

*“simple, tasty  
& local”*

CHEF SARTINI

VIVACE RESTAURANT  
SHOWCASE  
DINNER WITH  
*Luigi Sartini*

– HEAD CHEF OF THE MICHELIN  
STAR RESTAURANT RIGHI,  
REPUBLIC OF SAN MARINO.

Four courses with matching  
wines from the Republic of  
San Marino – \$190pp

*Wednesday*  
*7<sup>th</sup> March 2012*  
*at 6.30pm*

*Luigi Sartini* has worked with numerous influential & innovative European chefs including the founders of Euro-toques Gualtiero Marchesi – the principal creator of nouveau Italian cuisine – and renowned French chef Paul Bocuse. Euro-toques is an organisation of European Community Chefs committed to promoting quality and culinary traditions.

Chef Sartini is a regular contributor to the culinary magazine Zafferano, & has taught at the International School for Cooking in Rimini. He has been a member of Euro-toques since 1995 and is a member of its advisory board.

This will be his second visit to Bayside for the Bright n Sandy Food & Wine Festival and he looks forward to presenting his menu at Vivace Ristorante together with their talented chefs.

REGISTER YOUR INTEREST FOR THIS ONCE IN A LIFETIME OPPURTUNITY:  
[info@vivace.com.au](mailto:info@vivace.com.au)

Chris Favaloro – Managing Director | 9596 9511  
[www.vivace.com.au](http://www.vivace.com.au)  
317 Bay Street, Brighton

PART OF THE  
*Bright n Sandy Food  
& Wine Festival 2012*

