

# Bacchus Specials by Restaurants in the Triangle

[Sassool Cafe](#) (Cary & Raleigh)

Country of focus: Turkey

Bacchus Special: Lahem B'ahjeen / Meat Pizzette



Sassool Cafe is a family owned business making homemade Lebanese dishes located in Cary and Raleigh. Inspired by their Grandmother who they call “Sassool,” they love using what they’ve learned on their travels to Lebanon in their Triangle restaurants.

Co-owners Mounir Saleh, Simone Lawson, and Noelle Scott are excited to offer a delicious Bacchus special for the month of August: a flatbread of ground beef mixed with tomatoes, herbs and spices and baked on Sassool’s thin pita dough. The Turkish Lahmacun is a round, thin piece of dough topped with minced meat, minced vegetables and herbs including onions, tomatoes and parsley, and spices such as cayenne pepper, paprika, cumin and cinnamon, then baked. The Lebanese share the same dish, but call it Lahm Ba’jeen (literally translating to meat in the

dough).

Sassool offers the Lahm Ba’jeen (also called a Meat Pizzette) on their thin pita dough baked in the bread oven. Authentically these thin “pizzas” are stretched across a dome oven to bake. The Turkish and Lebanese take this recipe of the baked dough and spiced meat mix and form the dough into different styles for different ways to eat it. For example, when the dough is smaller and the edges are pinched, it is eaten as more of an appetizer and called “sfiha”. You will also see the “pizzas” folded over to be eaten like a sandwich.

[Asali Desserts and Cafe](#), (Cary)

**Country of focus:** Turkey

**Bacchus Special:** Sahlab Drink

Finish your date night off with a ride to MacGregor Village in Cary for a sweet nightcap at Asali Desserts and Cafe. In honor of Bacchus, owner Hanadi Asad of Asali was inspired by a traditional Turkish drink, Sahlab, a hot creamy milk drink made from the tubers of orchids. Enjoy it warm, or for the summer, they serve it over ice and garnish with cinnamon. We recommend pairing it with one of their delicious Mediterranean inspired treats like baklava cheesecake or kunafa, or try a housemade macaron, cake pop or slice of cake.



[Tonbo Ramen](#) (Raleigh)

**Country of focus:** Greece

**Bacchus Special:** “Gyro” Steamed Buns & Bacchus inspired Grilled Lambchop Salad



Venture downtown Raleigh to Tonbo’s cozy ramen shop for a different flavor profile than what diners will typically find on the amazing menu. Tonbo Ramen has embraced Greek flavors while still maintaining true to their Japanese roots. Their “Gyro” Steamed Bun dresses house made lamb/beef grilled gyro meat with cucumbers, pickled onions, greens and Tonbo’s famous creamy shishito pepper sauce. Of course, it’s all served on a steamed bun, making it a fun dish to eat as an appetizer!

The Grilled Lambchop salad comes with open-flame grilled chops seasoned with a tangy teriyaki-basil glaze and a “Greco-Roman” spring mix salad of greens, red onions, avocado, grilled tomato, cucumber, grilled grapes, and lots of feta cheese. The salad is tossed with a honey-ginger dressing and served with grilled steamed bun “pita” points on the side.

Although Executive Chef Alex Cordova’s background cuisine has been mostly rooted in his Hispanic heritage and Japanese teachings, he is always looking to elevate dishes and add fusion twists to classic recipes, which is quite evident in his tasty offerings for our Bacchus promotion.

**Il Palio** (Chapel Hill)

**Country of focus:** Italy

**Bacchus Special:** Warm Almond Torta



Il Palio welcomes you on an “escape to Italy” in the heart of Chapel Hill. After delighting in a made-from-scratch Italian feast, munch on their delicious Bacchus inspired Warm Almond Torta. This almond cake with peach compote and whipped cream is sure to please. The moist, easy-to-make Italian classic is always fantastic for breakfast, as an afternoon snack, and of course it is a great way to end a meal as a dessert. Il Palio’s torta is gluten free and served with a seasonal accompaniment of fresh NC peach compote.

**Coronato Pizza** (Carrboro)

**Country of focus:** Italy

**Bacchus Special:** Pizza Fico



With years of experience under his belt, Executive Chef and Owner Teddy Diggs of Coronato Pizza was up for the challenge of creating a pizza special to honor Bacchus. Coronato’s featured pizza for the NCMA will burst of Roman character and the local season’s harvest. The pizza will have a base of roasted sweet summer onions, and will be topped with a ripe fig jam, sheep’s milk ricotta, smoked mozzarella, toasted black peppercorn and it will be finished with a splash of extra virgin olive oil, baby arugula and pecorino Romano cheese. The fig was associated by the Romans with fertility, and was considered sacred fruit to Bacchus and we know that he would have loved this Roman pizza.

**kō•än** (Cary)

**Country of focus:** Greece

**Bacchus Special:** Savoro



kō•än in Cary is known for its innovative menu and bringing fresh, creative ideas to the Triangle's restaurant scene. Executive Chef Drew Smith is highly devoted to flavors from Southeast Asia, but enjoyed experimenting with influences from Greece to highlight Bacchus. He decided on a dish called Savoro, which originates from the Ionian Islands. It's a marinated and fried fish dish with Grecian Bronzino, roasted vegetables and a rich tomato and currant sauce. Join them on their large patio for a delicious date night to try this flavorful dish.