

SCALO
Northern Italian Grill

Wine and Dine Wednesday
May 27, 2015 6:30 pm

First

Mixed Greens

shaved mushrooms, parmesan, chives
lemon vinaigrette

2013 J. Lohr Estates Riverstone Chardonnay

Second

Steamed Clams

spicy sausage, cippolini onion, garlic

2013 Flume Crossing Sauvignon Blanc

Main

White Lasagna

bechamel, ricotta, parmesan, eggplant, rapini

2012 J. Lohr Estates Los Osos Merlot

Dessert

Goat Cheese Terrine

raspberry, basil, olive oil

2013 J. Lohr Estates Falcon's Perch Pinot Noir

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