

SCALO

Northern Italian Grill

Wine and Dine Wednesday
August 26, 2015 6:30 pm

First

Bruschetta

figs, whipped goat cheese, port reduction
2012 Castellari Bergaglio Salluvii Gavi

Second

Wedge Salad

buttermilk dressing, bacon, breadcrumb, tomato
Rocca dei Mori 'Only Rosso' Salento

Main

Grilled Salmon

braised cauliflower, fennel, capers, olives
Marchesi Biscardo Corvina della Provincia di Verona

Dessert

New York-Style Cheesecake

graham cracker, fresh berry, berry coulis
Alessandro Rivetto 'ipola' Moscato d'Asti

*\$29.50 per person, plus tax and gratuity
please, no substitutions*