

SCALO

Northern Italian Grill

Wine and Dine Wednesday
November 20, 2013 6:30 pm

First

Herb and Lettuce
baby greens, fine herbs, balsamic vinaigrette
Castalvero Cortese 2010

Second

Bruschetta
house-cured pancetta, fontinella, arugula
Terradora di Paolo Rosaenovae 2012

Main

Penne Puttanesca
capers, olives, chili, parsley
Cantele Primitivo 2011

Dessert

Vanilla Panna Cotta
Bisol Jeio Prosecco Brut

*\$27.50 per person, plus tax and gratuity
please, no substitutions*