



ENOTECA
CINGHIALE
OSTERIA



PRIVATE DINING & SPECIAL EVENTS

822 LANCASTER STREET | BALTIMORE, MD 21202 | 410-547-8282 | CGENO.COM



TONY FOREMAN



JAMES LEWANDOWSKI

CINGHIALE (ching-GYAH-lay) - “Wild Boar” in Italian - celebrates the richness and style of the Italian table. The restaurant is designed as a gathering place; the center of downtown where everyone meets for both business and social occasions.

Inspired by the energy of the late 1950's and early 1960's in chic Italian cities like Milano and Bologna, Cinghiale boasts a lively urban bustle in the Enoteca (Wine Bar), and a comfortable elegance in the formal Osteria (Dining Room).

THE CONCEPT

The concept and origin of Cinghiale's menu is the inspiration of Tony Foreman. Tony saw a unique opportunity to build a kitchen that creates honest, modern, and correct regional cooking from Northern and Central Italy. The menu has become the personal expression of Chef James Lewandowski through study and extensive travels to Italy.

Tony Foreman began development of the cellar more than a year before Cinghiale opened its doors in 2007. The list is a diverse collection of over 600 labels from Northern, Central and Southern Italy, and was created to allow guests to have a pleasurable and quality wine experience at any price point. From enthusiast to oenophile, Cinghiale offers a wine to suit every palate. Lindsay Willey, the company Chief Sommelier, will be available to recommend wine to pair with your menu.

EVENTS

Hosting a large corporate function or personal celebration? Cinghiale is available for full restaurant buyouts, up to 250 guests. Your group would have exclusive access to the entirety of the property from a cocktail reception in the Enoteca to seating throughout the restaurant.



PATRIZIO

The Patrizio can accommodate up to 16 guests for cocktail hour & dinner OR up to 26 guests for a seated dinner. Guests are seated at one table, built according to party size.

A row of tall windows and French doors overlook the Harbor East waterfront.



TOMMASO

The Tommaso can accommodate up to 28 guests for cocktail hour & dinner OR up to 42 guests for a seated dinner. Guests are seated at round tables, up to 7 guests per table.

The beautiful dark wood interior provides a rich backdrop to any evening and occasion.



GALLERIA

The Galleria can accommodate up to 56 guests for cocktail hour & dinner OR up to 72 guests for a seated dinner. Guests are seated at round tables, up to 7 guests per table.

The Galleria is the Patrizio and the Tommaso rooms combined.

MENU

Chef Lewandowski's seasonal menu showcases a knowledge and respect for classic Italian recipes combined with a talent and creative spark for modern Italian cooking. The kitchen creates honest, modern, and correct regional cooking from Northern and Central Italy.

BEVERAGE

Beverage service is pay per consumption. Our Sommelier will assist in advance with selecting wine for your event, based on your preferred budget, stylistic preferences, and the final menu selection. You will determine if cocktails are offered, along with beer and wine or beer & wine only.



PARKING

Cinghiale offers complimentary valet parking, up to 20 cars. Parking for restaurant buyouts are by request. Please inquire with the Private Dining Manager for further details.

PRICING

Pricing to reserve is based on a food and beverage (F&B) spending minimum. This is the guaranteed amount that you would be contracted to spend in food and beverage, to secure the reservation. This is exclusive of tax and gratuity. Rates are based on day of week & time of year. Please inquire with the Private Dining Manager for more information.

CONTACT

For all private events at Cinghiale, contact

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