

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Featuring Wine Bow Imports
March 4, 2015 6:30 pm

First

Crab Cake

pan fried crab cake, oven roasted tomato, citrus garlic aioli

Zardetto Prosecco Brut

Second

Linguini

vongole, garlic, chili, lemon

Tiefenbrunner Pinot Grigio 2012

Main

Roast Pork

braised cabbage, roasted apples, red wine jus

Zenato Valpolicella Classico Superiore 2011

Dessert

Apple Cinnamon Budino

Tasca Regaleali Rosso

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