



**FOR IMMEDIATE RELEASE**

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**JOIN FAMILY AT FRIENDS FOR A THANKSGIVING FEAST AT  
FIORELLA'S CUCINA TOSCANA  
*Hot Apple Cider Served Upon Arrival***

ORLANDO, FL – (October 28, 2010) -- Fiorella's Cucina Toscana, located within the AAA Westin Imagine Orlando, will be offering a fabulous Thanksgiving Day feast on Thursday, November 25 from 11:30a.m. to 8:00p.m. The menu will be featuring an antipasto station, made-to-order interactive entrée creations from the open kitchen, a carving station and decadent desserts prepared under the culinary direction of highly acclaimed Executive Chef Robert Mason. Unrelentingly creative and a perfectionist, Mason is known as a chef with a passion for artistic and creative expression through exquisite food presentation and cuisine.

**For Starters:**

Butternut Squash Soup with Pumpkin Oil

Autumn Harvest Salad with Organic Baby Greens  
Spiced Pecans, Blue Cheese, Dried Cranberries and Orange Segments

Mozzarella & Tomato Caprese with Basil and Balsamic Vinaigrette

**Assorted Autumn Antipasto:**

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

**Domestic and Imported Cheese Display**

Aged Cheddar, Fontina, Stilton,  
Aged Gouda and Gruyere

Sliced Artisan Smoked Salmon

Chilled Steamed Shrimp with Spicy Bloody Mary Cocktail Sauce

Herbed Focaccia and Hazelnut Stuffing

Roasted Garlic & Basil Mashed Potatoes

Maple Candied Yams with Toasted Almonds

Glazed Baby Carrots with Spiced Spaghetti Squash

Fresh Baked Dinner Rolls and Focaccia Bread

--more--

Oven Baked Cornbread and Pumpkin Muffins with Maple Butter

Hand Carved Delights

Fennel and Cider Roasted Turkey with Giblet Gravy

House Made Orange Spiked Cranberry Sauce

Hickory Smoked Prime Rib with Rosemary Jus

Decadent Desserts

Rich Dark Chocolate Fondue

With Fresh Fruit, Lady Fingers and Marshmallows

Freshly Baked Pumpkin Pie

Apple and Cranberry Crisp with Streusel Topping

Caramel Pecan Pie

Assortment of Autumn Cookies

Mini Cannolis

The price is \$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*