

SCALO

Northern Italian Grill

Wine and Dine Wednesday
October 29, 2014 6:30 pm

First

Crostini
burrata, piquillo marmellata
HobNob Wicked Red Blend 2012

Second

Cavatelli
jumbo prawns, herb jus
Lunatic White Blend 2012

Main

Pan Roasted Skate Wing
potato croquette, chowder, smoked bacon
Thorny Rose Chardonnay 2012

Dessert

Cheesecake
caramelized apples, coffee, walnut
Ravenswood Beseiged Red Blend 2013

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