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***FIGRELLA'S CUCINA TOSCANA TO OFFER  
A CHRISTMAS DAY BRUNCH CELEBRATION***

ORLANDO, FL – (November 8, 2010) -- Fiorella's Cucina Toscana, located within the AAA Four Diamond Westin Imagine Orlando, will be offering a fabulous Christmas Day brunch on Saturday, December 25th from 10:00 a.m. to 2:00 p.m. The brunch menu will be featuring an antipasto station, made-to-order interactive entrée creations from the restaurant's open kitchen, a carving station and decadent desserts, all prepared under the culinary direction of highly acclaimed Executive Chef Robert Mason.

**For Starters:**

Assortment of Composed Winter Salads

Fresh Fruit Display with Berries

Alderwood Smoked Salmon

**Assorted Autumn Antipasto:**

Prosciutto, Artichokes, Fresh Marinated Olives, Capicola, Grilled Marinated Vegetables, Cipollini Onions, Sweet Red Peppers, Whole Roasted Garlic, Crostinis

Chilled Poached Jumbo Shrimp, Vodka Cocktail Sauce

**Assorted Bread Display:**

Fresh Baked Fruit Danish, Muffins, Bear Claws,  
Assorted Breakfast Pastries

**Entrée Items:**

Applewood Smoked Bacon and Sausage

Tuscan-style Eggs Benedict with Pancetta and Basil Hollandaise  
Potato croquettes, Chive Cream

Belgian Waffles with Maple Syrup and Fresh Fruit

Maple Glazed Winter Spiced Duck Breast, Cranberry & Pecan Polenta Cake

Crab Crusted Grouper with Shellfish Butter

Winter Root Vegetables and Squash

--more--

Interactive Experiences:

Slow Roasted Rosemary & Salt Crusted Prime Rib with Au Jus  
Hand Carved Clove Studded Virginia Ham

Desserts:

An array of Christmas "Petite Cakes" and Pies  
Chocolate Dipped Strawberries and Fruits  
Assorted homemade Holiday & Gingerbread Cookies  
Warm Cinnamon Bread Pudding  
Apple Cranberry Crisp

Hot Apple Cider and Hot Cocoa upon arrival

Priced at \$49.00 for adults, \$19.00 for children 4 – 12 and children under 4 eat free. Complimentary valet parking. Reservations are strongly recommended and can be made by calling 407.233.2950.

Fiorella's Cucina Toscana offers upscale dining for breakfast, lunch and dinner in a fun, relaxed atmosphere. The menu offers fresh, simple, and authentic Italian dishes from the regions of Tuscany and northern Italy. Adding new heights to his culinary offerings, Chef Mason's herb garden produces the herbs needed for his northern Italian dishes. Rosemary, lavender, lemon grass, thyme, opal and Italian basil, Italian parsley, sage, cilantro, tomatoes and oregano are just a few of the many herbs growing in his garden. 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 dining selections. For more information, visit [www.fiorellasorlando.com](http://www.fiorellasorlando.com). 9501 Universal Blvd. Orlando, FL 32819.

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**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*