

SCALO

Northern Italian Grill

Wine and Dine Wednesday
European Trip
April 3, 2013 6:30pm

Soup

Spice Roasted Chicken and Rice
with cilantro and lime
Licia Albarino (Spain) 2010

Antipasto

Cured Meats and Marinated Olives
Fazi Battaglia Verdicchio (Italy) 2011

Main

Guava Glazed Pork Ribs
sour apple slaw
Almira Los Dos (Spain) 2010

Dessert

Chocolate Ganache Torte
with toasted almonds
Duorum Tons Douro Red (Portugal) 2010

\$27.50 per person, plus tax and gratuity
tasting menu – 3 oz. of wine served with each course
No Substitutions