



**CINQUECENTO  
ROMAN  
500  
TRATTORIA**



# CINQUECENTO

## ROMAN TRATTORIA

CINQUECENTO offers a beautiful private dining space for any type of event or party you're hosting. From corporate functions, family celebrations, luncheons, business dinners, and cocktail parties, we're happy to customize all aspects of your event to make it the most memorable experience possible.

Our private room holds up to 48 people for an intimate sit down dinner and also groups to 75 for a cocktail event. We also have semi-private areas in the main dining room that are perfect for informal baby showers, holiday parties, and cocktail parties and groups up to 36 guests.

For larger events such as receptions, fundraisers or holiday office parties, Cinquecento is also available for full buyouts.

Please contact our Event Coordinator, Christina Altieri Hubbard for additional information, availability, or to arrange a tour of our private dining room at (617) 338-9500 or by emailing [events@cinquecentoboston.com](mailto:events@cinquecentoboston.com)

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At Cinquecento, our Event Coordinator, Christina Altieri Hubbard, will guide you through all aspects of your event and ensure that the night exceeds your expectations seamlessly.

We are happy to organize all your floral and décor requests, transportation arrangements, customized printed menus, place cards and any additional needs. Any additional charges will be quoted for your approval.

**For your convenience, we offer free parking for you and all of your guests in our complimentary lot adjacent to the restaurant. Additional parking lots in use during peak seasonal times.**

### **Private Dining Room Amenities:**

WIFI

Full Presentation Capabilities; 46" LED TV & HDMI

Wireless Microphone

Private Bar and Full Length Screened Windows

Beautiful Light and View of Greenery/Patio

Complimentary Parking & Valet Available

Handicap Accessible

### **Event Hours:**

Sunday - Wednesday Dinner 4:00pm-11:00pm

Thursday - Saturday Dinner 4:00pm-12:00am

Saturday & Sunday Brunch 10:00am-3:00pm

\*Cinquecento is available for weekday luncheon and breakfast events

**Contact: Christina Altieri Hubbard**

**Email: [events@cinquecentoboston.com](mailto:events@cinquecentoboston.com)**

**Phone: 617-338-9500**

**Fax: 617-338-9501**

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### COCKTAIL RECEPTION

#### PASSED HORS D'OEUVRES

Choose 4 for \$15 per person for ½ hour  
or \$25 per person/per hour  
Choose 8 for \$25 per person for ½ hour  
or \$35 per person/ per hour  
(\*\$3 sup per person)



**Grilled Chicken Spiedini with Salsa Verde**  
**Crostini with Marsala Glazed Figs and Gorgonzola**  
**Veal and Prosciutto Polpette with Marsala**  
**Bruschetta with Tomato and Prosciutto**  
**Crispy Polenta with Peppers Agro Dolce**  
**Baby Artichokes Alla Giudua**  
**Roasted Pear Crostini w/Gorgonzola and Truffle Honey**  
**Crostini with Goat Cheese, Beets and Mint**  
**Arancini with Saffron**  
**Salt Cod Fritters with Romesco**  
**Truffle Deviled Egg**  
**Grilled Shrimp Spiedini with Olives and Lemon**  
**Bass Crudo with Chili and Basil**  
**Gorgonzola Stuffed Dates**  
**Roasted Mushrooms with Citrus Parmigiano**  
**Prosciutto Wrapped Asparagus w/Lemon Aioli**  
**Beef Carpaccio with Arugula and Truffle Aioli\*\***  
**Baked Chopped Clams Oreganata\*\***  
**Pancetta Wrapped Scallops\*\***  
**Sicilian Spiced Tuna Tartare w/Capers\*\***

### STATIONARY DISPLAYS

#### Raw Bar

A seasonal assortment of oysters, littleneck clams, shrimp and crab cocktail  
mkt\$ Per Person for ½ hour or mkt\$ Per Person/per hour

