

SCALO

Northern Italian Grill

Wine and Dine Wednesday
July 15, 2015 6:30 pm

First

Bruschetta

ricotta, fresh rosemary, local honey, black pepper
Terredora Falanghina 2013

Second

Gnocchi

pesto, pine nut, parmesan
De Wetshof Limestone Hill Chardonnay 2013

Main

Sea Bass

tomatillo gazpacho, cherry tomato, summer squash
beach mushroom
Lechthaler Pinot Noir 2012

Dessert

Coconut Panna Cotta

puffed grains, pineapple spuma, shaved coconut
Domaine Le Capitaine Vouvray Brut NV

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