

SCALO

Northern Italian Grill

Wine and Dine Wednesday
June 11, 2014 6:30 pm

First

Caprese Salad
mozzarella, tomato, herbs
S. Anselmo Prosecco Treviso DOC

Second

Beef Tartar
shallot, capers, whole grain mustard
2012 Il Vescovado Chianti DOCG

Main

Fusilli
braised octopus, bone marrow, chili, tomato
2011 Terre di Sole Sangiovese IGT, Puglia

Dessert

Berry Fruit Tart
blueberry, blackberry and raspberry
Carra Colombina Rose Spumante NV

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