



# Newsletter



## March 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.*

## Spring Wine Dinner

*Come join us for great food and great fun*



**Wednesday, March 24<sup>th</sup>** is going to be a lot of fun. We are planning a great dinner with wine, entertainment, prizes, and a guest speaker. If you have never been to a wine dinner, make your reservations now! You will not be disappointed. Think of it as a special treat for yourself. You deserve it!

For **\$65 per person**, which includes tax and gratuity, you will get unlimited appetizers paired with a light opening wine selection. Four more courses will follow, ending with dessert. Wine will be paired with the food throughout the evening. We give out six great door prizes while you enjoy some fantastic conversation.

You will also have the special treat of listening to acclaimed singer, Carmelita de la Guardia, accompanied by violinist, Richard Ness. Our guest speaker from Chicago will tell you about the fabulous wines. At the end of the evening, all of the featured wines will be available for purchase at wholesale pricing. The fun begins at **6:30 at our Villa Losole**, just across the street from the restaurant.

See you there!

## Message from Marie

*By Marie Losole*

March is a very busy month. It is full of birthdays for our family: the 7<sup>th</sup>, 9<sup>th</sup>, 12<sup>th</sup>, two on the 19<sup>th</sup>, 21<sup>st</sup>, and the 27<sup>th</sup>. You have St. Patrick's Day on the 17<sup>th</sup>, and our Spring Wine Dinner on the 24<sup>th</sup>. WOW! I am tired already. Being Italian, we don't really celebrate St. Patrick's Day, but we have Irish son and daughters—in law that do. We love corn beef and cabbage, but we love Ruben sandwiches the most. We love them so much that we make them both every St. Patrick's Day at the restaurant. We give them to all of our employees and to any of our friends who come to visit us before they go out to celebrate. We will even serve it as a special to anyone who asks for it. It is funny how many Irish and Italians we know that have married each other. They must be very compatible. Most of our children married spouses that are either all Irish, or at least half. All I can say is that they make beautiful grandchildren!

This month is also the birthday of one of my favorite poets, Robert Frost. One of his famous quotes is so true, "The world is full of willing people; some willing to work, the rest willing to let them." Restaurant work is very hard, and we have some very hard working people as part of our team. We need to be hard working because another one of Frost's famous quotes is always on my mind, "A bank is a place where they lend you an umbrella in fair weather and ask for it back when it begins to rain." So the point to my story is that even though our personal lives are busy, that is not always the case with the restaurant business. We are hoping that our customers will continue to support all of the events we are trying to promote, like **Happy Hour**, and our **Wine Dinner**. Come and celebrate with us. Let's celebrate that the sun is shining, that you have a job, or just that life is great! We'd love to see you anytime. Please stop by and say "hi", and let us know what we can do for you.

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## 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.

### **MARCH 5<sup>TH</sup> AND 6<sup>TH</sup>**

#### **PASTA SEAFOOD**

Steamed mussels in the shell over rigatoni pasta tossed with clams in a plum tomato sauce, then topped with fresh basil and a touch of crushed red pepper.

### **MARCH 12<sup>TH</sup> AND 13<sup>TH</sup>**

#### **VEAL BRACIOLE**

Veal thinly sliced, stuffed and rolled with Italian seasoned ground beef, hard boiled eggs, and breadcrumbs, then oven baked. Served with a side of spaghetti in red sauce.

### **19<sup>TH</sup> AND 20<sup>TH</sup>**

#### **STEAK DIANE**

Tomatoes, mushrooms, and scallions in a butter cognac sauce served over an 8oz sirloin. Served with your choice of pasta or vegetable.

### **MARCH 26<sup>TH</sup> AND 27<sup>TH</sup>**

#### **CHICKEN SCALOPPINE**

Thinly pounded chicken sautéed in a white wine and lemon tarragon sauce topped with onions and mushrooms. Served with your choice of pasta or potato.

### **AVAILABLE EVERY FRIDAY NIGHT DURING LENT**

#### **HALIBUT PALERMO**

8oz halibut steak grilled, then topped with sautéed tomatoes, onions and bell peppers. Served with a side of pasta tossed in olive oil and garlic.

**Don't forget that our menu always has a great variety of seafood and vegetarian dishes!**

## ARE YOU GOING TO SEE . . .



# *The Color Purple*

**Stop here first and receive a complimentary glass of house wine with your ticket stub and purchase of entrée. Must be day of show**

**If you can't stop by for dinner, try and make it to our Happy Hour. Our appetizers are a meal all on their own!**

## FROM OUR CUSTOMERS

Hi Cathy,

I should have e-mailed you before now, but wanted to wait until we had a Social Committee meeting. Everyone had a great time; they loved the food and the atmosphere. Your wait staff was wonderful. We had great feedback and many of the people would love to come back there next year. Thanks again for a great evening.

Gwen  
Methodist Hospital  
Physical Therapy

**Don't forget about our Villa Losole Banquet Rooms for any of your private party needs. Please contact Cathy for more information or visit our website at [www.losolemio.com](http://www.losolemio.com)**

## PIZZAS TO GO

If you don't feel like cooking, but want to eat in the comfort of your own home, why not order one of our delicious pizzas to go? In addition to your basic ingredients, we also have several specialty pizzas: Pesto, Pollo Bianco, Double Crust, Prosciutto Pineapple and Margherita. All of our beer and wine is also available for packaged sale. Stop by after work and enjoy our Happy Hour while you wait.

