

Our Story

Opened August 6, 1992, we are family owned and operated. Coming from humble beginnings, as high school sweethearts, we married and had six children. Both of us being full blooded Italian, and one of us being born in Italy, we have always had a great love for family and food. We have both worked in the food industry since we were fourteen. We had a dream, and this is it! Along with the help of our children in the business, various other family members, and now grandchildren working alongside of us, we want to make your experience as pleasant as possible.

With the Grace of God, we can bring a little bit of Italy to you! Italian cuisine is the most imaginative in all of Europe. The wonderful aromas and flavors combined with the great variety, will hopefully be a treat to all those who truly love to eat. We "Thank You" for your business, and hope that we can make your experience a memorable one.

The Losole Family.

How did we choose the name and what does it mean? There is a famous Italian love song called "O Sole Mio". The lover is singing praises of the beautiful sun. The good feeling of the sunshine reminds him of his love. You will hear the song played at different times throughout your visit. You will now know what some of the song means. Just add the "L" from our last name to the title of the song, (a play on words) and so you have it: Lo Sole Mio!

*"O Sole Mio" (Oh My Sunshine)
What a beautiful thing, a day of sunshine.
A serene air after a storm. The air is fresh
like a festival. What a beautiful thing, a day
of sunshine.*

Chorus

Another sunshine, what a beautiful thing.
oh my sunshine is in front of you, oh sun,
oh my sunshine is in front of you, in front
of you.

*Our Restaurant Prayer
May God bless all who enter here,
For to us they are so dear.
We promise we will fill your bowl,
And pray that God will fill your soul.*

By Marie Losole

Antipasti Appetizers

Sampler Platter

A combination of Breaded Artichokes, Fried Calamari, Beef Ravioli and Cheese ravioli, served with Red Sauce. 15

Antipasto

A variety of Cold Meats, Cheeses, Olives and Marinated Vegetables 18

Shrimp Havarti

Shrimp baked in a Havarti Cheese Sauce, served with a side of Toast Points. 13

Breaded Calamari

Squid breaded and cooked to a golden brown served with a side of Red Sauce. 10

Flat Bread

Flat Bread with Red Sauce and choice of Hamburger or Pepperoni. 9

Flat Bread Florentine

Flat Bread with White Sauce, topped with diced Chicken, Artichokes and Spinach. 11

Flat Bread Margherita

Naked Crust with Olive Oil, Cheese, Fresh Diced Tomatoes, Basil, & Minced Garlic. 9

Beef or Cheese Ravioli

Choice of Beef or Cheese filled Ravioli, breaded and cooked to a golden brown. 9

Breaded Artichokes

Artichokes, breaded & cooked to a golden brown, drizzled with Garlic Lemon Butter and sprinkled with Parmesan Cheese. 10

Pesto Stuffed Mozzarella

Mozzarella, lightly breaded, stuffed with Pesto, then topped with our Marinara Sauce. 8

Pomodori & Mozzarella

Fresh sliced Tomatoes topped with Fresh Mozzarella Cheese, Olive Oil, Fresh Basil and drizzled with Balsamic Glaze. 11

Olive Mix

A variety of marinated Olives. 9

ENTRÉES SERVED:

Monday - Thursday 4:00pm - 9:00pm

Friday - Saturday 4:00pm - 10:00pm

Dinners Served in the Dining Room come with Homemade Bread, Bowl of Oven Roasted Garlic Cloves, Bowl of Fresh Diced Tomatoes with Basil and Garlic and Choice of Soup or Salad.

Choices of Pasta Entrées are:

Fettuccine, Linguine, Spaghetti, Angel Hair, Penne, Shells or Bow Tie

Upgrade from a Tossed Salad to an Authentic Caesar Salad. 3

Upgrade from a Tossed Salad to our Specialty Thunderbird Salad (Romaine lettuce, Bacon Bits, Diced Tomatoes, Swiss Cheese with our homemade Creamy Dressing). 4

Add a Side of Gorgonzola Cheese. 1.5

Add a Side of Anchovies 1.5

Dressings: House Italian, Ranch, Honey Mustard, Light Raspberry Vinaigrette

Combination Platters

No substitutions or creations to any of the items below.

