

Dining On A Dime

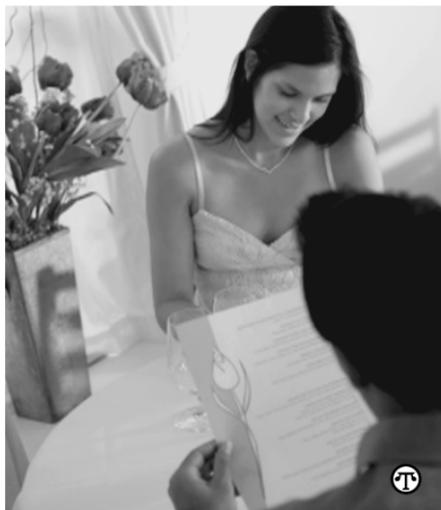
Enjoy A Night Out Without Breaking The Bank

(NAPSA)—With the cost of living always on the rise, many Americans are faced with the dilemma of whether or not to dine out. Even with limited funds, you can still dine out in style and keep your budget intact. Here are just a few hints on how:

- Restaurant weeks are a great way to enjoy an elegant meal and try new restaurants without digging deep into the wallet. During this promotional period, consumers have an opportunity to visit restaurants where they can take advantage of a prix fixe menu. Often these menus include a salad, entrée and dessert for a reasonable, set price. Almost every major city in the United States hosts some type of restaurant week each year. Check out your city website to see if it participates.

- Consider eating at a restaurant that has a large tapas, appetizer or meze menu to share with others at your table. Or to the other extreme, choose meals everyone can enjoy by ordering “family style.” Often found at traditional Italian restaurants, these large-portion dishes are perfect for sharing at the single-entrée price.

- Choosing beverages other than wines and mixed drinks is a great, cost-effective way to enjoy a meal out on the town. When dining on rich pastas and red meat, share a sparkling mineral water like S.Pellegrino® Sparkling Natural Mineral Water. If a light fare interests you, then add the fresh velvety taste of Acqua Panna® Natural Spring Water. Both are



less costly-healthy alternatives that help to accentuate the overall dining experience.

- If you enjoy having a cocktail before a meal, why not mix it up and enjoy prior to heading out? Here is a deliciously refreshing drink recipe that is also an easy-to-make, inexpensive treat.

Limónata Twist

**1 oz. SanPellegrino®
Limónata Sparkling Fruit
Beverage**
1 oz. vodka
1 oz. Cointreau
1 oz. apple juice
Twist of lime

In a tall collins glass, pour vodka, Cointreau and apple juice over rocks. Add SanPellegrino® Limónata Sparkling Fruit Beverage and a twist of lime.

Sweet, tart and tantalizing, this cocktail can be a real crowd-pleaser.