

DA VINCI *Bistro*

ANTIPASTO

Gala Apples Salad

Julian Farms apples served carpaccio style and served with spicy Gorgonzola and a honey fig balsamic reduction.

2018 Falanghina Versacrum IGT

PRIMO

Crabmeat Ravioli

Sautéed in a Prosecco, English peas and Manilla clams creamy sauce.

2018 Lacryma Christi DOC White

SECONDO

Calamari Ripeni

Stuffed calamari, with shrimp, celery, carrots, bread crumbs, English peas and fresh herbs. Served with our signature pomodoro e basilico sauce.

2018 Lacryma Christi DOC Red

TERZO

Lamb Chops

Served with roasted Idaho potatoes and sautéed asparagus. Finished with a rosemary, red wine & balsamic reduction.

2014 Aglianico Don Paolo IGT

DOLCE

Zeppole Siciliane

Stuffed with crème Fraiche and finished with carmel & apple sauce.

2016 Moscato di Baselice IGT

Sorrentino

VESUVIO

5-Course Wine Dinner

Da Vinci Bistro

457 Boston Post Road, Sudbury, MA 01776

Thursday, November 14, 2019

6:30pm

\$95/person

*Save the date! Join us for a night you won't forget:
A 5-course culinary journey expertly paired with wines from
Sorrentino Winery presented by the brand ambassador:
an inimitable and passionate guest
Master Sommelier Gabriele Massa .*

*You will be able to chat firsthand with one of the most
talented and charismatic sommelier's in world.*

RSVP

Space is limited and by RSVP only.

Please email info@davincibistro.com to reserve your spot.

