

DA VINCI *Bistro*

ANTIPASTO

Three Way Carciofi

Carciofi sott'aceto, Carciofi crudi al limone, Carciofi alla guidea,
Apple crisp lettuce, Caprino cheese.

Chiarlo Gavi 'Le Marne' Docg

PRIMO

Beef Carpaccio

Fried capers, Lemon, Shaved Parmigiano, Micro Celery

Chiarlo 'I Cipressi di La Court' Nizza Docg

SECONDO

Veal Cheek Tortelloni

Ricotta, Pecorino, Parmigiano

Barbaresco demi glaze & juniper berry reduction

Chiarlo Barbaresco 'Reyna' Docg

TERZO

Beef Short Ribs

Cauliflower & white bean Gorgonzola polenta,
Broccoli rabe, Barolo lemongrass & rosemary sauce

Chiarlo Barolo 'Tortoniano' Docg

DOLCE

Peach Crostata

Housemade vanilla gelato

Chiarlo Moscato d'Asti 'Nivole' Docg

"Chef Peppino"

5-Course Wine Dinner

Da Vinci Bistro

457 Boston Post Road, Sudbury, MA 01776

Wednesday, October 2, 2019

6:00 - 8:30pm

\$89/person

*Save the date! Join us for a night you won't forget:
A 5-course culinary journey expertly paired with some of the
best Italian wines from one of Piedmont's most famous
producers: Michele Chiarlo. Presented by Horizon Distributors
inimitable and passionate wine educator **Ciro Pirone**.*

*You will be able to chat firsthand with one of the most
talented and knowledgeable Italian wine experts in Greater Boston.*

RSVP

Space is limited and by RSVP only.

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

