

SCALO

Northern Italian Grill

Wine Down Wednesday
Southern Italian Family Style
January 4, 2012, 6:30 pm

Antipasto

Insalata jumbatina
cauliflower florets, kalamata olives
sliced sopressata, fried rosemary
and parsley, in a red wine vinaigrette
Farnese Chardonnay 2010

Primi

trio of bruschetta
spiced cecci and leek
goat cheese and pimenton
fresh tomato basil and garlic
Zonin Montepulciano d'Abruzzo 2009

Secondo

orecchiette bolognese with sage béchamel
slow-cooked beef, pork, and veal
celery, carrot, onion, and tomato
Scaia Corvina 2010

Dolce

lemon sorbet
lady finger crumb with
candied lemon zest
Zonin Prosecco

\$22.50 per person, plus tax and gratuity