

DA VINCI *Bistro*

SPRINGTIME *in Veneto*

WINE DINNER

Tuesday, May 4, 2021

6:00pm | \$99pp + tax & gratuity

PRIMO

Salmone Affumicato

(homemade smoked salmon, micro arugula with orange, celery, fried capers & lemon)

Casa Canevel "Setage"

Prosecco Valdobbiadene Docg

SECONDO

Zucca Ripiena

(stuffed squash blossoms with Italian sausage and pecorino romano. Served with roasted yellow peppers and a red wine/pepper reduction)

Sartori Valpolicella Classico Superiore Doc

TERZO

Confit d'anatra

(creste di gallo sautéed with duck confit ragu and topped with truffled cheese)

Luigi Righetti Valpolicella Ripasso Doc

QUARTO

Veal Ossobuco

(served with risotto all'Amarone and grilled broccolini)

**Serego-Alighieri "Vaio Armaron" Amarone
Classico Docg**

menu by Chef Peppino

Space is limited and by RSVP only.

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

Drink List

Sparkling

	6oz	Btl
Prosecco (Veneto)	11	42
Mia Dolce, Moscato d'Asti (Piemonte)	10	38

White

House White	8	30
Villa Sandi, Pinot Grigio (Veneto)	11	42
Washington Hills, Riesling (Washington)	10	38
St. Francis, Chardonnay (Sonoma)	12	46
Clifford Bay, Sauvignon Blanc (New Zealand)	10	38

Rose

Chloe, Pinot Noir Rose	9	34
------------------------	---	----

Red

House Red	8	30
Barone Ricasoli, Chianti Classico "Riserva" (Tosca)	14	54
Brown Heritage, Cabernet Sauvignon (California)	13	50
Unconditional, Pinot Noir (Oregon)	12	46
Guidobono, Nebbiolo (Piemonte)	13	50

Cocktails

(All cocktails \$13)

Wild Orchid

Empress Gin, St. Germain, Lime, Simple Syrup, Rocks

Italian Manhattan

Bourbon, Amaro Lucano, Vermouth, Cherry, Up

Citrus Martini

Vodka, Cointreau, Fresh Citrus, Elderflower, Sugar Rim, Up

Bistro Paloma

Tequila, Pink Grapefruit, Triple Sec, Lime, Rocks

Pirate's Treasure

Myers Rum, Bacardi, Cpt. Morgan, Triple Sec, Lime, Rocks

Davinci's Sangria

Red or White

Tuscan Sidecar

Bourbon, Faretto, Lemon Juice & Fresh Orange, Up

Beers

Kaliber "Non Alcoholic"	5
Coors Light	6
Newburyport, White Ale	7
Peroni	7
Smuttynose, Porter	8
Sam Adams, Seasonal	7
Sam Adams, Boston Lager	7
New Belgium, "Fat Tire"	7
Allegash, White	8
Fiddlehead, IPA	8
Wormtown, "Be Hoppy" IPA	8
Downeast, Seasonal Cider	8

Scotches

Glenlivet 12
Macallan 12, 15, 18
Chivas
JW 18, Black, Blue
Oban
Dewars
Talisker

Whiskeys

Bulleit
Knob Creek
Woodfords Reserve
Maker's Mark
Crown Royal
Buffalo Trace
Blantons
Whistle Pig 10, 15
Bulleit
Jim Bean

Menu

🌀 Antipasti 🌀

<i>Arancini e Prosciutto</i> Lightly fried risotto rice balls stuffed with mozzarella served with Prosciutto and baby arugula. Topped with Parmigiano.	12.99
<i>Finocchi agli Scampi (GF)</i> Fresh fennel & peeled orange slices in a lemon vinaigrette. Served with grilled shrimp.	15.99
<i>Burrata e Pesto (GF)</i> Tomatoes stacked with mozzarella burrata and basil. Drizzled with fresh oregano & mint pesto.	13.99
<i>Insalata di DaVinci Bistro (GF)</i> Mesclun greens tossed with almonds, cucumber, red onion, olives, red beets, Feta and lemon vinaigrette.	10.99
<i>Fried Goat Cheese</i> Served with a green apple & mint chutney and a side of strawberry arugula salad.	11.99
<i>Calamari Fritti</i> Tempura battered calamari and spicy peppers. Lightly fried and served with a roasted red pepper aioli.	14.99
<i>*Mussels alla Peppino (GF)</i> Our signature Prince Edward Island mussels in a light broth of lemon, white wine, butter, and capers.	13.99
<i>Caesar Salad</i> Romaine lettuce tossed in a classic dressing. Served with croutons, white anchovies and shaved Parmigiano.	9.99
<i>Eggplant Rollatini</i> Sliced and breaded eggplant stuffed with Ricotta & Asiago. Fried and topped with pomodoro sauce and Parmigiano.	10.99
<i>Antipasto Toscano (GF)</i> Sliced Capicola, Mortadella, Sopressata, Prosciutto, cheese and grapes.	15.99
<i>Meatballs</i>	6.99

