

**DOWNTOWN  
RALEIGH  
RESTAURANT  
WEEK**

MONDAY, AUGUST 22 - SUNDAY, AUGUST 28  
3-COURSE PRIX FIXE DINNER FOR \$30  
3-COURSE WINE PAIRINGS AVAILABLE FOR \$10  
TAX AND TIP NOT INCLUDED  
MENU SUBJECT TO CHANGE BASED ON AVAILABILITY

DINEDOWNTOWNRALEIGH.COM

## TUSCAN BLU

\$30

\$10

wine pairing  
option

### FIRST COURSE (choose one)

#### Prosciutto Melon

(Wine Pairing: Cortese di Gavi 2009)

#### Mozzarella Caprese

(Wine Pairing: Cortese di Gavi 2009)

### SECOND COURSE (choose one)

#### Caesar Salad

(Wine Pairing: Chianti Coltibuono Cetamura 2009)

#### Gorgonzola Salad

(Wine Pairing: Chianti Coltibuono Cetamura 2009)

### THIRD COURSE (choose one)

#### Linguine Cinque Terre

Linguine tossed with a basil pesto sauce, shrimp and cherry tomatoes  
(Wine Pairing: Brunello Montalcino 2005 Camigliano)

#### Red Snapper Alla Toscana

Served with lemon, garlic and olive oil reduction with fresh rosemary, cherry tomatoes and onions and a side of broccolini  
(Wine Pairing: Brunello Montalcino 2005 Camigliano)

#### Bistecca Alla Fiorentina (+ \$5.00)

Porterhouse steak  
(Wine Pairing: Brunello Montalcino 2005 Camigliano)

### FOURTH COURSE

#### Limoncello

Frozen cream parfait with a lemon sauce

Produced By:



DowntownRaleigh  
Alliance