

# *Villa Lucia Supper Club*

*3430 Carling Avenue*

*Ottawa, Ontario, K2H 5B1, Canada*

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*[www.villalucia.com](http://www.villalucia.com)*

*We would like to introduce you to  
The Capital's Premier Supper Club*

## *Motor Coach Tour Group Information And Menu Suggestions For the 2006 Season*

While visiting our nation's capital, Ottawa, Canada enjoy a truly unique dining experience at the beautiful Villa Lucia Supper Club specializing in Italian and Continental cuisine. We are the only Supper Club in Ottawa where you can enjoy a memorable evening of fine dining and dancing in luxurious surroundings featuring live entertainment.

Ottawa's favorite restaurant for over 23 years, we also serve lunch for motor coach tours 7 days a week. We are experienced in the prompt and efficient service for motor coach tours. For the past 4 years we have had the pleasure of working with many Tour Companies including: GEO Tours, DMC Transat, Tours Chanteclerc, Club Tourism, Jolly Tours and many others. We are confident that we have met and exceeded all expectations in the services we have provided.

Choose from 1 of our prepared menus, or create a menu to suit the needs of your group. We are proud to offer our guests fresh ingredients created in our own kitchens; no pre-made or processed foods are served at the Villa Lucia. Our main dining room seats 350 guests and a smaller more intimate room accommodating up to 120. We offer plenty of free parking for 150 cars or 75 motor coaches.

A short 12 minute drive west from our Parliament Buildings along the scenic Ottawa River Parkway, or from the highway 417 exit Moodie Drive north to Carling Avenue. Just west of the beautiful Andrew Haydon Park and Sailing Club. For lunch or dinner, the incomparable Villa Lucia is well worth the short trip.

For a better insight to our facilities including interior and exterior photos, menu suggestions, and other general information, please visit our website [www.villalucia.com](http://www.villalucia.com). We look forward to serving you this season.

- Complimentary dinner for guide and driver.
- Member of the Ontario Motor Coach Association.

I thank you very much for your attention, and if you have any questions or need more information please contact me directly.

Sincerely Yours,

Lucia Di Franco  
Owner and Chef de la Cuisine  
613.596.1346 or [lucia@villalucia.com](mailto:lucia@villalucia.com)





## *Luncheon Menu*

*Homemade Daily Soup Selection*

### *Choose 1 Main Course*

*Linguine alle Vongole*

*Linguini tossed with a tomato clam sauce*



*Pasta Primavera*

*Pasta sautéed in a creamy cheese sauce with fresh vegetables*



*Penne with Italian Meat Balls*

*Penne Bolognese served with Italian Meat Balls*



*Veal Milanese al Cognac*

*A tender lightly breaded veal cutlet topped with a delicious cognac sauce served with potatoes and vegetables*



*Chicken Creole*

*A boneless breast of chicken sautéed in a tangy Dijon Creole sauce served with seasoned rice and fresh vegetables*



*Pollo al Vino Bianco*

*A boneless breast of chicken sautéed in a light white wine and mushroom sauce, served with seasoned rice and fresh vegetables*

*For Dessert*

*Fresh fruit with coffee or tea*

*\$16.00*

*Per Person*

*Tax and Gratuity Included*



# Dinner Menu

## Choice of 1 of the following Appetizers

Homemade Daily soup Selection



Garden Fresh Salad Tossed in an Italian Vinaigrette

## Select 1 Main Course

All entrees are served with potatoes (unless otherwise specified) and fresh vegetables

For Dessert a choice of fresh fruit, chocolate cake with Coffee or Tea

\* *Arrostato di Vitello*

Roasted veal topped with a white wine sauce

\* *Chicken Dijon*

A lightly dusted Chicken breast sautéed in a tangy Dijon mustard sauce, served with rice

\* *Veal Milanese al Vino Bianco*

A lightly breaded veal cutlet topped with a light white wine and mushrooms sauce, served with homemade pasta Bolognese

\* *Chicken Parmigiana*

A lightly breaded chicken cutlet topped with our Bolognese sauce, oven baked with cheese and served with homemade pasta Bolognese

\* *Veal Parmigiana*

A lightly breaded veal cutlet topped with our Bolognese sauce, oven baked with cheese and served with homemade pasta Bolognese

\$22.00

Per Person

Tax and Gratuity Included

\* *New York Sirloin Steak*

Charcoal broiled New York sirloin steak

\* *Roast Prime Rib of Beef Au Jus*

Canada's finest triple A roasted prime rib of beef au jus

\* *Fillet of Salmon in a Citrus Sauce*

Fresh Atlantic salmon fillet sautéed in a delicate citrus sauce splashed with white wine, served with seasoned rice

\* *Red Snapper al Limone*

A fresh fillet of snapper sautéed in a lightly herbed lemon butter sauce with white wine, served with seasoned rice

\* *Delmonico Sirloin Steak Madeira*

Charcoal broiled sirloin steak topped with a unique Madeira wine sauce with caramelized pearl onions

\$24.00

Per Person

Tax and Gratuity Included