



Newsletter

July 2010

Mission Statement:

To Create a special memory for the customer of the total dining experience shared with family or friends. Greeting you with friendly and prompt service while presenting a clean and welcoming atmosphere. Making you want to return and enjoying the highest quality of the best tasting food around.

From the Kitchen

When you come in and sit at your table you will notice a bottle of specially seasoned olive oil. The server always explains that we suggest that you pour some on your plate and dip your bread into that as an alternative to butter, but we have butter if you like. We also tell you to add some parmesan cheese and a little black pepper to that olive oil to enhance the flavor. Speaking of flavor, many people ask, what is in the specially seasoned olive oil? We do instruct the servers to say that they could tell you, but you would not be allowed to leave. Just kidding! If you haven't guessed by now, we put garlic cloves and rosemary in it.

We all know the benefits of garlic, but in case you missed it, we will tell you. Garlic has high levels of antioxidants. In 1993 it was published by British researchers that garlic effects cardiovascular disease and thins the blood, lowering the risk of heart disease and stroke. They also suggest that garlic may help fight cancer. It is also noted that it is even more effective when combined with tomatoes. So you know that our "tomato basil" we put on the table is good for you too.

Rosemary is also shown to fight cancers of the breast, lung and skin. Now when you come to eat, know that we are doing all that we can to keep you healthy.

Message from Marie

By Marie Losole

In August the restaurant will have been open 18 years. There is a saying that behind every good man there is a good woman. We feel that is also true for a business. Behind any good business there are good employees. All of our employees are very important. Along with our children who have been here since the beginning, we also have many other long term employees. Some have been here 18, 17, 12, 9, 8, 7, 6, & 5 years. The turn over rate in restaurants is usually very high and most workers only last about 2 years. We are very fortunate to have a good group of loyal employees that all help to make this a better place.

Anytime you work close together for a long time, you can start to take each other for granted. Relationships are hard whether it is at work or at home. Sometimes you have to be everything to everyone, and sometimes you feel you don't want to be around them. Sometimes you say things you don't mean or hurt someone's feelings. You can think that they are lazy, ungrateful, spoiled, or just plain stupid. But fortunately not all of our employees think this about us (ha, ha) and we never would think that about them either.

Let's face it, most boss/employee relationship are a love/hate relationship. Oh wait, that's how my family feels about each other! All kidding aside, in order for any relationship to work, you need to have respect for one another. No one is perfect and we should look for the good in each other. We all want to be appreciated and it is nice to hear that you do a good job. That is why it is very important to let people know and say thank you. We probably don't say this enough, but we appreciate all of the hard work our employees do for us. We know that they are the back bone of this place, so "THANK YOU", "THANK YOU" Lo Sole Mio employees for all your dedication!

WEEKEND DINNER SPECIALS

JULY 2ND & 3RD

VEAL FLORENTINA

Veal topped with spinach, prosciutto and cheese, then baked in the oven. Served with a choice of pasta tossed in olive oil and garlic or oven roasted potatoes

JULY 9TH & 10TH

SALMON OSCAR

Grilled Salmon topped with asparagus spears, crab meat and béarnaise sauce. Served with choice of oven roasted potatoes or pasta tossed in olive oil and garlic.

JULY 16TH & 17TH

CHICKEN BREAST RISOTTO

Marinated grilled chicken breast served over risotto with a creamy mushroom sauce, grilled asparagus spears, and roma tomatoes

JULY 23RD & 24TH

STUFFED SHRIMP

Jumbo shrimp stuffed with gorgonzola cheese and wrapped in prosciutto. Served over risotto with roasted roma tomatoes and asparagus tips in a light cream sauce

July 30th & 31st

Chicken Tazio

Chicken breast on top of marinated grilled eggplant, topped with sliced portabella mushrooms, artichokes and prosciutto in a cream plum tomato sauce. Served with a choice of oven roasted potato or pasta tossed in olive oil and garlic

HAPPY HOUR

Monday - Thursday 4:00 - 6:00pm
Lounge and Patio

\$3 Wells

\$2 Domestic

\$5 Specialty Martinis

Discounted wine and appetizers

Recipe Anyone Can Make

When you want to bring a quick and easy dish to a party, or serve a light lunch, try one of my favorites, **Pasta Salad**. You can use any vegetables you happen to have on hand. I like to use cherry tomatoes, raw broccoli, yellow bell peppers, cucumbers, and black olives. I also like beans in my pasta salad, so if I don't have garbanzo's I use red kidney or green beans. If like you can add in some sliced pepperoni or some grilled chicken too.

Cook and then rinse your pasta with cold water to chill your pasta. Any choice of pasta will work, but short cut pasta works the best. I use penne, bow tie, shells or rotini. If you can find the tri-color rotini, it will make your salad even more colorful. Cut up your vegetables into bite size and toss it all with Italian dressing. You can add a little balsamic vinegar to it if you like. A little goes a long way, but really adds great flavor.

The Voting Has Started

The "Best of Omaha" voting has started. Since the beginning of the contest, we have been honored to have been voted "Best of Omaha" for Italian food in the "Big O Magazine". Thanks to good customers like you who vote, we feel that we are appreciated. If you would like to vote for any of your favorite things in Omaha, you can go on line to www.bestofomaha.com and place your vote. We are not trying to solicit your vote, but just want to make you aware that this contest does go on. The voting ends in August and the results are published in January. You can only vote once, and the top 3 in each category will be mentioned in the magazine. We don't like to settle for anything less than #1, but there's no pressure on you. We know you will do what is right.

4th of July

This year the 4th of July falls on a Sunday. We are always closed on Sundays, so we have decided to close on Monday the 5th. This will give us and our employees an extra day to relax. Hope you all have a safe and fun time!

Come Celebrate With Us

August 6, we will be celebrating 18 years in business. As a "Thank You" to our customers for the week of Aug. 2nd, to the 7th, we will be offering you the choice of a glass of house wine, soda, tea, or spumoni ice cream for only 18 cents, with the purchase of lunch or dinner.

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