

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Southern Italy
February 27, 2013, 6:30 pm

First

Sicilian Salad
fresh shaved fennel, oranges, red onion,
kalamata olives and fresh basil
Feudo Zirtari Inzolia Chardonnay 2011

Second

Calamari Inzamino
poached calamari in a light tomato broth,
lemon, orange, Calabrian Bomb
Feudo Zirtari Nero d'Avola 2010

Third

Pan Roasted Parmesan Chicken
butternut squash risotto, parmesan fonduta
Stemmari Syrah 2010

Fourth

Cheese
Cacio de Roma & Taleggio
assorted fruits and nuts
Tormaresca Torcicoda Primitivo 2009

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