

Bistro 5

Your *Holiday Party* can still happen!

Let Chef Vittorio Ettore entertain you with an interactive and live demonstration of your favorite dishes.

Here is how it works:

- Contact Bistro 5's manager, Alex Vieira, to set up your desired date and time for the event via email: info@bistro5.com or 781.395.7464
- Choose your favorite kit: Bolognese Pasta, Veal Milanese or Mushroom Risotto
- Each kit serves 2 or 4 guests and comes with 1 or 2 bottles of wine
- Minimum order, 8 kits
- Kits can be picked up at Bistro 5 the day before your event
- Kits may be mailed overnight via UPS, shipping not included
- Kit for 4: \$300
- Kit for 2: \$200
- We will get together in a zoom call, cook-up-a-storm and have fun!

Choose one of the following packages:

“Mia Mamma” (my mother’s) Bolognese Sauce

- White wine: *Feudi di San Gregorio, Falanghina, Campania*
- Red wine: *Trinita, Montepulciano*
- Bolognese sauce recipe and all of its components

Veal Milanese, on the menu since 1999

- White wine: *Grillo, Vino Lauria, Sicily*
- Red wine: *Nerello Mascalase, Norma, Etna Rosso, Sicilia*
- Bistro 5's Veal Milanese has been on the menu for 21 years, one of our regular's favorite!
- Herbed and breaded veal Milanese with frisee, roasted squash, almonds and pomegranate

Mushroom Risotto or Handmade Gnocchi

- White wine: *Masseria Carmelitani, Vite Colte, Cortese di Gavi*
- Red wine: *Marco Bonfante, Imma, Nebbiolo*
- Exotic mushroom risotto with parmigiano, and truffle oil