🌀 Pasta 🌀

Gluten free (penne, gnocchi, pappardelle) pasta can be substituted with any sauce.

<i>*Spaghetti alle Vongole</i> Tossed with white wine, cherry tomatoes and clams.	26.99
<i>Rigatoni Bolognese</i> Homemade rigatoni pasta tossed in a slow cooked sauce of tomatoes, ground sirloin and red wine. Topped with shaved Parmigiano Reggiano.	22.99
<i>Strozzapreti</i> Served with Portabella mushrooms, roasted peppers, spinach, Parmigiano and topped with fresh goat cheese.	22.99
<i>Cheese Tortellini</i> 4-Cheese stuffed tortellini sautéed in a toasted walnuts and Parmigiano creamy sauce.	23.99
<i>Gnocchi agli Funghi</i> Potato dumplings tossed with wild mushrooms, garlic, olive oil and a touch of butter. Finished with Parmigiano cheese and white truffle oil.	22.99
<i>Pappardelle al Chingiale</i> Wild boar Bolognese.	25.99
<i>Lasagna di Carne</i> Sheets of lasagna layered with braised sirloin, Ricotta, Mozzarella, Parmigiano and tomato sauce.	21.99
<i>Spaghetti alla Carbonara</i> Served with Pancetta, Pecorino & garlic. Finished with Parmigiano and fresh raw egg yolk.	20.99
<i>*Tagliatelle Fra Diavolo</i> Tossed with calamari and mussels in a spicy red sauce. Served with shrimp.	32.99
<i>Masala Ravioli</i> Indian - Italian fusion ravioli stuffed with ricotta cheese, English peas and ginger then coated in a spicy tomato cream sauce. Finished with a curry leaf pistachio pesto.	23.99

Secondi

When asking for substitutions, note that certain substitutions may incur an additional charge. Please ask your server for details.

Vitello Saltimbocca Pan seared veal cutlet pounded with layers of sage and Prosciutto. Served with roasted potatoes and asparagus in a white wine butter sauce.	27.99
Chicken Parmesan (available gluten free for \$3 upcharge) Panko crusted boneless Bell Evan's chicken breast topped with plum tomato sauce and melted mozzarella di Bufala. Served with a side of Rigatoni pomodoro.	24.99
Chicken alla Cornovaglia (GF) Pan seared boneless cornish hen served with roasted potatoes and baby carrots. Finished in a lemon, butter and rosemary white wine sauce.	27.99
*Beef Tenderloin (GF) Grilled and served with roasted potatoes and sautéed spinach. Finished with a Chianti wine demi glaze reduction.	36.99
*Lamb Chops (GF) Grilled and drizzled with a red wine, orange & juniper berry reduction. Served with potato croquettes (stuffed with peas and Pancetta) and asparagus.	35.99
Risotto alla Boscaiola (GF) Risotto slowly simmered with seasonal veggies, sweet Italian sausage and Parmiggiano.	25.99
Pork Chop (GF) Grilled and served with roasted potatoes and sautéed spinach. Finished with a lemon, garlic, butter & sage sauce.	25.99
*Salmon (GF) Grilled and served with broccoli and baby carrots. Served with white wine, caper & lemon sauce.	27.99

Sides

Spaghetti Aglio Olio (\$9) Baby Carrots (\$7) Broccoli (\$7)
Spinach (\$7) Roasted Potatoes (\$7) Meatballs (\$6.99)

Chef's Tasting

Available upon request. Please ask your server for details.

