

1

VESUVIO'S



At Vesuvio's we offer you the finest Italian home cooking with the warmest Italian welcome. Every day our chefs head for the markets in search of the finest-quality meat, fish, fruit and vegetables.

Live music

No reservations required



Open

Monday - Thursday
11am - 12am

Friday - Sunday
10am - 1am

4

Tully's Fish House



We have made it our mission to prepare and serve the freshest and most superior seafood possible. We purchase fish directly from boats that have been to sea and back in a single day. We offer over 30 types of seafood, from shrimp and oysters to crab and lobster.

Something for the whole family!

No reservations required



Open 7 days a week
from 11am - 11pm

2



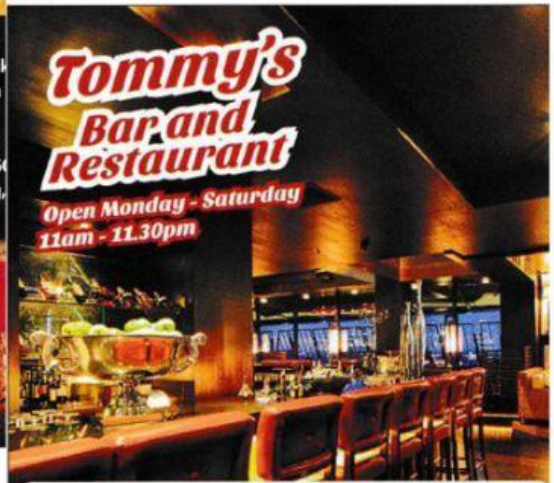
Come see why so many celebrities have chosen us as their favourite place to hang out. Our steaks are of prime beef. Our portions of pork, chicken and seafood are gigantic. And whenever the occasion calls for it, consider one of our private dining rooms. They easily accommodate up to 60 people and create the perfect setting for dining, business meetings or private parties.

Reservations essential -
Open 24hrs a day 7 days a week

5

Tommy's Bar and Restaurant

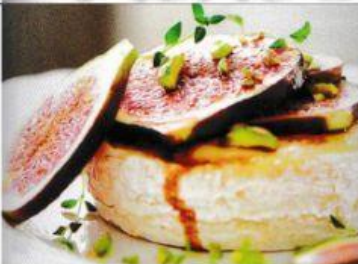
Open Monday - Saturday
11am - 11.30pm



We offer a casual atmosphere and international cuisine, so there is always something to suit everyone's fancy. Come try our salads and our mouth-watering desserts. We offer a huge selection of vegetarian dishes as well. Our friendly staff will make sure your dining experience is an unforgettable one. To make sure you get a table, it's best to call first.

3

Pierré's Place



We offer a relaxed dining experience and gourmet French food. Our veal dishes are among the best in the world.

We are the only restaurant in the city to be given the 'Restaurant of the Year' award two years in a row.

All major credit cards accepted

Open Tuesday - Sunday, 5pm - 12am
Reservations recommended

Which restaurant _____?

- A. has received recognition for its quality
- B. was advertised on a TV show
- C. claims to serve big meals
- D. has chefs that go out and buy fresh produce every day
- E. offers vegetarian dishes exclusively
- F. mentions the number of different dishes it serves
- G. is not open on Wednesdays
- H. is likely to serve Asian dishes

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B Read the text below. Choose from (A-H) the one which best fits each space (1-6). There are two choices you do not need to use.

We all know about English breakfasts, so I think (1) _____—which is far more delicious. Health experts say that it is not healthy if eaten regularly, but I don't think they will ever persuade anyone to give up this wonderful breakfast. It's a unique meal, and its success depends on top-quality products. Buy everything from a supermarket and you will have something which is traditional in name only. So, let's start with (2) _____. The best thing is to go to your local butcher for some good smoked bacon, sausages and black pudding. Of course, free-range eggs are essential, as is home-made bread—the sort of stuff they sell in supermarkets these days simply does not compare.

Of course, all these things have to be cooked carefully. Chuck everything into a pan together and you will have an inedible mess. Every single ingredient of the traditional breakfast cooks at a different speed and (3) _____. When cooking the English breakfast, we all know that the bacon goes in first and then the eggs fry in the bacon fat. Not very difficult at all. But (4) _____, things are a bit more complicated. Sausages go in first, followed by the bacon, then the eggs and lastly the pudding. Too often, the pudding goes in too early, as people mistakenly imagine that it needs a lot of cooking when, in fact, (5) _____.

The heat must be kept just right and the cooking of the breakfast must not be hurried. If you wish to add some tomato, it's a good idea to grill it separately, which keeps its natural sweetness safe from fat flavours.

As the cooking must not be hurried, neither must the eating. Where workday breakfasts have become quick and simple, (6) _____. Therefore, have the table laid properly and take your time to enjoy it.

- A. this sort of breakfast needs our indulgence
- B. it's time to learn about the Irish breakfast
- C. when cooking the traditional Irish breakfast
- D. its ingredients are actually very simple
- E. requires a different amount of time
- F. where to buy the ingredients
- G. just the opposite is true
- H. is sometimes known as a fry or fry-up

POINTS FOR DISCUSSION

- What are the differences between eating at home and eating in a restaurant?
- Do you think that eating meals with the family is important? Why? / Why not?
- What are some traditional Ukrainian meals? How do you prepare them?