

RESTAURANT NEWS

Villa Ravenna sets annual Festa Del Natale dinner

Villa Ravenna, 6526 E. 51st St. in The Farm shopping center, has scheduled its annual Festa Del Natale dinner at 6 p.m. Dec. 7.

The dinner, expected to last more than four hours, will feature 10 courses paired with 10 wines. Wine reps will be on hand to describe the wine, and the evening will end with a toast with owner Sergio Orioli's house-made lemoncello.

Cost is \$140 per person, plus tax and 20 percent gratuity. For reservations, call 918-270-2666 from 11 a.m. to 2 p.m. or 4:30-8:30 p.m. Tuesday to Saturday, or from 5-8:30 p.m. Sunday.

Claret Cafe will offer a bar special on sliders

Claret Cafe, 3302 W. Kenosha St. in Broken Arrow, is offering a pair of sliders for \$4 in the bar only.

Choices include pulled pork, fried fish, chicken cordon bleu, ham-and-cheese and fried tomato BLT.

Mazzio's brings back its Pepperollies for holidays

Tulsa-based Mazzio's Italian Eatery is bringing back Pepperollies for the holidays.

Pepperollies are made with cheese and pepperoni, baked into rolled dough and served with marinara sauce or ranch dressing for dipping.

Pepperollies are \$4.99 a half dozen or \$8.99 a dozen.

Flame Broiler offering free rice bowls Dec. 3

The Flame Broiler, 5535 E. 41st St., will be offering free regular-sized rice bowls to the first 100 customers Dec. 3. The first person inside will receive a year's worth of free rice bowls.

The promotion is part of the platinum anniversary for the restaurant chain.

Dairy Queen debuts new candy cane Oreo blizzard

In the spirit of the Christmas season, Dairy Queen and



Mazzio's Italian Eatery has brought back its popular Pepperollies for the holiday season. Courtesy

DQ Grill & Chill restaurants are offering a new candy cane Oreo blizzard.

The blizzard is a blend of Oreo cookie pieces, peppermint candy bits and vanilla soft-serve ice cream.

The blizzards are so thick they are served upside down and come in four sizes, as well as a waffle cone.

Biga schedules Palmina wine dinner for Monday

Wine rep Ashley Sutton will host a dinner featuring Palmina wines at 6:30 p.m. Monday at Biga, 4329 S.

Peoria Ave.

Palmina produces fine wines from Italian varietals grown in Santa Barbara County, California.

The dinner will include spicy clam salad, penne with tomato, cream and five cheeses; milk-braised chicken thighs and cannoli with cream and berries.

They will be paired with Palmina Arneis (white), Alisos (red) and Barbera (red).

Cost is \$50, plus tax and gratuity. Reservations: 918-743-2442.

— SCOTT CHERRY,
World Scene Writer



Villa Ravenna will host a special wine dinner Dec. 7. MICHAEL WYKE/Tulsa World file