Nico's Combo

Breaded Steak, Italian Sausage & Sweet Roasted Peppers, with Linguine & Meat Sauce. 23

Vince's Best

A taste of Eggplant Parmigiana, Cheese Filled Ravioli with a Pesto Sauce & Tortellini, in White Sauce. 22

Maria's Best

A taste of Chicken Parmigiana, Lasagna & Fettuccine Alfredo. 22

Capri Combo

Sautéed Shrimp & Scallops, served over Linguine, with Orange Roughy and Vegetables on the side. 28



Pollo Chicken

Chicken Marsala

Chicken Breast lightly breaded, with sautéed sliced Mushrooms in a Marsala Wine Sauce, served with choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 21

Chicken Florentine

Lightly breaded Chicken Breast topped with Spinach, Prosciutto Ham, Provolone Cheese, baked together with a touch of creamy white Sauce, served with choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 21

Chicken Piccata

Chicken Breast lightly floured and sautéed in Garlic Lemon Butter, topped with Capers, served with choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 21

Pasta Con Pomodori Secchi

Sun-dried Tomatoes, sautéed Chicken Strips and Mushrooms with a touch of Crushed Red Pepper, served over choice of Pasta tossed in Olive Oil & Garlic. 19

Chicken Parmigiana

Chicken Breast, breaded, baked and topped with Mozzarella & Red Sauce, served with a side of Spaghetti. 19

Pasta Reggio

Sautéed Chicken Strips, Spinach, Fresh Tomatoes and Reggiano Cheese tossed in Olive Oil & Garlic, served over choice of Pasta. 19

Pasta & Pollo

Sautéed Chicken Strips and Mushrooms tossed in your choice of Olive Oil & Garlic or Alfredo Sauce with your choice of Pasta. 19

Add Artichokes - 2

Pollo & Broccoli

Marinated Boneless Skinless Chicken Breast, grilled and served with a side of Steamed Broccoli. 19

Chicken Tuscany House Favorite!

Lightly floured Chicken Breast, grilled with sliced Portabella Mushrooms, Artichokes and Red Pepper Strips in a Cream Sherry Sauce. 21

Pasta Pollo & Prosciutto

Sautéed Chicken Strips, Prosciutto Ham and Green & Red Onions, served over choice of Pasta tossed in a Creamy Asiago Cheese Sauce. 21

Chicken Scaloppine

Lightly floured skinless Chicken Breast topped in a Parmesan Cream Sauce with Artichokes, Sun Dried Tomatoes, and Tarragon. 21

Pasta Entrées

Pasta Alla Carbonara

Sautéed Onions and Prosciutto Ham, served over choice of Pasta. Choose Traditional style (Beaten Egg, Cracked Black Pepper and Cheese) or in a Creamy White Sauce. 17

Pasta Al Pesto

Pesto Sauce made of Fresh Basil, Olive Oil, Garlic & Cheese, topped with Pine Nuts, served over choice of Pasta. 16

Add Sun-Dried Tomato - 2

Add Chicken - 4

Add Shrimp - 6

Pasta E Spinaci (Spinach)

Spinach blended together with a Creamy Ricotta and Parmesan Cheese Sauce, served over choice of Pasta. 16

Add Chicken - 4

Add Shrimp - 6

Pasta Roma

Broccoli, cheese and Roasted Roma Tomatoes tossed in Olive Oil & Garlic over choice of Pasta. 18

Add Chicken - 4

Add Shrimp - 6

Pasta E Pomodori Fresco (Fresh Tomatoes)

Fresh Diced Tomatoes and Fresh Basil in Olive Oil & Garlic, served over choice of Pasta. 16

Add Sun-Dried Tomato - 2

Add Chicken - 4

Add Shrimp - 6

Pasta All' Arrabbiata

Garlic, Capers and Tomatoes in a Red Sauce with a touch of Crushed Red Pepper, served over choice of Pasta. 16

Vodka Prosciutto

Penne Pasta tossed in a Creamy Vodka Marinara Sauce and Prosciutto. 17

Pasta E Piselli (Peas)

Peas and Parmesan Cheese in a light Chicken Broth, served over choice of Pasta. 15

Add Prosciutto - 2

Pasta Michelangelo

Ground Italian Sausage and Mushrooms in a Light Cream Marinara Sauce with a touch of Red Crushed Pepper, served over choice of Pasta. 16

Pasta Alla Marinara

Plum Tomatoes and Fresh Basil make up this Light Chunky Red Sauce, served over choice of Pasta. 15

Pasta di Casa

Your choice of Meatballs, Sausage or Meat Sauce, served over choice of Pasta in our Homemade Red Sauce. 16

