

SCALO

Northern Italian Grill

Wine Down Wednesday
Tuscany
November 16, 2011, 6:30 pm

Antipasto

Scarpaccia

Layers of zucchini and yellow squash
with caramelized onions, roasted peppers,
fontina and parmesan cheese

Pescevino Vermentino

Primi

Intruglia

Creamy parmesan polenta,
stewed Northern white beans, braised kale and savory jus

Mazzei Badiola

Secondi

Trippa alla fiorentina

Tripe Florentine style
Tomato braised beef tripe, carrots, celery, onions and Pecorino

San Polo Rubio Montalcino

Dolce

Torta Di Riso Carrarina

Baked rice custard from Carrare

Castellare Vin Santa

\$27.50 per person, plus tax and gratuity