

SCALO

Northern Italian Grill

Wine and Dine Wednesday
August 5, 2015 6:30 pm

First

Sweet Onion Soup
plump crab, tarragon, parsley, chive
Capostrano Verdicchio di Matelica 2013

Second

Bruschetta
butter whipped potatoes, 45 min egg, truffle, lardon
Statti Greco 2014

Main

Grilled Pork Chop
farrotto, kale, figs, aged goat cheese
Statti Lamezia Rosso DOC 2014

Cheese

Americana Grana Padano, Lou Bergier, Brie
Jedi Rose 2014

*\$29.50 per person, plus tax and gratuity
please, no substitutions*