

# Tagliata

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PRIVATE DINING



## THE AUTHENTIC TASTE OF TUSCANY.

In July 2017, the Atlas Restaurant Group opened Tagliata in Baltimore's Harbor East neighborhood. Tagliata is an Italian Chophouse that boasts an impressive menu featuring hand-cut steaks, fresh hand-rolled pastas, house-cured charcuterie and a bounty of fresh seafood. Tagliata also offers the largest wine list in Baltimore with an array of bottles from around the world and a strong focus on wines of Italy.



Executive Chef Partner Julian Marucci has created an incredible menu highlighted by a dozen selections of handmade pasta. Chef Julian has house-cured meats at Baltimore County's Cunningham Farms for Tagliata's charcuterie program.



In the piano lounge & bar section, guests can listen to live music being performed nightly on our 1926 Steinway piano, while enjoying a selection from Baltimore's largest wine list. Tagliata also features a beautiful outdoor courtyard adorned with strung lights, marble tables and comfortable couches. The courtyard also has a separate outdoor bar for guests.



*Tagliata*






## THE ATRIUM

Tagliata's private dining atrium offers an urban chic look with its exposed brick walls and warm string lights that makes you feel like you're dining al fresco. The Atrium offers premium privacy for all occasions, and serves as a memorable space for celebratory events.

 Standard Guest Capacity: 20 Seated

 Plasma Screen TV

 Computer compatibility with sound

### FOOD & BEVERAGE MINIMUMS

*(Exclusive of tax and gratuity)*

\$2,000++ (Sunday–Wednesday)

\$2,500++ (Thursday–Saturday)

\$500++ (Lunch)





## THE LOFT

Tagliata's Loft mirrors our Atrium with its exposed brick walls and warm string lights. The Loft area is an elevated space offset by curtains. It offers a private setting for smaller parties of all occasions.

 Standard Guest Capacity: 14 Seated

 Plasma Screen TV

 Computer compatibility with sound

### FOOD & BEVERAGE MINIMUMS

*(Exclusive of tax and gratuity)*

\$1,000++ (Sunday–Wednesday)

\$1,500++ (Thursday–Saturday)

\$500++ (Lunch)





## PIANO LOUNGE

This semi-exclusive space offers a lively, intimate setting for smaller seated events offering ceiling-height curtains for additional privacy.

 Standard Guest Capacity: 16 Seated

### FOOD & BEVERAGE MINIMUMS *(Exclusive of tax and gratuity)*

\$1,000<sup>++</sup> (Sunday–Wednesday)

\$1,500<sup>++</sup> (Thursday–Saturday)

\$500<sup>++</sup> (Lunch)





## LOUNGE

For semi-private events, the piano lounge is a fun and energetic option for happy hours and cocktail parties furnished with couches, flowing curtains, and grand Tuscan chandelier.

 50 Standing

### FOOD & BEVERAGE MINIMUMS

*(Exclusive of tax and gratuity)*

\$4,000<sup>++</sup> - Sunday-Wednesday

Thursday-Friday - pricing subject to seasonality


Saturdays not available





## WINE CELLAR

Our Wine Cellar offers the largest wine list in Baltimore with an array of bottles from around the world and a strong focus on the wines of Italy. This unique experience consists of a one hour tasting built by our sommelier, with a progression of wines from our Wine Cellar.

 4-12 Guests

### FOOD & BEVERAGE MINIMUMS

*(Exclusive of tax and gratuity)*

\$150<sup>++</sup> (Sunday–Thursday)

Friday– Saturday Requires Special Approval

### INCLUDES

6 - 2oz pours Per Person


Charcuterie & Cheese





## THE GROTTA

Located on the upper level of the restaurant, The Grotto offers an exclusive dining experience in a fully private setting. With its expansive space flooded with natural light, it provides an inviting ambiance for seated lunches and dinners alike. Additionally, guests have the option to enjoy the convenience of a satellite bar, further enhancing their experience in this exceptional dining space.

 Standard Guest Capacity:  
64 Seated | 70 Cocktail

 TV Access

 Computer compatibility with sound

### FOOD & BEVERAGE MINIMUMS

*(Exclusive of tax and gratuity)*

\$3,500<sup>++</sup> (Sunday–Wednesday)

\$4,500<sup>++</sup> (Thursday)

\$6,000<sup>++</sup> (Friday & Saturday)





