Cabernet S./Canaiolo)(Tuscany) - **\$35** The Barco Reale, or “Royal Property” in Carmignano produces a wonderfully rich Sangiovese based wine, cut with just enough Cabernet to add stronger tannin, dark fruits, and intense aromatics. The addition of a small percentage of Canaiolo, a local varietal, tempers the acidity of Sangiovese making this wine incredibly smooth and appealing.

**Le Monde Cabernet Franc** (Friuli) - **\$35** – Commonly planted throughout Europe, Cabernet Franc produces a wine full of red fruit and warm tannins. The unique climate and soil of Friuli is ideal for this temperate red grape.

**Isole e Olena Chianti Classico** (Tuscany) - **\$55** – A wine that melds the expert hand of tradition with the freshness of modern idea and technique. Rich red berries, soft smooth tannin, violets and white pepper. The occasional wafting oak hints at this wine’s contemporary upbringing.

**Capanna Brunello di Montalcino** (Sangiovese) (Tuscany) - **\$65** – A steady stream of high quality vintages have elevated this wine beyond some of its more well known counterparts. Dark cherries melded with a firm and dry structure to accompany red meats and hearty stews and pastas.

**Nino Negri Sfursat Sforzato di Valtellina** (Nebbiolo) (Lombardy) - **\$90** – Sforzato, much like Amarone, is a wine produced from dried grapes. The drying process intensifies the aromatics of the Nebbiolo grape, gaining a distinct quality unique to the appellation. Scents of rosewater and cherries, long tannins, and just the barest hint of sweetness.



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## Whites:

**Villa Locatelli Sauvignon Blanc** (Friuli) - **\$35** – Fresh and clean sauvignon blanc. Mild hints of grass and grapefruit

**Pietro Nera, "La Novella" Terrazze Retiche di Sondrio Bianco** (Nebbiolo\*) (Lombardy) - **\$45** - White Nebbiolo. Clean and mineral driven wine. Almost ethereal on the tongue, mildly aromatic.

**Le Vigne di Zamo, Colli Orientali Pinot Grigio** (Friuli) - **\$48** – This style of pinot grigio is known as “Ramato” which means copper colored. The slight maceration with the skins gives more character to a varietal that seems to fall short in other applications. Wonderful full body, fresh juicy white fruits, and a hint of tannin complete this unique bottle.

**Donnafugata, "Anthilia"**(Cattarato/Ansonica/Chardonnay/Vigonier) (Sicily)- **\$50** - A well rounded white wine. Seashells, ocean breeze, and sunshine. white flesh fruits, white flowers, and a typical sicilian briny finish.

**Isole e Olena Chardonnay** (Tuscany) -**\$67** – This may be the most astounding, unexpected, and delicious chardonnay I have had the pleasure of enjoying. Crisp and bright acidity, pungent chardonnay aromatics, and a classic Tuscan texture. Originally part of an experiment by wine maker Paolo di Marchi, this wine quickly became a major focus for this forward thinking and outstanding winery.