



SCALO

Northern Italian Grill



REINTRODUCING WINE DOWN WEDNESDAY

*Please join us June 29nd
for a food and wine tasting*

FEATURING

amuse

baked crab alla gratinata

Baguala Torrontes 2009 Argentina

first course

*sea bass with forest mushrooms and spinach
finished with orange beurre blanc*

Budini Chardonnay 2009 Argentina

second course

*braised pulled pork with tomatoes and kalamata olives
prepared with mirepoix over soft polenta*

Vina San Esteban Malbec 2010 Argentina

third course

panna cotta with fresh berries

cost per person \$22.50, tax and gratuity not included