# DINNER PACKAGES

AVAILABLE AFTER 4:00 PM





# ABRUZZO PACKAGE

\$105.00++  
PER PERSON

## SHARED APPETIZERS

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### **Polpette**

classic Tagliata meatballs, tomato sauce,  
whipped ricotta, basil

### **Caesar Salad**

parmigiano-reggiano, sourdough,  
black garlic-caesar dressing

### **House Cured Charcuterie**

chef's selection of salumi, giardiniera

## SHARED PASTA

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### **Rigatoni Alla Vodka**

tomato cream sauce, finished with vodka,  
parmigiano

### **Veal Bolognese**

tagliatelle pasta, traditional veal ragu,  
parmigiano

## CHOICE ENTRÉE

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### **Chicken Marsala**

mushroom misti, marsala wine sauce

### **Pan Roasted Salmon**

chef's seasonal preparation

### **Chicken Parmigiana**

san marzano tomato sauce, house made  
mozzarella

### **Beef Tenderloin (+\$30/PP)**

broccolini, porcini jus

## PASTRY

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### **Tiramisu**

### **Lemon Olive Oil Cake**

*Menu & dietary substitutions are available upon request and may incur an additional charge.*







# TUSCANY PACKAGE

\$145.00++  
PER PERSON

## SHARED APPETIZERS

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### Polpette

classic Tagliata meatballs, tomato sauce,  
whipped ricotta, basil

### House Cured Charcuterie & Cheese

chef's selection of salumi & cheese,  
giardiniera

### Caesar Salad

parmigiano-reggiano, sourdough,  
black garlic-caesar dressing

### Seasonal Crudo

chef's seasonal crudo

## SHARED PASTA

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### Squid Ink Pasta

blue crab, sea urchin cream sauce, chili,  
basil, breadcrumbs

### Funghi

tagliatelle pasta, caramelized mushrooms,  
thyme, parmigiano

## CHOICE ENTRÉE

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### Pan Roasted Salmon

chef's seasonal preparation

### Chicken Marsala

mushroom misti, marsala wine sauce

### Chicken Parmigiana

san marzano tomato sauce, house made  
mozzarella

### Beef Tenderloin

broccolini, porcini jus

## PASTRY

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### Tiramisu

### Lemon Olive Oil Cake

*Menu & dietary substitutions are available upon request and may incur an additional charge.*







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# LUNCH PACKAGES

AVAILABLE DURING LUNCH SERVICE



# VENETO PACKAGE

\$45.00++

PER PERSON

## SHARED APPETIZERS

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*Please select three*

### Polpette

classic Tagliata meatballs, tomato sauce, whipped ricotta, basil

### Seasonal Bruschetta

chef's selection of fresh, seasonal ingredients over toasted bread

### Caesar Salad

parmigiano-reggiano, sourdough, black garlic-caesar dressing

### Calamari

fregola sardo, olives, capers, pine nuts, golden raisins, calabrian chili

## CHOICE ENTRÉE

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### Rigatoni

tomato-cream sauce, finished with vodka, parmigiano

### Bolognese

tagliatelle pasta, traditional veal ragu, parmigiano

### Tagliata Burger

dry aged angus beef, balsamic caramelized onions, bacon, gorgonzola, black garlic porcini mostarda, french fries

### Chicken Parmigiana

san marzano tomato sauce, house made mozzarella

*Menu & dietary substitutions are available upon request and may incur an additional charge.*







# LOMBARDY PACKAGE

**\$65.00++**  
PER PERSON

## APPETIZERS

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### **Polpette**

classic Tagliata meatballs, tomato sauce, whipped ricotta, basil

### **Seasonal Bruschetta**

chef's selection of fresh, seasonal ingredients over toasted bread

### **Calamari**

fregola sarda, olives, capers, pine nuts, golden raisins, calabrian chili

### **House Cured Charcuterie**

chef's selection of salumi, giardiniera

## CHOICE ENTRÉE

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### **Rigatoni alla Vodka**

tomato-cream sauce finished with vodka, parmigiano

### **Chicken Parmigiana**

san marzano tomato sauce, house made mozzarella

### **Caesar Salad with Salmon**

parmigiano-reggiano, sourdough, black garlic-caesar dressing, seasonal preparation

### **Veal Chop Milanese (+\$20)**

baby arugula, cucumbers, shaved fennel, radishes, balsamico

## PASTRY

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### **Tiramisu**

mascarpone mousse, lady finger spongecake, chocolate bar, cocoa powder





# GROTTO PACKAGES

AVAILABLE IN THE GROTTA SPACE





# THE GROTTO LUNCH

\$60++ PER PERSON

## SHARED APPETIZERS

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### **Polpette**

classic Tagliata meatballs, tomato sauce,  
whipped ricotta, basil

### **Caesar Salad**

parmigiano-reggiano, sourdough,  
black garlic-caesar dressing

### **Seasonal Bruschetta**

seasonal preparation

## SHARED ENTRÉE

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### **Rigatoni Alla Vodka**

tomato cream sauce, finished with vodka,  
parmigiano

### **Chicken Parmigiana**

san marzano tomato sauce, house made  
mozzarella

### **Bolognese**

tagliatelle pasta, traditional ragu, parmigiano

## SHARED PASTRY

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### **Tiramisu**

### **Olive Oil Cake**

*Menu & dietary substitutions are available upon request and may incur an additional charge.*





