

DA VINCI *Bistro*

WINE DINNER

June 20th | 6pm | \$89pp

ANTIPASTO MISTO TOSCANO

Grilled crostini, bresaola, pecorino toscano, prosciutto san daniele, candied pecans

Querceto Chianti Classico DOCG

INSALATA DI FUNGHI

Pan seared morel mushrooms, rucola, reduced balsamic vinegar, gorgonzola sauce, shaved summer black truffles

Querceto Chianti Classico Riserva DOCG

GNOCCHI AL RAGU'

Home made potato dumplings, southern tuscan style bolognese, beef chunks simmered in san marzano tomatoes sauce and chianti riserva, pecorino toscano

**Querceto Chianti Classico Gran Selezione
'Il Picchio' DOCG**

COSTOLETTE DI AGNELLO

Grilled lamb chops, sauteed broccoli rabe, rosemary & rosso di montalcino and juniper berry reduction

Querceto 'Il Sole Di Alessandro' Toscana IGT

PEPPINO'S BISCOTTI

2 Types of biscotti, classic almond and fennel seeds biscotti, and pistacchio and thyme biscotti

Querceto Vin Santo Del Chianti Classico DOC

FEATURED WINES

Querceto Chianti Classico DOCG
glass \$9.00 | bottle \$34.00

Querceto Chianti Classico Riserva DOCG
bottle \$50.00



Ciro Pirone, Director of Italian Wines for Horizon Beverage Company, is a graduate of the Istituto Alberghiero (Hotel and Restaurant Management school) of Salerno, Italy and a Certified Italian Wine Specialist by the NASA (North American Sommelier Association affiliated with the Italian Sommelier Association). Traveling and working in Italy, England and the US,

Ciro developed an incredible passion for wine, food and culture. After all, growing up in Italy, wine was always a very important part of his family's lifestyle and traditions.

In 1999, Ciro moved to the US permanently. He landed in Boston, where he continued his wine studies at **Boston University**, the **International Sommelier Guild**, the London-based Wine & Spirits Educational Trust (WSET), as well as he completed and passed with Honors the Italian Wine Specialist Certification by the **North American Sommelier Association** (part of the worldwide recognized Italian Sommelier Association). In June of 2017 he completed the **Vinality Wine Academy** and received the prestigious Vinality Wine Ambassador certification.

In 2007, Ciro accepted the position of Italian Wine Specialist for Horizon Beverage. After successful growth at HBC, Ciro accepted on a new challenge as the US Brand Manager for the Arnaldo Caprai Winery of Montefalco (Umbria), the top producer of worldwide recognized Sagrantino di Montefalco. In June 2011, Ciro returned to Horizon Beverage with a new position of Director of Italian Wines in support of their expanding presence in the New England marketplace. Ciro is happy to share his passion for Italian wine and culture in an effort to give the American wine consumer a better understanding and appreciation for Italian wine!