



Newsletter

October 2010



Mission Statement:

To serve the highest quality food in a clean and welcoming atmosphere, while greeting you with prompt and friendly service. Creating a special memory for the customer, making them want to return.

From the Kitchen

Who doesn't like breakfast for dinner? What about an Italian Omelet? We call it a 'Frittata'. Eggs are inexpensive, and so is pasta. Here is a more elegant way to serve an omelet for dinner using both ingredients. You can use left over pasta; even if it has sauce on it already, or you can it can be plain. If you don't have pasta in your omelet, you can use any vegetables you want. At the restaurant we have one that has portabella mushrooms and roma tomatoes. I like to use diced tomatoes, spinach, or broccoli florets, and onions. My mother – in – law used to like to make it by adding a can of asparagus spears. drained of course. The secret to making it Italian is to add parmesan cheese to the beaten eggs.

Beat 6 eggs with a touch of milk, add 2 TLB. Or more if your like, of parmesan cheese, season with black pepper and salt to taste, and beat some more. Add this to your leftover pasta. Heat olive oil or you can use butter if you like, in a large non-stick pan. Add mixture to pan and cook over med. heat without stirring for 4 to 5 min. or until bottom is golden brown. Loosen the frittata along the sides then take a large plate and place it over the top of the pan and flip it on the plate. Then slip the other side back in for 3 or 4 min. If you don't want to flip it, bake the top off in a pre- heated oven.

Message from Marie

By Marie Losole

Like many people, this is my favorite time of the year. There are so many activities, foods, and sights to enjoy with the fall weather. Taking the grandchildren to the apple orchard is something we enjoy. We ride on the wagon, pulled by a tractor, out to the fields and each one picks their favorite type of apple. We make apple crisp, caramel apples, and eat them plain. The old saying, "An Apple a Day, Keeps the Doctor Away" is proven true in our household. Apple crisp is so simple to make, and makes the house smell wonderful. Many Recipes on the web, but we have one for you too.

We are also taking all of our employees, and their families, on a hayrack ride this month. I printed song books of some old tunes to sing while we ride along. Then we will enjoy some chili, hotdogs, hot cocoa, and marshmallows, toasted by a large bonfire.

Then there are the trees. Those rides in the country to see the colors changing on the trees, is just beautiful! One of my favorite poems in the world is by Joyce Kilmer. His full name was Alfred Joyce Kilmer who died at the early age of 31, while fighting in WW1. His famous poem "Trees" is a simple one, but it shows how we should appreciate the beauty all around us.

Going to haunted houses, pumpkin patches, and dressing up for Halloween, are fun things to watch the children do, but I prefer sitting in the 'Indian Summer' sun, going for walks, and cooking all of the comfort food I can eat.

Speaking of eating, we have some great comfort food at the restaurant too. This is the time of year that Don makes his delicious 'Clam Chowder Soup'. It will be available as an up-grade soup choice, with your lunch or dinner selection, or you can purchase it alone. We hope that you will come in, and let us comfort you!

WEEKEND DINNER SPECIALS

October 1ST & 2ND

CHICKEN PEPPERONI

Marinated chicken breast topped with a plum tomato sauce cooked with pencil onions, pepperoni and a layer of provolone cheese. Served with a side of fettuccine Alfredo and a vegetable.

October 8th & 9th

SALMON OSCAR

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

October 15TH & 16TH

SHRIMP GORGONZOLA

Spinach Fettuccine tossed with jumbo shrimp in a gorgonzola cheese sauce with asparagus tips and oven roasted roma tomatoes.

October 22nd & 23rd

Combination Platter

A variety plate with chicken breast, Italian sausage, sliced steak, topped in with a demi glaze sauce, with potatoes, roma tomatoes, yellow and red peppers strips breast stuffed with diced roma tomatoes, spinach and gorgonzola cheese. Served with a side of angel hair pasta tossed in olive oil and garlic and a vegetable.

October 29th & 30th

Veal Fiorentina

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

Eating our way through our Boston Trip

Thanks to all of you who gave us some advice on Boston. We loved every minute of it. The history, the food, and the people were great. We ate pizza, pasta, shrimp & lobster, and the cannolis from Mikes Pastry, were the best! We didn't try the lobster cannolis because it didn't sound too good, but later found out it was only shaped like a lobster.

Wine, Food and Boutique Event

Plan to attend our "Food, Wine, and Boutique Event." Wednesday Oct. 20th 6:30 p.m. \$30pp At Villa Losole The location is just across the street from the main restaurant. Come taste, learn and purchase great wines from knowledgeable representatives, while paring them with our delicious foods. Sip on your wine while you stroll and shop, from the select vendor's booths. We will have everything from Dove Chocolate, candles, purses, jewelry, clothes, to Italian Groceries. Door Prizes and the best part is that you can watch Chef Dino do cooking demonstrations. Proceeds will be donated to the 'Lydia House'. **Call for reservations (402) 345-5656 today!**

"Trees" by Joyce Kilmer

I think that I shall never see

A poem lovely as a tree.

A tree whose hungry mouth is prest

Against the earth's sweet flowing breast;

A tree that looks at God all day,

And lifts her leafy arms to pray;

A tree that may in summer wear

A nest of robins in her hair;

Upon whose bosom snow has lain;

Who intimately lives with rain.

Poems are made by fools like me,

But only God can make a tree.



Wine Dinner

Wine and Dine your mate, your business associates, or just your friends. Make your reservations now for a wonderful evening full of fun, delicious food, and great wines. Five courses will be served with five wines to match. We will have a guest speaker, door prizes, and wine available for purchase. Wednesday, November 10th, 6:30p.m. \$65pp at our Villa Losole CALL NOW 345-5656

