

SCALO
Northern Italian Grill

Wine and Dine Wednesday
June 24, 2015 6:30 pm

First

Ceviche

grilled shrimp and scallops, red onion
cucumber and avocado

Gruet Rose

Second

Stuffed Peppers

California Anaheim peppers, goat cheese, bread crumb
Domaine de Pouy Cotes de Gascogne 2013

Main

Slow-Cooked St. Louis Style Ribs

celery root and jicama slaw

Feudo Zirtari Sicilia Red 2011

Dessert

Chocolate Cherry Tart

Taylor Fladgate Ruby

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