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**FIGRELLA'S CUCINA TOSCANA NOW OFFERS
B.R. COHN OLIVE OIL AND BALSAMIC VINEGAR TO GUESTS**
Served with Executive Chef Robert Mason's Parmesan Cheese Mix

ORLANDO, FL (August 13, 2010) – Guests dining in Fiorella's Cucina Toscana, located within the AAA Four Diamond Westin Imagine Orlando, can now sample the award-winning B.R. Cohn Olive Oil and Balsamic Vinegar. Paired with Executive Chef Robert Mason's delicious signature Parmesan Cheese Mix and dipped with fresh Focaccia Bread, it will sure to leave diners asking for more.

The B.R. Cohn California Extra Virgin Olive Oil is light-bodied, aromatic and dances on the palate. It is complex and elegant with bright olive fruit and floral undertones and comes with a seal of quality from the California Olive Oil Council (COOC). The Balsamic Vinegar is complex and has a rich balance of sweet and sour flavors with hints of fresh fig.

"We are always looking for ways to enhance our guest dining experience and wanted to offer the best olive oil and balsamic vinegar product in the marketplace," states Executive Chef Robert Mason. "I use these products on my Antipasto, Roasted Oysters, Caprese Salad, Pizza Toscana and fresh pasta."

About B.R. Cohn

B.R. Cohn Winery and B.R. Cohn Olive Oil Company are located at 15000 Sonoma Highway 12 in Glen Ellen. The tasting room is open daily from 10 – 5pm. Founded in 1984 by Bruce Cohn (longtime manager of the Doobie Brothers), the estate winery is known for its critically acclaimed, world-class, ultra-premium cabernet sauvignon, chardonnay, merlot, pinot noir and award winning gourmet estate olive oils, vinegars and gourmet specialty food products. For more information please call: 1-800-330-4064 or for other information: www.brcohn.com.

About Fiorella's Cucina Toscana

Fiorella's Cucina Toscana offers upscale dining for breakfast, lunch and dinner in a fun, relaxed atmosphere. Under the culinary direction of multi-award-winning Executive Chef Robert Mason, the menu offers simple, fresh and authentic Italian dishes, with organic vegetables from his herb garden, from the regions of Tuscany and northern Italy.

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Fiorella's ("Little flower" in Italian) wine list offers Old World selections from Italy and New World tastes from California, Australia and emerging wine regions. The dining room ambiance combines a Tuscan theme charm with casual contemporary elegance and showcases original blown-glass art works by Orlando artist Charles Keila. The colorful abstract pieces represent natural elements including "Millefiore", a traditional Italian form of glass-making, which translates as "a thousand flowers" that bloom on the restaurant's honey-toned Venetian-plaster walls. Al-fresco dining, a pool bar and room service offer guests a wide variety of selections. For more information, call 407.233.2950 or visit www.westinimagineorlando.com/fiorellas. 9501 Universal Blvd. Orlando, FL 32819. Complimentary valet parking for dining patrons.

Fiorella's Cucina Toscana Parmesan Cheese Mix for Bread and Pizza

Grated Parmesan Cheese (not shredded)	2.5 lbs
Dried Basil Leaf	4 TBS
Dried Oregano	4 TBS
Dried Marjoram	4 TBS
Crushed Red Pepper	2 TBS
Dried Thyme Leaves	2 TBS

Mix all ingredients together well by hand or with a spoon, and refrigerate in an airtight container. May be kept for several weeks in refrigeration

Accolades:

"Fiorella's is a hidden gem" – Orlando Sentinel

"Fiorella's Cucina Toscana Bravo and Bellissimo!" – Orange Appeal Magazine

"At Fiorella's Cucina Toscana, the chef's imagination makes the food taste almost too good to be true." – Orlando Magazine

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