

wines, including many of Niagara's best, and enjoy it all in a tastefully appointed dining room. Hours: Mon.-Thurs., 11:30 a.m.-10 p.m.; Fri., 11:30 a.m.-11 p.m.; Sat.-Sun., open at 4 p.m. \$\$\$ 🍴 🍷 🚗

**CASA MIA RISTORANTE**

3518 Portage Rd., Niagara Falls, 905-356-5410 [www.casamiaristorante.com](http://www.casamiaristorante.com)

For the past 25 years, this restaurant has been owned and operated by the Mollica family and has become a place of gathering to indulge in and appreciate culinary excellence. Combining patriarch Luciana Mollica's culinary skills and creativity with local and international ingredients creates a succulent and traditional Italian dining experience. An extensive wine list and knowledgeable staff ensure the experience is complete. The perfect location for a family dinner, romantic night out, business meeting or large group gathering, Casa Mia always promises a satisfying experience. \$\$\$ 🍴 🍷 🚗

**ROMANO'S MACARONI GRILL**

6361 Fallsview Blvd., Niagara Falls, 905-353-7174, [www.niagaramacgrill.com](http://www.niagaramacgrill.com)

With passionate chefs preparing more than 25 specialties in exhibition kitchens and the occasional strolling opera singer, Romano's Macaroni Grill offers a unique and authentic Italian dining experience. The difficulty is choosing from generous portions of delicious pastas, veal, seafood, steaks, roasted chicken, pizza baked in wood-burning ovens, soups and hard-to-resist desserts. If you hear a plate crash, join the applause. If a server sings, raise your glass as now's the time to celebrate the good things in life. \$\$\$ 🍴 🍷 🚗

**REMINGTONS OF NIAGARA**

5657 Victoria Ave., Niagara Falls, 905-356-4410, [www.remingtonsofniagara.com](http://www.remingtonsofniagara.com)

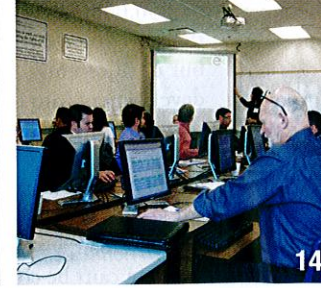
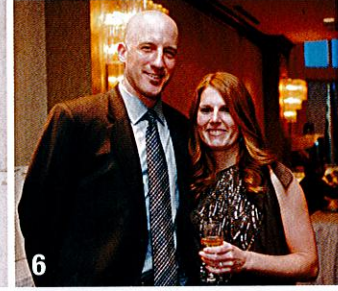
The award-winning Remingtons of Niagara is the finest steak and seafood restaurant in this area. The casual but elegant atmosphere, complete with the sounds of singing servers is perfect for any romantic occasion or family night out. First-class beef is aged for 28 days before being served to guests, Remington's is so sure of their steak that it is guaranteed. The skilled master chef works with only the finest local and international ingredients to create award-winning meals served on Royal Doulton China that will tempt your palate. \$\$\$ 🍴 🍷 🚗

.....  
 \$ Under \$20    \$\$ \$20 - \$40    \$\$\$ Over \$40  
 🍴 Patio    🍷 Takeout/catering available  
 🚗 Reservations recommended  
 ♿ Wheelchair accessible  
 .....

Prices listed reflect the average cost of dining for two, excluding wine, spirits, taxes and tips.

The Business Scene

**B**T  
dly  
ts



**Niagara Entrepreneur of the Year Awards Gala Dinner, Sheraton Fallsview Hotel & Conference Centre, Feb. 18**

- 1. Adrienne and Robby Berry of the Bleu Turtle Breakfast Bistro.
- 2. Ashley Hogan, Chris Dabrowski and Mike Kwiackowski.
- 3. Ben Cecil, Lynda Busch, Tracy Hopkins, and Kevin Hewitt.
- 4. Eugene and Valentine Lyash, Lena Droujko, Ruedi Hafen, and Ted Beaudoin.
- 5. Isabelle and Wayne Gale, Stokes Seeds Ltd.
- 6. Jay Newton and Colleen Willick.
- 7. Jim Butko and Charlie and Andy Artinian.
- 8. Natalie Artinian, Rena Posteraro and Frances Artinian.
- 9. Rebecca and Tony Alfieri, Windrush Hill Construction.
- 10. Ruth Unrau and Rene O'Brien.
- 11. Steve Charlton, Bob and Karen Henderson, and Heather Charlton.
- 12. Susan Koppers, Tim Sparrow and Mike Thomson.

**Canadian Italian Business and Professional Association of Niagara dinner, Feb. 25**

- 13. John Palumbo, CIBPA board; federal Justice Minister Rob Nicholson; and Tony Miele, CIBPA president.

**Niagara Sustainability Initiative's Carbon 101 Technical Workshop at the Niagara College Niagara-on-the-Lake campus, April 5.**

- 14. SDC1267: Attendees learn the basics of carbon management and participate in an interactive session with e3 solutions Carbon Accounting Tool (e3CAT). BN