

SCALO

Northern Italian Grill

Wine and Dine Wednesday
July 31, 2013, 6:30 pm

Salad

baby greens, shaved mushrooms
asparagus, parmesan, poached egg
lemon and extra virgin olive oil

Riff Pinot Grigio 2012

Second

Orecchiette
hot italian sausage, broccoli rabe
parmesan butter broth

Sant'Antonio Corvina Rosso 2011

Main

Pan Seared Salmon
poached potatoes, sauce rouille

Cara Mia Pinot Noir 2011

Dessert

Fruit Clafoutis
fresh strawberries, raspberry coulis

Zonin Prosecco Brut NV

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