

NEWS RELEASE

FAMOSO RESTAURANT LOUNGE UNVEILS FALL/WINTER MENU

(Chevy Chase, MD) November 2, 2007 – Famoso Restaurant Lounge, located in the fashionable Collection at Chevy Chase, has unveiled their Fall/Winter menu, according to Joseph Giannino, General Manager.

The menu introduces new items, such as Veal Osso Buco braised with tomato sauce and peas with saffron risotto; Lamb shank braised with red wine, served with polenta, artichoke and shiitake mushrooms; Dorado cooked in an onion and tomato sauce, served with mixed vegetables and arugula; Pumpkin ravioli served with creamy Pecorino Fossa sauce; and House made pasta with red wine reduction, duck ragout, sautéed mushrooms and pecorino Toscana.

Executive Chef Romina Lugaresi has been careful to continue many of the popular dishes that have brought Famoso great notoriety, including Risotto set in a pheasant ragout with black truffle paste creamed tableside; Strozzapreti “Strangle the priest,” handmade pasta set in a sausage ragout with baby spinach topped with crisped Parma prosciutto and Parmigiano-Reggiano flakes; and the more popular seafood and beef entrees.

“We are very excited to present this new menu,” commented Giannino. “Chef Romina has retained the dishes our repeat clientele have requested, while introducing some fantastic new seasonal items that are sure to become the new favorites of our patrons.”

Famoso Restaurant Lounge, located at 5471 Wisconsin Avenue in Chevy Chase, Maryland (one block North of the District line), is open for cocktails and dinner Monday through Saturday. Reservations may be made by calling 301.986.8785 or online at www.famosorestaurant.com. For private parties at any time, contact Megan Showers at 301.986.8785.



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