

# 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 with 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

# Zuppa Soup

## *Minestrone Alla Carte*

Italian Vegetable Soup. 7 Large Bowl

## *Stracciatella Alla Carte*

Chicken Broth with beaten Eggs & Parmesan Cheese. 7 Large Bowl

## *Pasta Fagioli Alla Carte*

Pasta with Cannellini Bean Soup. 7 Large Bowl

## *Soup & Salad Combo*

Choice of one House Soup and House Tossed Salad. 7 Large Bowl

# 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

## *Pomodori & Mozzarella*

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

## *Olive Mix*

A variety of marinated Olives. 9

# Salads

*Specialty Salads come with a choice of Italian, Ranch, Raspberry Vinaigrette, or Honey Mustard*

## *Grilled Steak Salad*

8 oz. Sirloin Steak grilled and served over Mixed Greens, topped with Grape Tomatoes, Cucumbers, Mushrooms and Black Olives. 15

## *Grilled Salmon Salad*

Grilled Salmon Filet, served over Mixed Greens, topped with Grape Tomatoes, Cucumbers, Capers and Red Onions. 13

## *Grilled Chicken Salad*

Mixed Greens, topped with Grilled Chicken Breast, Diced Prosciutto Ham, Grape Tomatoes, Cucumbers and Shaved Parmigiano Cheese. 11

# Pizza

*Pizza sizes: Medium or Large*

## **Bambino**

Individual Pizza with choice of Hamburger, Pepperoni, Sausage or Cheese. 8  
Additional Toppings (1.00 each)

## **Pollo Bianco**

White Sauce, Chicken, Artichokes & Gorgonzola Cheese. 16/18

## **Pesto**

Pesto Sauce, Chicken, Cheese & Sliced Tomatoes. 16/18

## **Prosciutto Pineapple**

Choice of Naked Crust with Olive Oil or Red Sauce, topped with Cheese, Prosciutto Ham & Pineapple. 16/18

## **One Meat Combo**

Choice of one Meat, with Green Peppers, Onions, Mushrooms & Black Olives. 16/18

## **Two Meat Combo**

Choice of two Meats, with Green Peppers, Onions, Mushrooms & Black Olives. 18/20

## **Double Crust**

Choice of Hamburger or Spinach on a Naked Crust with Olive Oil, topped with Potatoes, Onions & Cheese in a Double Crust. 16/18

## **Vegetarian**

Green Peppers, Onions, Mushrooms & Black Olives. 15/17

## **Hamburger, Pepperoni or Sausage**

Choice of one Meat, with Cheese. 15/17

## **Margherita**

Naked Crust lightly topped with Olive Oil, Cheese, Fresh Tomatoes, Fresh Basil & Fresh Garlic. 13/15

## **Tomato & Cheese**

13/15

**Additional Pizza Toppings 2.00 each:**  
*Mushrooms, Black Olives, Green Peppers, Onions, Pineapple, Extra Cheese, Pepperoni, Hamburger or Sausage*

**Additional Pizza Toppings 2.50 each:**  
*Artichokes, Gorgonzola Cheese or Anchovies*

Pizza Served in Dining Room until 4pm.  
Available for Carry Out Day & Evening.  
All Pizzas available Half Baked.

## **ENTRÉES SERVED:**

*Monday - Saturday 11:00am - 4:00pm*

*Lunches 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*

# Panini Sandwiches

*Sandwiches below are served on our Homemade Hoagie Bread with choice of soup or salad.*

## **Chicken Parmigiana**

Breaded Chicken Breast baked in a Red Sauce topped with Cheese. 9

## **Polpette (Meatballs)**

Meatball Sandwich in a Red Sauce, topped with Cheese. 9

## **Steak Sandwich**

Butterflied Grilled Sirloin Steak, topped with Sautéed Onions and Mushrooms, served on our Toasted Hoagie Bread with a side of Fries. 13

**Salsiccia & Pepperoni** (Sausage & Peppers)  
Italian Sausage & Sweet Roasted Peppers. 9

## **The Parma**

Thinly sliced Prosciutto Ham, Fresh Mozzarella, Fresh Basil, Tomato & Red Onions. 9





# Pasta Entrées

## *Pasta & Piselli* (Peas)

Peas and Parmesan Cheese in a light Chicken Broth, served over choice of Pasta. 10

Add Prosciutto - 2

## *Pasta All' Arrabbiata*

Garlic, Capers and Tomatoes in a Red Sauce and a touch of Crushed Red Pepper, served over choice of Pasta. 10

