

We've Done It Campaign Reaches Out

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day morning Plenary and expanded in a series of 10 concurrent workshops.

In addition to Plenaries and Forums, workshops are planned to explore every major item on the agenda of North American Jewish Federations including The Jewish Family; Israel-Diaspora Relations; The Jewish Community and the General Community; Child Day Care; Campaign Planning; Jewish Education; Concerns of Small and Intermediate Cities; Computerization; Women's Division; Community Planning; College Services; The Aging; Disabled; Arts and Culture; Communications; Jewish Education; Federation-Synagogue Relations; Jewish Education; Leadership Development; Endowment Funds; LCBC, and many others.

Mira Koschitzky and Gella Rothstein, Chair and Co-Chair of the Toronto Jewish Congress GA Hospitality Committee, are coordinating plans for a series of events that will include a bus tour of Toronto, an exhibit of Judaica by Canadian artists, and two gala receptions.

The Council of Jewish Federations is the association of 200 Federations, Welfare Funds and Community Councils, which serve nearly 800 communities embracing a Jewish population of more than 5.7 million in the U.S. and Canada.

make individual calls and appointments. Steve Lit is chairing "Upgrade," a year-round program for donors of \$1,000 and above. Our New Gifts committee will work both with newcomers and with those who haven't given in the past two years." Katz went on to say, "And, for those we just can't make direct contact with, we will use the mails to send materials and to receive pledges."

Major Gifts Event Dec. 15.

The Campaign closes with a

dinner honoring a particularly outstanding member of the Jewish community. The nature of the event and the honoree are a closely guarded secret.


"It will be a night to be remembered," says Stan Greenspon, Federation President. "We're making no secret of the need to raise \$1 million in 1985. When we break the news of the event, you will know that it is the absolute culmination to a successful campaign."

An array of sandwiches, hoagies and salads for lunch

Located in four

Jueys

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Carlo's Pizza
2401 Park Rd.
332-1193

Italian Restaurant



Pizza

CHEESE	14" 6.25	16" 8.50	14" 6.25	16" 8.50	12" 5.50
EX-CHEESE	5.60	7.25	9.50	5.60	7.25
SAUSAGE	5.60	7.25	9.50	5.60	7.25
MUSHROOMS	5.60	7.25	9.50	5.60	7.25
PEPPERONI	5.60	7.25	9.50	5.60	7.25
ANCHOVIES	5.60	7.25	9.50	5.60	7.25
GREEN PEPPERS	5.60	7.25	9.50	5.60	7.25

ONIONS 1.60 2.25 3.50
MEATBALL 5.60 7.25 9.50
GROUND BEEF 5.60 7.25 9.50
SALAMI 1.60 2.25 3.50
CANADIAN BACON 5.60 7.25 9.50
BLACK OLIVES 5.60 7.25 9.50
COMBINATION 8.20 10.25 12.50

EXTRA TOPPING .90 1.00 1.00

Antipasti (APPETIZERS)

BAKED CLAMS ARREGANATE 4.25
BAKED MUSSELS 4.25
ZUPPA DI CLAMS OR MUSSELS 4.75
PROVOLONE CHEESE 3.15
ITALIAN PROSCUITTO 3.50

Zuppa Calde (HOT SOUP)

MINISTRONE 1.75
TORTELLINI IN BRODO 2.25
STRACCIATELLI ALLA ROMANA 2.25
PASTA A FAGIOLLO (Beans and Macaroni) 2.25

WE REGRET THAT WE CANNOT CASH CHECKS OR HONOR CREDIT CARDS
Our cash savings are passed on to you in our menu prices.

