



# Newsletter



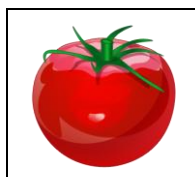
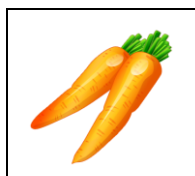
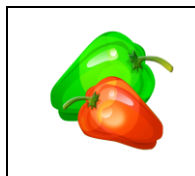
## April 2010

### Mission Statement:

*Creating a special memory for the customer of the total experience that was shared with family or friends. Making you want to return, while greeting you with friendly and prompt service. We will present a clean and welcoming atmosphere, so you can enjoy the highest quality of the best tasting food around.*

## Chef Chat

*Spring, Sprang, Sprung*



As you all know, we are having the worst winter that we have experienced in some time, and not just locally either. Forty-nine states have had snow this year, which has made it a constant struggle to stay on top of produce. We sometimes take for granted the farmers who grow all of these wonderful fruits and vegetables, but of course, the weather dictates the crops. With that being said, come on spring and sun and shopping for produce will be more fun!

*Chef Dino Losole*

## Message from Marie

*By Marie Losole*

The old saying, "April Showers Bring May Flowers" is a welcoming thought. We have all experienced a very hard winter, and I can't think of anything I would rather see than those May flowers. That is not all I am looking forward to seeing though. Our business should also start to improve. We have people coming into town for the Berkshire-Hathaway meeting, high school proms, graduations, the College World Series, and our patio seating will be opening too. I don't know about you, but as soon as the weather turns nice, I want to sit outside. Since we have started Happy Hour, Monday through Thursday, we hope to see you out on our patio enjoying yourselves. The only thing that does slow our business down is everyone getting their yards ready for summer and grilling out at home. Remember, it is much easier to call and order a pizza from us instead!

Spring will also bring another welcoming task. Planting flowers in all of the various pots that we have around the restaurant and the Villa is actually fun. We also have a lot of pots at home we need to fill as well. People walking by our house have actually made the comment that they can tell we own an Italian restaurant because of all the statues we have in the yard. If you saw the movie, "My Big Fat Greek Wedding, well that's me, just the Italian version.

We actually do have some fun events coming up. We are always looking for ways to keep our customers excited about coming back. If there are any funs ideas you would like to see us do, please let us know. You can email us at [info@losolemio.com](mailto:info@losolemio.com), Facebook us or just stop in and chat with us. We are always open to suggestions.

Here's hoping that this spring will bring flowers into your life too!

## WEEKEND DINNER SPECIALS



Each weekend, our dinner specials will be paired with wine selections to compliment the meal. We also have a great new specialty drink menu.

### APRIL 2<sup>ND</sup> AND 3<sup>RD</sup>

#### **CHICKEN ROMANO**

Chicken breast encrusted with a Romano cheese breading and then oven baked. Served with a side of pasta in a creamy marinara sauce.

### APRIL 9<sup>TH</sup> AND 10<sup>TH</sup>

#### **MARCO POLO**

Tender beef tips cooked with onions, green peppers, tomatoes and mushrooms in a chunky red sauce over spaghetti.

### APRIL 16<sup>TH</sup> AND 17<sup>TH</sup>

#### **CHICKEN RISOTTO**

Grilled chicken with asparagus spears and roma tomatoes in an asiago cream sauce served over a bed of risotto.

### APRIL 23<sup>RD</sup> AND 24<sup>TH</sup>

#### **STUFFED CHICKEN**

Chicken breast stuffed with spinach, prosciutto ham, diced tomatoes and gorgonzola cheese. Served with a side of fettuccine alfredo.

### APRIL 30<sup>TH</sup> AND MAY 1<sup>ST</sup>

#### **HERB CRUSTED STEAK**

New York Strip encrusted with various herbs and grilled to perfection. Served with a parmesan tomato and oven roasted potatoes.

(This was created for our previous Wine Dinner and was a HUGE hit!)

#### **PASTA FRESCO**

Bed of pasta topped with arugula, fresh mozzarella cheese and grape tomatoes, tossed in olive oil and garlic.

## SAVE THE DATE

On Wednesday, October 6<sup>th</sup>, Lo Sole Mio will host our second annual Shopping Boutique Extravaganza to benefit the Open Door Mission's Lydia House. We will open our Villa Losole Banquet Hall and gather together dozens of local vendors with a wide range of items for all of your shopping needs. Appetizers and wine will be provided as well as door prizes. There will also be a chance to purchase raffle tickets for select items. Last year was such a success and we know that this year will be bigger and better. Please help us spread the word and keep an eye out for more details to come!

## CHOCOLATE BUNNY PIE

Have leftover Easter candy? Here is a simple and fun recipe for those remaining chocolate bunnies that you can't get rid of.

- (1) 6 oz chocolate bunny
- (18) large marshmallows cut in ½ or 180 mini
- (1/4 cup) milk
- (16 oz) whipping cream
- (1) prepared graham cracker crust



Save a small piece of the bunny to shave on top. Melt chocolate bunny and marshmallows in milk over a double boiler or heavy pan over low heat, stirring constantly. Let cool completely. Whip cream until stiff, fold in chocolate mixture. Pour into pie crust and chill until firm. Enjoy!

## NEW SPECIALTY DRINKS

We have updated our specialty drink list with some new martinis and margaritas. You can find this list on the first two pages of our wine menu. Stop by during **Happy Hour, Monday – Thursday, 4-6pm** and choose from any of these drinks for only \$5!

## GRADUATION CATERING

Graduation season is soon approaching and wherever you find a celebration, food is sure to follow. If you are hosting an open house for your graduate, or simply having your family over, let us do the cooking for you. Entrées, salads and side orders are available in half pans and full pans. To satisfy your sweet tooth, our tiramisu is available by the pan as well as selected cheesecakes and cannolis. Everything is available for both hot and cold pick up. If you have a large order, call to make arrangements for us to cater to you. For our complete catering menu, visit us at [www.losolemio.com](http://www.losolemio.com).

