

SCALO

Northern Italian Grill

Wine and Dine Wednesday
Italian Selections from Jon Murray
November 14, 2012, 6:30 pm

First

Butternut Squash Soup
creamy roasted butternut squash
with spiced cream
Falanghina Feudi di San Gregorio

Second

Carpaccio of Beef Tenderloin
thinly-sliced beef tenderloin
with capers, onions, greens and olive oil
Umani Ronchi Merlot 2010

Main

Three Cheese Ravioli
ricotta, mascarpone and cream cheese
with house-made sausage and spicy marinara
Rubrato Aglianico Dei Feudi di San Gregorio

Dessert

Semolina Pudding
fresh berries & lightly whipped cream
Fizz 56 Brachetto, Piemonte, Italy

\$27.50 per person, plus tax and gratuity