

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. In addition to pasta, Tagliata has a large selection of steaks and chops that are hand-cut by Pat LaFrieda in New York City. 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 business lunches, dinners, and presentations, and serves as a memorable space for celebratory events.

 22 Seated | 40 Standing

 Big Screen TV

 Computer compatibility with sound

FOOD & BEVERAGE MINIMUMS


(Exclusive of tax and gratuity)

\$2,000⁺⁺ (Sunday–Wednesday)

\$2,500⁺⁺ (Thursday–Saturday)

PIANO LOUNGE

This semi-exclusive space offers a lively, intimate setting for smaller seated events.

 16 Seated

FOOD & BEVERAGE MINIMUMS


(Exclusive of tax and gratuity)

\$1,000⁺⁺ (Sunday–Wednesday)

\$1,500⁺⁺ (Thursday–Saturday)

PRIVATE DINING ROOM

Tagliata's private dining room resides in the upper level of the restaurant and best accommodates seated luncheons and dinners for events with larger parties.

 32 Seated

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$3,500⁺⁺ (Sunday–Wednesday)

\$4,500⁺⁺ (Thursday)

\$6,000⁺⁺ (Friday)

(Saturdays not available)

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)

\$3,500⁺⁺ (Sunday–Wednesday)

\$6,500⁺⁺ (Thursday–Friday)

(Saturdays not available)



DINNER PACKAGES

AVAILABLE AFTER 4:00 PM



SARDINIA PACKAGE

\$75.00++
PER PERSON

SHARED APPETIZERS

Please select three

Polpetti

classic Tagliata meatballs, tomato sauce, whipped ricotta, basil

Caesar Salad

romaine hearts, parmigiano-reggiano, sourdough, black garlic-caesar dressing

Tuscan Fried Chicken

artichokes, lemon, garlic aioli

Rigatoni Alla Vodka

tomato cream sauce, finished with vodka, parmigiano

CHOICE ENTRÉE

Eggplant Parmigiana

eggplant, san marzano tomato sauce, housemade mozzarella

Chicken Parmigiana

house made bread crumbs, san marzano tomato sauce, house made mozzarella

Pan Roasted Ora King Salmon

farro verde, peas, asparagus, zucchini, basil-mint pesto

PASTRY

Chocolate Fudge Cake

cocoa nib crumble, smoked sea salt, anisette gelato





ABRUZZO PACKAGE

\$95.00++
PER PERSON

SHARED APPETIZERS

Polpetti

classic Tagliata meatballs, tomato sauce, whipped ricotta, basil

Caesar Salad

romaine hearts, 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

Veal Saltimbocca

prosciutto, sage, white wine garlic sauce

Branzino

fregola sarda, rapini, chili, olive

Chicken Parmigiana

house made bread crumbs, san marzano tomato sauce, house made mozzarella

Beef Tenderloin (+\$20/PP)

roasted fingerling potato, sautéed swiss chard, porcini jus

PASTRY

Chocolate Fudge Cake

cocoa nib crumble, smoked sea salt, anisette gelato



TUSCANY PACKAGE

\$135.00++
PER PERSON

SHARED APPETIZERS

Polpetti

classic Tagliata meatballs, tomato sauce, whipped ricotta, basil

House Cured Charcuterie & Cheese

chef's selection of salumi & cheese, giardiniera

Caesar Salad

romaine hearts, parmigiano-reggiano, sourdough, black garlic-caesar dressing

Ora King Salmon Tartare

avocado, black rice chips, calabrian chili oil, oregano, lime

SHARED PASTA

Squid Ink Pasta

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

Lobster Fra Diavlo

spaghetti, spicy tomato sauce, brandy, basil

CHOICE ENTRÉE

Pan Roasted Ora King Salmon

farro verde, peas, asparagus, zucchini, basil-mint pesto

Veal Chop Milanese

arugula, lemon, radish

Chicken Parmigiana

house made bread crumbs, san marzano tomato sauce, house made mozzarella

Beef Tenderloin

roasted fingerling potato, sautéed swiss chard, porcini jus

PASTRY

Chocolate Fudge Cake

cocoa nib crumble, smoked sea salt, anisette gelato

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





LUNCH PACKAGES

AVAILABLE DURING LUNCH SERVICE



VENETO PACKAGE

\$35.00++
PER PERSON

SHARED APPETIZERS

Please select three

Polpetti

classic Tagliata meatballs, tomato sauce, whipped ricotta, basil

Seasonal Bruschetta

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

Caesar Salad

romaine hearts, parmigiano-reggiano, sourdough, black garlic-caesar dressing

Calamari

fregola sarda, olives, capers, pinenuts, golden raisins

Tuscan Fried Chicken

artichokes, lemon, garlic aioli

CHOICE ENTRÉE

Rigatoni

tomato-cream sauce, finished with vodka, parmigiano

Bolognese

tagliatelle pasta, traditional veal ragu, parmigiano

Tagliata Burger

dry aged angus beef burger, roasted garlic aioli, fontina cheese, LTO, french fries

Chicken Parmigiana

house made bread crumbs, san marzano tomato sauce, house made mozzarella

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





LOMBARDY PACKAGE

\$45.00++
PER PERSON

APPETIZERS

Please select four

Polpetti

classic Tagliata meatballs, tomato sauce, whipped ricotta, basil

Seasonal Bruschetta

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

Arugula Salad

blueberries, frisée, ricotta salata, blackberry whiskey vinaigrette

House Cured Charcuterie

chef's selection of salumi, giardiniera

Tuscan Fried Chicken

artichokes, lemon, garlic aioli

CHOICE ENTRÉE

Squid Ink Campanelle

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

Chicken Parmigiana

house made bread crumbs, san marzano tomato sauce, house made mozzarella

Caesar Salad with Salmon

romaine hearts, parmigiano-reggiano, sourdough, black garlic-caesar dressing

Veal Saltimbocca

prosciutto, sage, white wine garlic sauce

PASTRY

Chocolate Fudge Cake

cocoa nib crumble, smoked sea salt, anisette gelato



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



LOUNGE PACKAGE

STATIONED & PASSED APPETIZERS



CALABRIA PACKAGE

\$50.00++
PER PERSON

STATIONED APPETIZERS

House Cured Charcuterie

chef's selection of salumi, giardiniera

Olive Misti

taggiasca, castelvetrano, arbequina

Cheese Assortment

chef's selection of cheeses

PASSED APPETIZERS

Tuscan Fried Chicken

Seasonal Bruschetta

Fish Crudo Spoons

Polpetti



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

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 parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and a 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.
- 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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