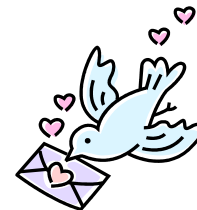




Newsletter



February 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.

Valentine's Weekend Celebration

Come celebrate at Lo Sole Mio!



February 14th is almost upon us. Lo Sole Mio will not be open for Valentine's Day this year since it falls on a Sunday, but that doesn't mean that you can't come celebrate with us anyway! Avoid the Sunday crowds and bring your sweetheart in for a romantic dinner on Friday, Saturday, or maybe even Monday.

Although we operate on a first come, first serve basis, we will be doing a few things to make Valentine's weekend less of a hassle for you. Our dining room will be reconfigured to account for the volume of couples that we serve. We take out most of our bigger tables and insert smaller tables, which helps increase our seating capacity. If you do experience a wait when you arrive, we will have both of our upstairs and downstairs lounges available for cocktails and appetizers.

In addition to our two great dinner specials that will be running that weekend, we will also be featuring special drinks, appetizers and desserts. Pop open a bottle of champagne or ask your server to recommend a great bottle of wine and enjoy a fantastic dinner to celebrate that special someone in your life.

She Loves Me, She Loves Me Not

Love comes in many forms

You don't have to be sweethearts to have love for each other; there are many ways to show love. We have a great example of that right here at Lo Sole Mio, with a server who is showing us one of the most unselfish acts of love one could do.

We have an employee that has suffered with diabetes for a long time. About three years ago, her kidneys failed and she is in need of a transplant. She hooks up to a dialysis machine nightly, but lately, she has been very sick. Several family members have been tested to see if they could donate one of their kidneys, but unfortunately, no one has been a match. One of our servers, who I mentioned before, went to be tested so that she could give one of her kidneys, and so far, she is a match. There are still more tests to go through, but she is hopeful. The employee who is in need of a transplant is married and has two daughters, and the volunteer donor is a single mother of an adorable little boy.

The list for transplants is very long, and unless you have someone willing to donate their organs to you, you must wait. They say that the healing time for the donor is longer than the recipient. The donor will lose her income for quite awhile, but she has faith that things will work out, and is willing to take that risk to help another human being. What a great show of love and compassion.

Yes, love comes in many forms. It is not just between lovers or family. If we could all learn from this, that we are "our brothers' keeper," the world would be a better place. We will do an update next month. Until then, we ask that you keep them in your prayers.

***For information about organ donation, visit
www.organdonor.gov***

WEEKEND DINNER SPECIALS

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

FEBRUARY 5TH AND 6TH

CHICKEN TAZIO

Stacked grilled eggplant, sliced portabella mushrooms and chicken breast all topped with artichokes and prosciutto ham in a cream plum tomato sauce.

FEBRUARY 12TH AND 13TH

CHICKEN OR STEAK OSCAR

Your choice of grilled chicken breast or sirloin steak topped with crab meat and asparagus in a béarnaise sauce.

SHRIMP GORGONZOLA

Jumbo shrimp tossed with roma tomatoes and asparagus in a gorgonzola cream sauce over spinach fettuccine.

FEBRUARY 19TH AND 20TH

SEAFOOD LASAGNA

Lasagna made with crab and shrimp, then oven baked in a white cream alfredo sauce.

FEBRUARY 26TH AND 27TH

SALMON OSCAR

Salmon fillet topped with crab meat and asparagus in a béarnaise sauce.

Special Hours for Valentine's Weekend

Friday, February 12th

Lunch: 11-4pm Dinner: 4-10pm

Saturday, February 13th

Lunch: 11-3pm Dinner: 3-10pm

Sunday, February 14th

CLOSED

Monday, February 15th

Lunch: 11-4pm Dinner: 4-9pm

Join us for

Happy Hour!

Monday-Thursday 4:00 - 6:00pm
Lounge Only

Discounted wine, cocktails
and appetizers

SPECIAL NOTE

Thank you so much for voting Lo Sole Mio Best Italian once again! We appreciate the support and patronage from all of our customers. We are celebrating 17 years strong and hope to be around for another 17!



Grazie Mille! (A thousand thanks!)

SPRING WINE DINNER

Start making reservations now for our spring Wine Dinner on March 24th. Five wines will be selected to compliment a five course dinner, beginning with appetizers and ending with dessert. A special guest speaker from Chicago will talk about the wines that have been chosen and there will be an opportunity to purchase all of the wines at wholesale at the end of the evening. Fantastic door prizes are awarded throughout the dinner as well. Entertainment will be provided by singer Carmelita de LaGuardia and violinist Richard Ness.

Date: Wednesday, March 24th, 2010 at 6:30pm

Location: Villa Losole Banquet Rooms (located across the street from the main restaurant)

Cost: \$65.00 per person (tax and gratuity included)

To make reservations, stop by the front counter, call us at 402.345.5656 or send us an email at

info@losolemio.com. We look forward to seeing you!

Cheers!

LENTEN SPECIALS

Chef Dino says to forget about going to a Friday fish fry this Lenten season, come join us at Lo Sole Mio instead! We have plenty of vegetable and fish dishes to choose from. Come down on weekends during Lent and enjoy all of the seafood you desire: shrimp, orange roughy, clams, scallops, salmon and more! Our weekend specials will also be designed to accommodate any dietary needs during Lent.

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