



Newsletter

September 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

I would like to dedicate this to a special man that has played an important part in my life, my uncle Joe. When I came from Italy to America, he came to the airport, with my newly adopted mother, to pick me up. I was blessed with a wonderful new family and he was a big part of that.

Joseph A. Vilella served in the Armed Forces during WW11. With his degree from UNO he became a hotel catering manager, manager of a university club, vice president and general manager of hotel properties, owning his own restaurant, initiated, and was the director of the Culinary Arts Program at Boys Town. He has written several class room textbooks that have been used nationally to teach the fundamentals of the Food Service Industry. He served two terms as President of the Restaurant Assoc. and also President of the Nebraska Chapter of the Club Managers Assoc. of America. He has been inducted into the Hall of Fame at Metropolitan Community College, has received many awards in recognition of his widespread work in the food industry, including a plaque awarded by Institutions Magazine. He has also written and published several children's books. He is my hero and still inspires me with his knowledge, but most of all, with his warm and loving heart. Thank You Uncle Joe!

Message from Marie

By Marie Losole

"School days, school days, dear old golden rule days. 'Readin' and 'ritin' and 'rithmetic, taught to the tune of a hick'ry stick". That is the beginning of an old song my mother use to sing to me when I was a kid. If only I could get those days back! The school year started after Labor Day and ended by Memorial Day. Simpler times back then. Now parents feel that their children are at a disadvantage if they don't go to pre-school. If you have read some of my other articles, you know that Robert Frost is one of my favorite poets. I guess it is because he had so many sayings that I found to be so true. One of his quotes on educations is "Education doesn't change life much. It just lifts trouble to a higher plane of regard." Another is, "Education is hanging around until you've caught on."

There is no substitute for "Common Sense". You can't take a class for that. I know many college graduates that don't have "Common Sense". There is also no substitute for being gracious, and for being hospitable, and you definitely can't beat being a good worker.

Wonder were I am going with this to tie my message to the restaurant? Well, we have some very educated and dedicated employees. Some have college degrees, some have culinary degrees, some are working on degrees, and some have no degrees, but they all agree that they love the restaurant business. They like knowing that they help to make your experience a good one. They like having flexibility. They like the reward for having done a great job, and they need their job.

So, please don't stop going out to eat, especially here! Sept. is a slower month due to the beginning of school, but what better way to relieve your work load, than by going out to eat. Our prices are reasonable, and we will continue to provide the best quality of food, and excellent service you deserve. See you soon!

WEEKEND DINNER SPECIALS

September 3RD & 4TH

SHRIMP CARBONARA

Large Shrimp sautéed with onions and prosciutto ham, served over Fettuccine pasta tossed in a creamy white sauce.

September 10th & 11th

CHICKEN SCALOPPINE

Chicken Breast thinly sliced, lightly floured and topped with sundried tomatoes and artichokes cooked in a cream sauce. Served with a side of angel hair pasta tossed in olive oil and garlic and a vegetable.

September 17TH & 18TH

MARCO POLO

Beef Tips slowly cooked in a red wine tomato sauce with mushrooms, onions, green peppers and tomatoes. Served over Spaghetti,

September 24th & 25th

Stuffed Chicken Gorgonzola

Grilled Chicken 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.

Take Advantage of the Nice Weather Now and Enjoy a Bottle of Wine and Appetizers on "The Patio". Serving Lunch and Dinner during the Week Too!

Going to Boston

I have always wanted to go to Boston and now we are!

I would love it if anyone who has been there can

give us any tips on what are some of the best

places to visit, things to do, and of course to eat.

email me any suggestions to mlosole1@yahoo.com

Make Reservations Now

Plan to attend our "Food, Wine, and Boutique Benefit." **Wednesday Oct. 20th 6:30 p.m.** At **Villa Losole**, just across the street from the main restaurant. Come and enjoy delicious foods, great wines, and shop the booths of local vendors. All proceeds will be donated to the Lydia House, so they may continue helping homeless families get back on their feet. For just \$30 pp, you can learn about the good work of the Lydia House, drink and buy some great wines. Eat to your hearts content, browse the boutique, and support a good charity. **Call (402) 345-5656 today!**

Benefits of Tomatoes

Studies show that tomatoes contain high amounts of vitamin C, and has 40 % of the daily value needed. They contain 15% of the daily value of vitamin A, 8% of potassium and 7% recommended daily value of iron for women and 10% for men. They help prevent the risk of everything from prostate, rectal, colon, stomach, lung, and breast cancer. Research has also shown that the lycopene in tomatoes can help older people stay active longer. It doesn't matter if you eat them cooked or raw, they do not lose their nutritional value. We are so glad we have fresh tomatoes on the table for you, spaghetti sauce, and pizza that will contribute to your good health. Enjoy!

Recipe for Simple Light Marinara

In pan heat 3Tlb. olive oil adding ½ of a small diced onion, 3 minced cloves of fresh garlic and let soften. Add 1 large can of whole Plum Tomatoes smashed. You can use regular tomatoes too. Season with garlic salt, onion powder, and fresh sweet basil leaves, to taste. Simmer for 30 minutes and you have a quick sauce ready during the time it takes to boil your pasta.

Up Coming Events

Fall Wine Dinner on Wednesday November 10th at 6:30 pm. Great food pairings with great wines. More details to come in next month's news letter

Don't Forget to Vote

Voting ends Sept. 30th. They have two categories that we could be winners, Best Italian and Best Pasta. We think there should only be one, but we hope you think that we are the best in both. Go to www.bestofomaha.com and place your vote.