# THE GROTTO LA LUCE DINNER

\$100++ PER PERSON

## SHARED APPETIZERS

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### **Polpette**

classic Tagliata meatballs, tomato sauce,  
whipped ricotta, basil

### **Caesar Salad**

parmigiano-reggiano, sourdough,  
black garlic-caesar dressing

### **Smoked Salmon Bruschetta**

crème fraîche, dill, capers, pickled shallot

## SHARED PASTA

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### **Rigatoni Alla Vodka**

tomato cream sauce, finished with vodka,  
parmigiano

### **Bolognese**

tagliatelle pasta, traditional ragu, parmigiano

## SHARED ENTRÉE

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### **Chicken Parmigiana**

san marzano tomato sauce, house made  
mozzarella

### **Pan Roasted Salmon**

king salmon, sicilian salmoriglio

## SHARED SIDES

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### **Broccolini**

chili, garlic, lemon

### **Polenta**

creamy polenta, parmigiano

## SHARED PASTRY

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### **Tiramisu**

### **Lemon Olive Oil Cake**

*Menu & dietary substitutions are available upon request and may incur an additional charge.*







# THE GROTTO DE SOLE DINNER

\$145++ PER PERSON

## SHARED APPETIZERS

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### Polpette

classic Tagliata meatballs, tomato sauce,  
whipped ricotta, basil

### Calamari

fregola sarda, olives, capers, pine nuts,  
golden raisins, calabrian chili

### Arugula Salad

seasonal selection

## SHARED PASTA

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### Squid Ink Campanelle

fresh blue crab, uni cream, chili, basil,  
breadcrumbs

### Funghi

tagliatelle pasta, caramelized mushrooms,  
thyme, parmigiano

## SHARED ENTRÉE

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### Acqua Pazza

fluke & shrimp, lobster tomato broth, basil

### Dry Aged New York Strip

14oz heritage prime beef dry aged for 45 days

## SHARED SIDES

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### Broccolini

chili, garlic, lemon

### Polenta

creamy polenta, parmigiano

## SHARED PASTRY

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### Tiramisu

### Lemon Olive Oil Cake

*Menu & dietary substitutions are available upon request and may incur an additional charge.*





# COCKTAIL STYLE MENUS

AVAILABLE IN THE LOUNGE AND THE GROTTA





# COCKTAIL STYLE

## STATIONED APPETIZERS \$65++ PER PERSON

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### **Polpette**

classic Tagliata meatballs, tomato sauce,  
whipped ricotta, basil

### **Caesar Salad**

parmigiano-reggiano, sourdough,  
black garlic-caesar dressing

### **Charcuterie and Cheese**

served with housemade giardiniera

### **Seasonal Bruschetta**

seasonal preparation

### **Tuscan Fried Chicken**

artichokes, lemon, garlic aioli

## BUFFET STYLE ENTRÉES \$85++ PER PERSON

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### **Rigatoni alla Vodka**

tomato-cream sauce finished with vodka,  
parmigiano

### **Chicken Parmigiana**

san marzano tomato sauce, house made  
mozzarella

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### **ADD ON:**

**Prime Rib Carving Station (+125 PER PERSON)**

## BEVERAGE SERVICE

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At Tagliata, we have Baltimore's largest wine list that has been crafted by our sommelier. We pride ourselves in the unique selections from across the globe, with a special focus on the wines of Italy. Please inquire about viewing our wine list and selecting something special for your party.

Please allow 7 business days for any selection and note some wines have limited availability.

**All private dining packages include soft drinks, hot tea & coffee service.  
Beer, wine & cocktails are billed by consumption.**

## RESTAURANT POLICIES: PRIVATE FUNCTIONS

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All events hosted on property incur a 20% service/gratuitty charge, a 2% Administrative Fee, 6% Maryland Sales Tax for Food and gratuity/service/admin charge, and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.
- Cancellation must be received 10 business days (Mon–Fri) prior to the date of your scheduled event. Cancellations due to inclement weather, requires 48 hours notice.
- Tagliata is not responsible for any lost or stolen personal property.
- Additional food & beverage may not be ordered in lieu of room charge or to meet the contracted food & beverage minimum.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

## CONTACT

To book your event or inquire for more information, please contact:

**Nicole Manning**

*Private Dining Manager*

Nicole.Manning@AtlasRestaurantGroup.com

*Tagliata*