#### Salumi Platter

An assortment of Cured Italian meats and baked breads  
\$10 Per Person

#### Cheese Platter

Chef's assortment of imported cheeses and baked breads  
\$12 Per person

#### Antipasti Platter

An assortment of Cured Italian meats, imported cheeses and baked breads  
\$15 Per Person



# CINQUECENTO

## ROMAN TRATTORIA

### 3 COURSE DINNER MENU

Starting at \$60 Per Person

#### FIRST COURSE

(select two)

- Bruschetta con Ricotta e speck** pignoli-currant marmellata  
**Ricotta Fresca** warm ricotta, olive oil & grilled bread  
**Tri Colore** arugula, endive, trevisano, balsamic, gorgonzola dolce  
**Cavolo Nero e Pecorino** Tuscan kale with shaved pecorino, pignoli & lemon  
**Arugula Salad** with lemon oil & parmigiano  
**Seasonal Soup** Chef's seasonal preparation

#### SECOND COURSE

(select three)

- Pollo al Mattone** skillet roasted chicken, rich natural jus, vinegar peppers, spicy rapini  
**Orecchiette con Trevisano e Rapini** grilled trevisano, broccoli rabe, garlic & chili  
**Rigatoni alla Norcia** fennel sausage, cognac cream, basil, pecorino  
**Filetto di Vitello con Cavolo** veal, prosciutto, cabbage fonduta & marsala(\$5 SUP)  
**Sogliola al Cartoccio** sole in parchment, rosemary roasted fennel and saffron braised potatoes  
**Chef's Pasta or Risotto del Giorno**  
**Market Fish** (Chef's Daily Preparation)

<b>Brandt NY Strip</b> \$12 SUP	<b>Veal Sirloin Chop</b> \$12 SUP	<b>Brandt Ribeye</b> \$14 SUP
<b>Kidney Lamb Chops</b> \$10 SUP		<b>Brandt Filet</b> \$16 SUP

served with arugula and roasted potatoes

#### THIRD COURSE

(select two)

- Tiramisu** with mascarpone zabaglione, sweet marsala, espresso  
**Panna Cotta alla Vaniglia** vanilla bean panna cotta with almonds and salted caramel  
**Bittersweet Chocolate Budino** with whipped cream

*\*Suppliment charges are per order. Certain items may be served raw, undercooked or may be cooked to your specifications. Please advise your Event Planner of any allergies. Please note, our menu is based on product availability and may be subject to change.*

# CINQUECENTO

## ROMAN TRATTORIA

### 4 COURSE DINNER MENU

\$70 Per Person

#### FIRST COURSE

(select one)

- Bruschetta con Ricotta e Speck** pignoli-currant marmellata  
**Tri Colore** arugula, endive, trevisano, balsamic, gorgonzola dolce  
**Cavolo Nero e Pecorino** tuscan kale with shaved pecorino, pignoli & lemon  
**Rucola con Funghi** arugula with mushrooms, parmigiano & truffle oil  
**Arugula Salad** with lemon oil & parmigiano  
**Seasonal Soup** Chef's seasonal preparation

#### SECOND COURSE

**Chef's Pasta** or **Risotto**

Chef's selection based on seasonal ingredients

#### THIRD COURSE

(select three)

- Pollo al Mattone** skillet roasted chicken, rich natural jus, vinegar peppers, spicy rapini  
**Orecchiette con Treviso e Rapini** grilled trevisano, broccoli rabe, garlic & chili  
**Rigatoni alla Norcia** fennel sausage, cognac cream, basil, pecorino  
**Filetto di Vitello con Cavolo** veal, prosciutto, cabbage fonduta & marsala (\$5 SUP)  
**Sogliola al Cartoccio** sole in parchment, rosemary roasted fennel and saffron braised potatoes  
**Market Fish** (Chef's Daily Preparation)

**Brandt NY Strip** \$12 SUP  
**Kidney Lamb Chops** \$10 SUP

**Veal Sirloin Chop** \$12 SUP

**Brandt Ribeye** \$14 SUP

**Brandt Filet** \$16 SUP

served with arugula and roasted potatoes

#### FORTH COURSE

(select two)

