

SCALO

Northern Italian Grill

Wine and Dine Wednesday
October 8, 2014 6:30 pm

First

Butternut Squash Soup
tamari pumpkin seeds
Sant'Antonio Scaia Bianco 2013

Second

Agnolotti
short rib-filled ravioli, truffle butter,
peas and mushrooms
La Valentina Montepulciano d'Abruzzo 2011

Main

Salmon
braised potatoes, buttered green beans, chive
Sant'Antonio Nanfre Valpolicella 2011

Dessert

Apple Bar
caramelized apple, sugar cookie, walnut
Secco Moscato 2011

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