

SCALO

Northern Italian Grill

Wine and Dine Wednesday
September 9, 2015 6:30 pm

First

Tomato Bisque
parmesan chip, basil oil, chives
Verdicchio dei Castelli di Jesi 2013

Second

Gnocchi
fonduta, pesto, EVOO
Statti Lamezia Greco Bianco 2014

Main

Chicken Marsala
potato puree, green beans, mushrooms
Sean Minor Carneros Pinot Noir, Carneros 2014

Dessert

Raspberry Panna Cotta
strawberry soup, sour apple
Bisol Jeio Brut Rose NV

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