## *Pasta & Pomodori Fresco* (Fresh Tomatoes)

Fresh diced Tomatoes and Fresh Basil in Olive Oil & Garlic, served over choice of Pasta. 10

Add Chicken - 4

Add Shrimp - 5

## *Pasta & Spinaci* (Spinach)

Spinach, topped with a Creamy Ricotta and Parmesan Cheese Sauce, served over choice of Pasta. 10

Add Chicken - 4

Add Shrimp - 5

## *Vodka Prosciutto*

Penne Pasta tossed in a creamy Vodka Marinara Sauce and Prosciutto. 12

## *Pasta Al Pesto*

Pesto Sauce made of Fresh Basil, Olive Oil, Garlic & Cheese, topped with Pine Nuts, served over choice of Pasta. 10

Add Sun-Dried Tomato - 2

Add Chicken - 4

Add Shrimp - 5

## *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. 11

## *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. 12

## *Pasta di Casa*

Your choice of Meatballs, Sausage or Meat Sauce, served over choice of Pasta in our Homemade Red Sauce. 11

## *Pasta Alla Marinara*

Plum Tomatoes and Fresh Basil make up this Light Chunky Red Sauce, served over choice of Pasta. 9

## *Pasta Roma*

Broccoli, Cheese and Roasted Roma Tomatoes tossed in Olive Oil & Garlic over choice of Pasta. 11

Add Chicken - 4

Add Shrimp - 5

# Italian Specialties

## *Tortellini*

Pasta stuffed with Cheese, then tossed with Sautéed Mushrooms & Peas in a Creamy White Sauce. 12

Add Prosciutto - 2

Add Chicken - 4

## *Luncheon Steak*

8 oz. Sirloin Steak grilled and served with choice of Vegetable or Spaghetti in Red Sauce. 15

## *Melanzane Alla Parmigiana* (Eggplant)

Baked layers of tender Eggplant and melted Cheese, served with a side Spaghetti in Red Sauce. 11

## *Baked Lasagna*

Lasagna Pasta layered with Ground Beef, Ricotta Cheese and baked with Red Sauce. 12

## *Jumbo Beef or Cheese Ravioli*

Jumbo Ravioli stuffed with choice of Beef or Cheese & choice of Red Sauce or a Creamy White Sauce. 11

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



Service charge for sharing lunch: \$3.00

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-borne 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.

## Pollo Chicken

### *Chicken Parmigiana*

Chicken Breast, breaded, baked and topped with Mozzarella & Red Sauce, served with a side of Spaghetti. 11

### *Pasta Pollo & Prosciutto*

Sautéed Chicken Strips, Prosciutto Ham and Green & Red Onions, tossed in a Creamy Asiago Cheese Sauce, served over choice of Pasta 13

### *Chicken Piccata*

Chicken Breast lightly floured and sautéed in Garlic Lemon Butter, topped with Capers, served with a side of Angel Hair Pasta tossed in Olive Oil & Garlic. 12

### *Pasta Con Pomodori Secchi*

Sun-dried Tomatoes, sautéed Chicken Strips and Mushrooms with a touch of Crushed Red Pepper, tossed in Olive Oil & Garlic, served over choice of Pasta. 13

### *Pasta Reggio*

Sautéed Chicken Strips, Spinach, Fresh Tomatoes and Reggiano Cheese tossed in Olive Oil & Garlic, served over choice of Pasta. 12

### *Pasta & Pollo*

Sautéed Chicken Strips and Mushrooms, tossed in either Olive Oil & Garlic or a Creamy White Sauce over choice of Pasta. 12

Add Artichokes - 2

### *Pollo & Broccoli*

Marinated Boneless Skinless Chicken Breast, grilled and served with a side of Steamed Broccoli. 11

## Beverages

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

## Pesce Fish

### *Pasta & Gamberi* (Shrimp)

Jumbo Shrimp tossed in either a Creamy White Sauce or Olive Oil & Garlic, served over choice of Pasta. 13

Add Broccoli - 2

### *Gamberi Scampi* (Shrimp)

Butterflied Shrimp sautéed in Olive Oil & Garlic Lemon Butter, served with side of Linguine tossed in Olive Oil & Garlic. 13

### *Salmone Alla Grigilla* (Grilled Salmon)

Grilled Salmon cooked with Garlic Lemon Butter & Rosemary, served with a side of Vegetables. 13

Add Capers Piccata Sauce - 2

### 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

