

Tagliata
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++ (Sunday–Wednesday)

\$1,500++ (Thursday–Saturday)

\$500++ (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⁺⁺ - 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⁺⁺ (Sunday–Thursday)

Friday- Saturday Requires Special Approval

INCLUDES


6 - 2oz pours Per Person

Charcuterie & Cheese



THE GROTTTO

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⁺⁺ (Sunday–Wednesday)

\$4,500⁺⁺ (Thursday)

\$6,000⁺⁺ (Friday & Saturday)



DINNER PACKAGES

AVAILABLE AFTER 4:00 PM



ABRUZZO PACKAGE

\$105.00++
PER PERSON

SHARED APPETIZERS

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

Rigatoni Alla Vodka

tomato cream sauce, finished with vodka, parmigiano

Veal Bolognese

tagliatelle pasta, traditional veal ragu, parmigiano

CHOICE ENTRÉE

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

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

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

Squid Ink Pasta

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

Funghi

tagliatelle pasta, caramelized mushrooms, thyme, parmigiano

CHOICE ENTRÉE

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

Tiramisu

Lemon Olive Oil Cake

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





Tragliat

LUNCH PACKAGES

AVAILABLE DURING LUNCH SERVICE



VENETO PACKAGE

\$45.00++
PER PERSON

SHARED APPETIZERS

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

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

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

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

Tiramisu

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





GROTTO PACKAGES

AVAILABLE IN THE GROTTTO SPACE



THE GROTTO LUNCH

\$60++ PER PERSON

SHARED APPETIZERS

Polpette

classic Tagliata meatballs, tomato sauce, whipped ricotta, basil

Caesar Salad

parmigiano-reggiano, sourdough, black garlic-caesar dressing

Seasonal Bruschetta

seasonal preparation

SHARED ENTRÉE

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

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

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

Rigatoni Alla Vodka

tomato cream sauce, finished with vodka, parmigiano

Bolognese

tagliatelle pasta, traditional ragu, parmigiano

SHARED ENTRÉE

Chicken Parmigiana

san marzano tomato sauce, house made mozzarella

Pan Roasted Salmon

king salmon, sicilian salmoriglio

SHARED SIDES

Broccolini

chili, garlic, lemon

Polenta

creamy polenta, parmigiano

SHARED PASTRY

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

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

Squid Ink Campanelle

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

Funghi

tagliatelle pasta, caramelized mushrooms, thyme, parmigiano

SHARED ENTRÉE

Acqua Pazza

flake & shrimp, lobster tomato broth, basil

Dry Aged New York Strip

14oz heritage prime beef dry aged for 45 days

SHARED SIDES

Broccolini

chili, garlic, lemon

Polenta

creamy polenta, parmigiano

SHARED PASTRY

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 GROTTO



COCKTAIL STYLE

STATIONED APPETIZERS \$65++ PER PERSON

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

Rigatoni alla Vodka

tomato-cream sauce finished with vodka, parmigiano

Chicken Parmigiana

san marzano tomato sauce, house made mozzarella

ADD ON:

Prime Rib Carving Station (+125 PER PERSON)



BEVERAGE SERVICE

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

All events hosted on property incur a 20% service/gratuity 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:

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Private Dining Manager

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