

**DOWNTOWN
RALEIGH**

**RESTAURANT
WEEK**

DINEDOWNTOWNRALEIGH.COM

MONDAY, AUGUST 22 - SUNDAY, AUGUST 28
3-COURSE PRIX FIXE DINNER FOR \$20
TAX AND TIP NOT INCLUDED
MENU SUBJECT TO CHANGE BASED ON AVAILABILITY



[\$20]

Frescobaldi "Remole" Chianti or Danzante Pinot Grigio - \$12 with two entrée purchase

FIRST COURSE (choose one)

Insalata di Cesare
Caesar Salad

Insalata del Pastore
Mixed Green Salad with Goat Cheese and Walnuts

SECOND COURSE (choose one)

Rigatoni Amatriciana
A Roman Specialty - Rigatoni with Bacon & Onion Sauté in a Spicy Tomato Sauce

Pollo Piemontese
Chicken Breast with Fontina Cheese Sauté with White Wine, Mushrooms, Artichokes, and Cherry Tomatoes

Filetto di Spalla al Gorgonzola
Grilled Beef Tenderloin Shoulder with a Creamy Gorgonzola Sauce and Roast Potatoes

Fiocchi
Fresh Pasta Stuffed with Four Italian Cheeses and Pear Sauté in Cream with a Touch of Tomato

THIRD COURSE (choose one)

Mousse di Cioccolato

Zabaglione

18% Service on Parties of Six or More No Substitutions or Alterations

Produced By:



DowntownRaleigh
Alliance