Italian Specialties

Tortellini

Pasta stuffed with Cheese, then tossed with Sautéed Mushrooms & Peas in a Creamy White Sauce. 18

Add Prosciutto - 2

Add Chicken - 4

Melanzane Alla Parmigiana (Eggplant)

Baked layers of Tender Eggplant and Melted Cheese, served with a side Spaghetti in Red Sauce. 17

Salsiccia E Peperoni (Sausage & Peppers)

Italian Sausage and Sweet Roasted Peppers, served with a choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 17

Baked Lasagna

Lasagna Pasta layered with Ground Beef, Ricotta Cheese and baked with Red Sauce. 17

Jumbo Beef or Cheese Ravioli

Jumbo Ravioli stuffed with choice of Beef or Cheese & choice of Red Sauce or a Creamy White Sauce. 17

Gluten Free Penne Pasta available upon request,
\$1 additional



PRIVATE PARTIES

Party Rooms available for Wedding Receptions, Rehearsal Dinners, Birthdays, Anniversary's, Business Functions & Holiday Parties, with seating for 20 to 225. (dance floor) Go on line to <http://www.losolemio.com/> to view the Villa Losole Banquet Rooms and Menu's.

Carry-out & Catering available

Service charge for sharing dinner: \$4.00

Gentlemen please remove your hats

No outside food or drink allowed

We do not accept checks

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-born illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

Pesce Fish

Pasta Con Aragosta & Gamberi

(Lobster & Shrimp)

Pieces of Langostino Lobster & Jumbo Shrimp cooked in a Cream Red Sauce with Asiago Cheese & Fresh Basil, served over choice of Pasta. 33

Pasta Mare' (Seafood Combo)

Shrimp, Scallops, Calamari and Crab in a choice of Creamy White Sauce, Marinara or tossed in Olive Oil & Garlic, served over choice of Pasta. 33

Pasta Gamberi & Gorgonzola (Shrimp)

Jumbo Shrimp in a Cream Gorgonzola Cheese Sauce, served over choice of Pasta. 28

Cappesante e Risotto (Scallops)

Seared Scallops top of a bed of Creamy Risotto with Grilled Asparagus Spears, Roasted Roma Tomatoes, drizzled with a Fontina Cheese Sauce. 30

Orange Roughy

Orange Roughy lightly floured, served with a side of Vegetables and choice of Pasta tossed in Olive Oil and Garlic or Oven Roasted Potatoes. 25

Add Capers Piccata Sauce - 2

Pasta & Gamberi (Shrimp)

Jumbo Shrimp tossed in either a Creamy White Sauce or Olive Oil & Garlic, served over choice of Pasta. 27

Add Broccoli - 2

Pasta Cappesante Con Asiago (Scallops)

Scallops cooked to perfection tossed in an Asiago Cheese Sauce, served over choice of Pasta. 30

Salmone Alla Grigilla (Grilled Salmon)

Grilled Salmon cooked with Garlic Lemon Butter & Rosemary, served with a side of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 22

Add Capers Piccata Sauce - 2

Gamberi Scampi (Shrimp)

Butterflied Shrimp sautéed in Olive Oil & Garlic Lemon Butter, served with side of Linguine tossed in Olive Oil & Garlic. 27

Vitello Veal

Veal Marsala

Veal lightly breaded and sautéed with sliced Mushrooms in a Marsala Wine Sauce, served with choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 24

Veal Piccata

Veal lightly floured and sautéed in Garlic Lemon Butter, topped with capers, served with choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 24

Veal Parmigiana

Veal breaded & baked, topped with Mozzarella & Red Sauce, served with a side Spaghetti. 24

Bistecca Steak

Steak Angelo

12 oz. Center Cut USDA Choice New York Steak, topped with Sautéed Sliced Portabella Mushrooms and Shallots in a Garlic Butter, sprinkled with a touch of Crushed Red Pepper. Served with a side of Vegetables, and choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 31

The Don

Beef Tips, Green Peppers, Onions, Tomatoes and Mushrooms in a Light Marsala Wine Sauce, served over choice of Pasta. 24

Carne Impanata

Breaded Steak thinly sliced with Sweet Roasted Peppers, served with choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 22

Top Sirloin Steak

Grilled to perfection served with Vegetable and choice of Spaghetti in Red Sauce or Oven Roasted Potato. 24

Beverages

Coffee, Tea, Coke, Sprite, Mr. Pibb, Diet Coke and Lemonade