Kid's Menu

Macaroni & Cheese (\$14) Spaghetti with Tomato Sauce or Butter (\$10)
Spaghetti & Meatballs (\$13)

(GF) These items already are, or can be made gluten free. Please ask your server for details.

* 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.

A suggested 20% gratuity will be added to parties of six or more

Dolci

<i>Apple Crostata (15+ minute baking time)</i>	10.99
<i>Topped with caramel and strawberry coulis.</i>	
<i>Served with vanilla gelato.</i>	
<i>Chocolate Mousse (GF)</i>	7.99
<i>Chocolate Lava Cake</i>	8.99
<i>Crème Brulee (GF)</i>	8.99
<i>Cannoli</i>	8.99
<i>Torta di Ricotta</i>	9.99
<i>Served with blueberry sauce and strawberry coulis.</i>	
<i>Tiramisu al Mattone</i>	8.99
<i>Gelato or Sorbetto di Peppino (GF)</i>	5.99
<i>Rotating flavors, please ask your server</i>	

Liqueur

Armagnac

<i>Cerbois VSOP</i>	14
<i>Daron Calvados</i>	12

Dessert Wine/Port

<i>Taylor Fladgate 10</i>	12
<i>Taylor Fladgate 20</i>	14
<i>Florio, "Targa" Marsala Riserva (2oz)</i>	14
<i>Donnafugata, "Ben Ryé" (2oz)</i>	14

Grappa

<i>Banfi</i>	11
--------------	----

Cognac

<i>Henessey VS</i>	14
<i>Remy Martin VSOP</i>	14

Amaro

<i>Averna</i>	9
<i>Fernet Branca</i>	9
<i>Limoncello</i>	9
<i>Romana Sambuca (Black or White)</i>	9
<i>Amaro Lucano</i>	9
<i>Amaro Montenegro</i>	12

Bevande Calde

<i>Hot Tea Selection</i>	4
<i>Pick your flavor</i>	
<i>Espresso</i>	3
<i>Cappuccino</i>	5

Wine List



	<i>Champagne</i>	
NV	Palmer & Co. "Brut" Champagne Reserve (France)	90

White Wines

Light Body

3	2018	Sorrentino, Falanghina (Campania)	44
5	2017	Coppo, "La Rocca" Gavi (Piemonte)	44
7	2018	Santa Margherita, Pinot Grigio (Alto Adige)	62

Medium Body

10	2016	King Estate, Pinot Gris (Willamette Valley)	46
2	2017	Vinosia, Fiano di Avellino (Campania)	46

Full Body

12	2017	Cakebread, Chardonnay (Napa Valley)	84
----	------	-------------------------------------	----

Red Wines

Light to Medium Body

23	2016	Bove, Montepulciano d'Abruzzo (Abruzzo)	44
26	2015	Salviano, "Turlo" Sangiovese/Cabernet Sauvignon/Merlot (Umbria)	46
38	2017	Judeka, Nero 'Avola (Sicilia)	46
25	2014	Duca di Salaparuta, "Làvico" Nerello Mascalese (Sicilia)	54
29	2009	Nera, "Grumello Riserva" Nebbiolo (Lombardia)	66
41	2012	Solomon Hill, Pinot Noir (Santa Maria Valley)	120

Medium to Full Body

21	2016	Grifalco, Aglianico del Vulture (Basilicata)	52
37	2014	Brancaia, Chianti Classico "Riserva" (Toscana)	82
39	2010	Nera "Casa Vinicola", "Sforzato" Nebbiolo (Lombardia)	94

Full Body

32	2016	Ruffino, "Modus" (Super Tuscan)	64
40	2015	Capanna, "Sant Antimo" (Super Tuscan)	64

Decanter Worthy

46	2017	The Prisoner, "Red Blend" (Napa Valley)	95
50	2016	Gaja, "Promis" (Super Tuscan)	110
52	2013	Nannetti, Brunello di Montalcino (Toscana)	120
54	2016	Cakebread Cellars, Cabernet Sauvignon (Napa Valley)	120
55	2017	Tenuta San Guido, "Guidalberto" (Super Tuscan)	120
56	2014	Rutherford, "Round Pond Estate" Cabernet Sauvignon (Napa)	120
62	2012	Blackbird, "Contrarian" Cab. Franc & Sauv./Merlot (Napa)	195

All vintages are subject to change