- Tiramisu** with mascarpone zabaglione, sweet marsala, espresso  
**Panna Cotta di Vaniglia** vanilla bean panna cotta with almonds and salted caramel  
**Bittersweet Chocolate Budino** with whipped cream

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## ROMAN TRATTORIA

### ADDITIONAL COURSES

#### **Formaggio**

Chef's Selection of Cheese  
\$10 per person

#### **Mixed Green Salad**

with parmigiano regiano  
& house vinaigrette  
\$8 per person

#### **Chef's Risotto**

\$10 per person

#### **Salumi**

Chef's Selection  
of cured meat  
\$12 per person

#### **Zuppa**

(Seasonal Soup)  
\$6 per person

#### **Biscotti Assortiti**

Chef's selection  
of assorted cookies  
\$6 per person



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## ROMAN TRATTORIA

### 8 COURSE CHEF TASTING MENU

\$130 per person

Our Chef de Cuisine,  
Justin Winters,  
will create a  
tasting menu  
tailored specifically  
to your group and  
occasion. Allow us  
to deliver a  
truly unique and



memorable experience using  
only the best seasonal ingredients  
and exciting new twists on classic  
Roman cuisine.

Wine pairing \$65 additional per  
person

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### RECEPTION DISPLAY

20 person minimum

#### INSALATA

\$12 per person (select one)

- Mixed Lettuces** with lemon vinaigrette & shaved pecorino cheese
- Classic Caesar Salad** with parmesan dressing & lemon
- Arugula Salad** with roasted mushrooms, parmigiano & truffle essence
- Tricolore** with aged balsamic

#### PASTE

\$18 per person (select two)

- Rigatoni alla Bolognese**
- Orecchiette con Treviso e Rapini**
- Rigatoni alla Norcia** fennel sausage, cognac cream, basil & pecorino

#### RISOTTO

\$16 per person (select one)

- Ai Funghi** with mushrooms, parmigiano reggiano & truffle essence
- Toscana** with fennel sausage, chicken livers & red wine
- Veneziana** with shrimp, calamari & mussels
- Mercato** with market fresh vegetables, white wine & parmigiano reggiano

#### ARROSTO

(Chef's Attendant additional \$100 per station)  
\$32 per person (select two)

- Porchetta**
- Herb Crusted Leg of Lamb**
- Salt Roasted Beef Tenderloin**
- Beef Prime Rib Roast**
- Herb Basted Turkey**

#### CONTORNI

\$7 per person (select two)

- Sautéed Broccoli Rabe with garlic & chili flakes**
- Salt & Herb Roasted Fingerling Potatoes**
- Garlic Braised Escarole**
- Assorted Grilled and Marinated Vegetables**

#### DOLCI

\$7.5 per person

Chef's Selection of Pastries, Mini Cakes and Biscotti

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## ROMAN TRATTORIA

### BRUNCH

Starting at \$20 Per Person

### INCLUDED

**Regular or Decaf Coffee Freshly Squeezed Orange Juice or Grapefruit Juice**

(SELECT FOUR ENTREES)

### COLAZIONE

#### **Lemon Ricotta Crespelle**

crepes with whipped lemon ricotta,  
native honey & bacon

#### **Hazelnut, Chocolate & Cherry Crespelle**

crepes with nutella, black cherries  
and bacon

#### **Pandoro Dolce**

french toast made with Italian  
brioche with whipped mascarpone  
and fig sciropo

### UOVA

#### **Zucchini & Feta Cheese Frittata**

baked omelette with zucchini, oregano  
and feta cheese

#### **Ham & Fontina Frittata**

baked omelette with rosemary ham,  
caramelized onion, roasted pepper,  
fontina

#### **Fried Eggs & Ricotta**

fried eggs with warm ricotta,  
grilled bread and pepperoncino  
marmellata

#### **Steak & Eggs (\$6 sup)**

grilled steak and two eggs, toast and  
pequillo pepper marmellata

#### **Smoked Salmon & Soft Scramble (\$3 sup)**

soft scrambled eggs with smoked  
salmon, crème fraiche, grilled green  
onion & toast