Specialita Della Casa
(HOUSE SPECIALITY)
COMBINATION DISHES

VEAL AND CHICKEN FRANCESE 7.95
(One piece each veal and chicken dipped in egg and flour, sauteed in butter and lemon)
VEAL AND CHICKEN PIZZAIOLA 7.95
(One piece each veal and chicken sauteed in olive oil with fresh tomato, oregano and parsley)
VEAL AND CHICKEN PIZZAIOLA w/MUSHROOMS 7.95
(Same as above with Mushrooms)

Pesci (FISH)

FILET OF SOLE (Fried or Broiled) 6.95
FILET OF SOLE ALLA FRANCESE 6.95
SHRIMP MARINARA 8.25
SHRIMP ALLA FRANCESE 8.25
SHRIMP PARMIGIANA 8.25
SHRIMP FRA DIAVOLO 8.25
SCAMPI PROVEN CIALE 8.25
SCAMPI BROILED 8.25

Specilita Italiana (ITALIAN SPECIALTIES)

VEAL SCALLOPINE w/MUSHROOMS AND PEPPERS 8.50
VEAL SCALLOPINE w/MUSHROOMS (White or Red) 8.50
(Red Sautéed in olive oil with fresh tomatoes)
(White Sautéed in butter and marsala wine)
VEAL SCALLOPINE DON CARLO 8.50
(Sautéed in olive oil and mushrooms, topped with prosciutto and mozzarella)
VEAL SCALLOPINE FRANCESE 8.50
(Dipped in egg and flour sauteed in butter and lemon)
VEAL SCALLOPINE PIZZAIOLA 8.50
(Sautéed in olive oil with fresh tomato, oregano and parsley)

VEAL SCALLOPINE PICCANTE 8.50
(Sautéed in butter with lemon)
SALTINBOCCA ALLA ROMANA 8.50
(Sliced veal sauteed in butter and marsala wine with prosciutto, spinach and sliced egg)
SAUSAGE AND PEPPERS 6.25
(Sautéed in olive oil with fresh tomato)
VEAL CUTLET MILANESE 6.25
VEAL CUTLET PARMIGIANA 7.25

Pollo (CHICKEN)

CHICKEN CACCIATORE 6.95
(Small pieces sauteed in sauterne wine with prosciutto, mushrooms, and tomato sauce)
CHICKEN COUNTRY STYLE 6.95
(Small pieces, sauteed in olive oil with peppers, mushrooms and sausage)
CHICKEN SCARPARIELLO 6.95
(Small pieces sauteed in olive oil)
CHICKEN FRANCESE 6.95
(Boneless breast dipped in egg, flour and sauteed in butter with lemon and parsley)
CHICKEN FAVORITA 6.95
(Boneless breast sauteed in white wine, topped with prosciutto and mozzarella)
CHICKEN ALLA FLORENTINA 6.95
(Boneless breast topped with prosciutto, mozzarella, cooked in marsala wine with spinach)

GARLIC BREAD

Half Loaf 1.50
Whole Loaf 3.00
HOUSE SPECIAL INCLUDES SALAD OR SPAGHETTI

Pasta

STUFFED SHELL 4.75
TORTELLINI ALFREDO 5.25
MANICOTTI (Home Made) 4.75
RAVIOLI 4.25
LASAGNA 4.75
BAKED ZITI SICILIANA 4.25
BAKED ZITI 3.85
ZITI WITH TOMATO SAUCE 3.50
FETTUCINI ALFREDO 5.25

FETTUCINI FILET DI POMIDORO SAUCE 5.25
SPAGHETTI WITH MEAT BALLS 4.25
BAKED ZITI SORENTINA 4.25
TORTELLI FILETTO DI POMIDORO 5.25
LINGUINE WITH CLAM SAUCE (White or Red) 4.75
SPAGHETTI WITH MUSHROOM SAUCE OR GARLIC AND ANCHOVIES 4.50
SPAGHETTI WITH TOMATO SAUCE 3.50
SPAGHETTI WITH MARINARA SAUCE 3.95
SPAGHETTI WITH SAUSAGE 4.25

Time - Sat: 11:30 a.m. - 11:30 p.m. Sunday: 4 p.m. - 11 p.m.
Closed on Mondays