

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Italy
April 10, 2013, 6:30 pm

Salad

Caesar

romaine and parmesan in a creamy anchovy dressing

Inama Soave Classico 2011

Second

Calamari Fritti

crispy fried calamari with spicy marinara
in a lemon aioli

La Valentina Montepulciano d'Abruzzo 2010

Entree

Lasagna

layers of bolognese, béchamel, and marinara
between layers of house-made pasta

Tiziano Chianti DOCG 2009

Dessert

Tiramisu

layered marsala cream and coffee-soaked lady fingers

Zonin Prosecco DOC

*\$27.50 per person, plus tax and gratuity
no substitutions please*