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**HOP OVER TO FIORELLA'S CUCINA TOSCANA FOR
AN EASTER BRUNCH CELEBRATION
Easter Egg Hunt Begins at 12:30p.m. for children 12 and under**

ORLANDO, FL (February 17, 2010) What better way to celebrate Easter Sunday than with an exceptional brunch at Fiorella's Cucina Toscana accompanied by your friends and family? Located within the AAA Four Diamond Westin Imagine Orlando, Fiorella's Cucina Toscana will be offering a fabulous Easter Brunch on Sunday, April 4. Executive Chef Robert Mason and his culinary team will be featuring an antipasti station, made-to-order interactive entrée creations from the open kitchen, skillet display station and a dolce station so be sure to bring your appetite.

Antipasti

Tomato & Mozzarella Caprese
Fresh basil and balsamic vinaigrette

Domestic & Imported Cheeses

Marinated Grilled Vegetables
With assorted cured olives

Seasonal Fruit & Fresh Berry Display

Cured Meat Selection
Prosciutto, capicola, mortadella, coppa & salami

Poached and Tuscan Cured Smoked Salmon
With condiments & bagels

Poached Shrimp with Remoulade
Bloody Mary cocktail sauce

Classic Caesar Salad with Focaccia Croutons

Skillet Display Items
Seasonal Spring Baby Vegetables
Tuscan herbs and olive oil

Herbed Polenta with Wild Mushroom Ragout

Poached Eggs Fiorella
Pancetta, basil hollandaise, tomato relish

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Rosemary Fingerling Potatoes
Roasted peppers & caramelized onions

Assorted Artisan Bread Display
Focaccia, ciabatta & calamata olive bread

Interactive Creations de Cucina
(Made to order by the culinary team)

Pan Roasted Lump Crab Cakes with Tuscan Aioli

Chicken Rollatini with Prosciutto, Goat Cheese & Arugula
Served over Risotto Milanese

Tuscan Spiced Lamb Chops with Dijon Horseradish Sauce

Lobster Ravioli with Sherried Lobster Sauce and Parmesan

Interactive Omelet Station
With an array of seasonal ingredients

Dolce
Petite Tiramisu Classico

Assorted Fresh Baked Biscotti

Array of Assorted Canolis

Godiva Chocolate Fondue
Lady fingers, biscotti, and fresh fruit

Amaretto cheese cake
Bing cherry sauce

Assorted Petite Dessert Shots

Seatings are at 10:30a.m., 11:00a.m., 1:00p.m. and 1:30p.m. The price is \$39.95 for adults, \$14.95 for children 3 – 12 and children under 3 eat free. There will also be an Easter Egg Hunt at 12:30p.m. for children 12 and under. 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 simple, fresh and authentic Italian dishes from the regions of Tuscany and northern Italy. 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 visit www.fiorellasorlando.com. They are located at 9501 Universal Blvd. Orlando, FL 32819

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Editor's Note: Photos available upon request