### INSALATE E PANE

#### **Tuscan Kale Salad with Chicken**

toasted farro with  
grilled chicken, kale,  
and sharp pecorino romano

#### **Panino Italiano**

pressed Italian sandwich with salami,  
prosciutto, mortadella  
and hot peppers

#### **Rosemary Ham & Cheese**

pressed panino with rosemary ham,  
fontina cheese & honey walnut pesto

#### **Crispy Veal Milanese Salad (\$5 sup)**

with arugula, tiny tomatoes,  
parmigiano & lemon

### PASTE

#### **Rigatoni alla Carbonara (\$5 sup)**

house made pancetta,  
pecorino romano

#### **Orecchiette con Treviso e Rapini (\$5 sup)**

grilled trevisano, broccoli rabe,  
garlic and chili

#### **Rigatoni alla Bolognese (\$7 sup)**

veal, pork, pancetta,  
and parmigiano

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### ADDITIONAL SIDES AND STARTERS

#### **Fresh Fruit Platter (\$15 Platter)**

Chef's selection of seasonal fruits (serves 8)

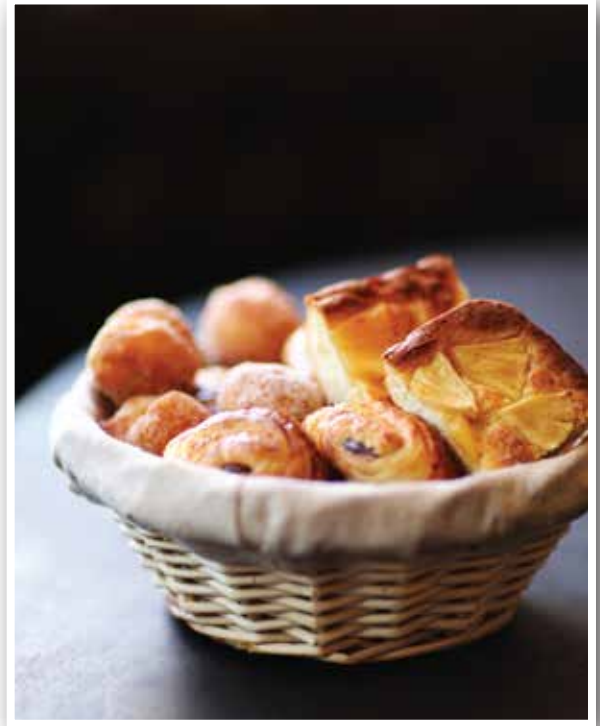
#### **Pastry Basket (\$15 Per Basket)**

(serves 8)

A selection of Cornetti, Ricotta Fritter, Stone Fruit Focaccia, Sugar Doughnuts and Gianduja Brioche Buns

#### **Fruit & Yogurt (\$9 Per Person)**

Sheep's milk yogurt with berries and granola



### DOLCI

#### **\$7.50 Per Person**

(Please Select Two)

**Tiramisu** mascarpone zabaglione, sweet marsala and espresso

**Panna Cotta di Vaniglia** vanilla bean panna cotta with almonds and salted caramel

**Bittersweet Chocolate Budino** with whipped cream



### ADDITIONAL BRUNCH BEVERAGES

#### **Caffé (\$4 Per Person)**

Choice of an Espresso, Cappucino or Caffé Latte

#### **Bottled Water (\$6.95 Per Bottle)**

Tablesides San Pelligrino or Aqua Panna

**Bellini** white peach puree and prosecco \$9.25

**Mimosa** freshly squeezed orange and prosecco \$10

**Bloody Mary** signature bloody mary mix, olives, pepperoncini, vodka \$9.5

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