

SCALO

Northern Italian Grill

Wine and Dine Wednesday
May 22, 2013, 6:30 pm

First

Bruschetta
oven roasted tomato, arugula,
parmesan, balsamic reduction
Pieropan Soave 2011

Second

Mixed Baby Greens
gorgonzola, walnuts, pears
and roasted shallot vinaigrette
Bargemone Rose 2011

Third

Baked Bass
fresh herb and bread crusted corvina
baked in olive oil and white wine, parsnip puree
Root 1 Pinot Noir 2010

Dessert

Angel Food Cake
macerated strawberries, strawberry sauce
whipped cream
Seven Daughters Moscato 2010

\$27.50 per person, plus tax and gratuity
No Substitutions