



DA VINCI *Bistro*

❧ *Primi* ❧

Tasting Platter

Fried Green Tomato

Served on top of tartar sauce and finished with micro arugula.

Tuna Tartare

With avocado, cucumber & red onion medley.

Lover's Salad

Artichokes, Fennel and blood orange tossed with citrus vinaigrette.

❧ *Secondi* ❧

Heart Shaped Ravioli

Stuffed with duck leg confit, Asiago cheese, and green apples.

Finished in a Marsala wine pink cream sauce.

Portafoglio di Pollo

Pan seared chicken breast stuffed with Fontina and Prosciutto.

Served with baby potatoes and carrots in a white wine & sage sauce.

Beef Tenderloin

Grilled and served with roasted potato chips and sautéed spinach.

Finished with a creamy peppercorn sauce.

Atlantic Swordfish

Grilled and served with a quinoa & English peas cake.

Finished with a Pomodorini and olive confit.

***Rack of Lamb**

Encrusted with sun dried tomatoes infused Panko and grilled.

Served with roasted potatoes, sautéed asparagus and topped with a nut free basil pesto.

Vegetable Torino

Vegetable "tower" layered with seasonal vegetables and Béchamel white Truffle sauce.

Finished with Parmigiano cheese.

❧ *Dolci* ❧


Cupid's Dessert Tasting

(to be shared)

Chocolate Lava Cake

Strawberry Semifreddo

Chocolate Covered Strawberries



* The Commonwealth of Massachusetts suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.
Before placing your order, please inform your server if a person in your party has a food allergy.