

SCALO

Northern Italian Grill

Wine and Dine Wednesday
September 2, 2015 6:30 pm

First

Kale Salad

almonds, pears, Cacio de Roma, herb vinaigrette
Maso Canali Pinot Grigio 2014

Second

Bruschetta

marinated mushrooms, herb and goat cheese polenta
applewood bacon, fresh chives
Allegrini Valpolicella 2012

Main

Slow-cooked Pork Shank

salsa ranchero, pickled onion, cabbage, tortilla
Frei Brothers Dry Creek Valley Zinfandel 2011

Dessert

Peaches and Cream

streusel topping and brown butter
La Marca Prosecco

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