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Renaissance Arlington Capital View Unveils SOCCi urban Italian kitchen+bar Modern Restaurant Serves Up Rustic Italian in Arlington's Crystal City

Arlington, VA (March 9, 2011)— The Renaissance Arlington Capital View Hotel is pleased to announce the opening of its signature restaurant **SOCCi urban Italian kitchen+bar**. At the heart of the newly built 300-room hotel, that boasts award-winning architecture inspired by motion and enhanced by light, SOCCi will be a fresh addition to the Crystal City dining scene.

SOCCi, pronounced SO-Chee, is a stylish and relaxed, 96-seat urban kitchen and bar featuring a collection of bright, clean rustic Italian-inspired flavors made with locally-sourced ingredients by Executive Chef David Creamer. Creamer has held top toques including executive chef at Washington, DC area hotels such as the Crystal Gateway Marriott and the Bethesda North Marriott Hotel and Conference Center. As executive chef at the Crystal Gateway Marriott, Creamer received top recognition from Marriott for his inventive creations. Creamer's rich Italian heritage is apparent in his cuisine, with several dishes on the SOCCi menu, inspired by traditional family recipes passed down from his Sicilian grandmother.

Accessible from the street on Crystal Drive, SOCCi is open for breakfast, lunch and dinner. The breakfast menu features familiar breakfast staples as well as indulgences like **apple pancakes with apple-cider walnut compote**, banana chocolate chip pancakes with toasted marshmallow and **brioche French toast**. Also, available are varieties of eggs benedict including **The Chesapeake** made with jumbo lump crab and Hummingbird Farms tomatoes and **The Garden** prepared with wheat toast, asparagus, spinach & feta.

Lunch at SOCCi includes a variety of starters, small plates and entrees including Tuscan vegetable Ribolita soup, homemade veal meatballs, fresh burrata (Italian cheese made with mozzarella and cream) with a choice of toppings including fig jam and arugula pesto; an assortment of **country bruschettas**, **hearth fired pizzas** and **hand-cut, house made pastas**. In addition, a selection of hot paninis and sandwiches such as the pan fried Rockfish with lemon aioli, pickled sweet peppers on ciabatta are available .

The entrees are also offered on the dinner menu in combination with more classics items such as the NY Steak, Berkshire pork chops, and fresh fish selections. Decadent desserts include house made gelatos, Pannetone "French Toast" with coffee ice cream and Italian donuts with cinnamon sugar and warm chocolate ganache for dipping.

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Guests can experience SOCCI's artful twists on classics cocktails such as the mojito and Manhattan as well as modern concoctions like the **Sorissio** made with Absolute Pear Vodka, Harvey's Bristol cream and Cherry Heering or the **Cuban Society** a blend of Barcardi Razz, Galiano, raspberries, mint and club soda. Indigenous micro-brews complete SOCCI's selection of international and domestic draught and bottled beers. In addition, a variety of regional wines from California, Washington, Oregon and Virginia are waiting to be discovered. The lounge menu offers several of the best items from lunch and dinner including the hearth pizzas, bruschettas, and an Angus beef burger. Affogatos (espresso shots with gelato) are the ideal indulgence to savor on the expanded, pet-friendly outdoor terrace. SOCCI's menu items are affordable and presented with style and simplicity.

SOCCI's bold contemporary, design created by Forrest & Perkins, comes alive with the open kitchen with aromas emanating from the brick pizza oven. Locals and hotel guests alike will enjoy gathering around the terrazzo bar and communal tables for cocktails and plates to share, under the coral glow of custom light fixtures that mimic rain falling from the sky. The hidden gem of the restaurant is the uniquely designed private Chef's Tasting Room draped in vibrant fabric and crowned with a stunning chandelier on top of an impressive, contemporary round table; perfect for power lunches and intimate occasions.

SOCCI is situated at the Renaissance Arlington Capital View Hotel at 2800 South Potomac Ave., Arlington, Virginia. Accessible from the lobby or the street, SOCCI will open everyday from 6am to 11am for Breakfast, 11am to 5pm for Lunch and 5 pm to 10 pm for Dinner. The SOCCI Lounge area opens from 11am to 5 pm for Lunch and 5pm to 11pm for Dinner and Drinks.

The Renaissance Arlington Capital View and SOCCI have been designed to be LEED® certified Silver (Leadership in Energy and Environmental Design) certification, registered by the U.S. Green Building Council (USGBC).

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