

# DA VINCI *Bistro*

## 4-Course Wine Dinner

Da Vinci Bistro

457 Boston Post Road, Sudbury, MA 01776

Wednesday, March 27, 2019

6:30 - 9pm

\$125/person (All inclusive of taxes and gratuity)

*Save the date! Join us for a night you won't forget:  
A 4-course culinary journey expertly paired with some of the best  
Italian wines from **Masciarelli Distributors** and presented by  
their inimitable and passionate wine educator  
**Marc Lionel Bergeron***

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

### RSVP

*Space is limited and by RSVP only.*

*Please email [info@davincibistro.com](mailto:info@davincibistro.com) to reserve your spot.*



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M A S C I A R E L L I

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## *ANTIPASTI*

Tasting Platter

Triglia di Pesce

King Oyster Mushroom e Gorgonzola con Rucola

Foie Gras over Housemade Crostini

*'16 Marco Scolaris, "Ribolla Gialla" Brut or,*

*'17 Caparra & Siciliani, "Le Formelle" Rosato Ciro*

## *PRIMI*

Gnocchi al Chingiale Selvaggio

Homemade potato dumplings tossed with a wild boar in Bolognese sauce.

*'15 Capanna, "Sant'Antimo" Super Tuscan*

## *SECONDI*

Orata in Pentola

Pan seared Bream filet served with sweet purple potato chips and baby sprouts. Finished in a citrus Guanciaie vinaigrette.

*'16 Decugnano dei Barbi, "Mare Antico" Orvieto Classico Superiore*

*or*

Costolette di Agnello

Grilled lamb chops served with tri-color bell peppers and asparagus risotto. Finished in a peppercorn sauce.

*'13 Bocale, Montefalco Sagrantino*

## *DOLCI*

Peppino's Zeppole

With crema Chantilly and Gorgonzola piccante over housemade blood orange marmalade.

*'16 Stefano Accordini, Recioto della Valpolicella Classico*

*"Chef Peppino"*