

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 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," which means, Oh My Sunshine. The lover is singing praises of the beautiful sun that shines on her. The good feeling of the sunshine reminds him of his love for her. 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 there you have it: "Lo Sole Mio!"

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 fried Breaded Artichokes, Calamari, Beef & Cheese Ravioli, served with Red Sauce for dipping. 18

Antipasto (GF)

A Variety of Italian Cold Cured Meats, Cheeses, Olives, and Marinated Vegetables. 20

Nana's Platter (GF)

A Variety of Italian Marinated Vegetables, Olives, and Cheese. 14

Mussels (GF)

1 lb of Mussels in the Shell, steamed in White Wine & Butter Sauce. 17

Calamari Calabrese

Breaded Squid cooked to a golden brown, topped with sliced Pepperoncini Peppers & sprinkled with Parmesan Cheese, served with our Marinara Sauce for dipping. 12

Shrimp Havarti (GF)

Shrimp baked in Havarti Cheese Sauce, served with a side of Toast Points. 16

Stuffed Mozzarella

Thick slice of Mozzarella Cheese, lightly breaded and stuffed with our House Made Pesto, then topped with our Marinara Sauce & Fresh Basil. 11

Italian Meatballs

5 Italian Meatballs in our Red Sauce served with slices of our House Made Bread. 15

Flat Bread Florentine

Flat Bread with White Sauce, topped with diced Chicken, Artichokes & Spinach. 12

Flat Bread Margherita

Red Sauce topped with Fresh Tomatoes, Mozzarella & Basil. 11

Ravioli

Choice of Beef, Cheese, or Mix of Both filled and breaded Ravioli, served with a side of our Red Sauce. 10

ENTREES

Entrees Served in the Dining Room include house made Bread and choice of house made Soup or house Tossed Salad.

Upgrade your salad to our **Authentic Caesar Salad** +4.25 or our **Specialty Thunderbird Salad** +4.75
(Romaine lettuce, bacon bits, swiss cheese, chives, diced tomatoes, homemade croutons & homemade creamy dressing)

Add a side of gorgonzola cheese to any salad +1.5

Add a side of anchovies to any salad +1.5

Gluten Free Penne Pasta available +2

Specialties

Tortellini Pesto

Tortellini Pasta filled with Ricotta Cheese, tossed with our house made Pesto Sauce and Grape Tomatoes. 21

Melanzane Alla Parmigiana (Eggplant Parm)

Baked layers of Tender Eggplant and Melted Cheese, served with a side of Spaghetti in Red Sauce. 19

Tortellini

Pasta stuffed with Cheese then tossed with Sautéed Mushrooms & Peas in a Creamy White Sauce. 20
Add Prosciutto +2 | Add Chicken +4.5

Baked Lasagna

Lasagna Pasta layered with Ground Beef, Ricotta Cheese and baked with Red Sauce. 19

Vitello (VEAL)

Veal Parmigiana*

Veal breaded & baked, topped with Mozzarella & Red Sauce, served with a side Spaghetti. 27

Veal Marsala*

Veal lightly breaded and sautéed with sliced Mushrooms in a Marsala Wine Sauce, Served with a side of Vegetables, and choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 27

Veal Piccata*

Veal lightly floured and sautéed in Garlic Lemon Butter, topped with capers, Served with a side of Vegetables, and choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 27

Bistecca (STEAK)

Steak Angelo* (GF)

12 oz. Center Cut USDA Choice 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. 38

Pesce (FISH)

Salmon Alla Grigilla* (Grilled Salmon) (GF)

Grilled Salmon cooked with Garlic Lemon Butter & Rosemary, served with a side of vegetables, and choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 23
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. 28

Pollo (CHICKEN)

Chicken Marsala

Chicken Breast lightly breaded, with sautéed sliced Mushrooms in a Marsala Wine Sauce. Served with a side of Vegetables, and choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 25

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 and Garlic or Oven Roasted Potatoes. 24

Chicken Parmigiana

Chicken Breast, breaded, baked and topped with Red Sauce and Mozzarella, served with a side of Spaghetti. 22

Chicken Scaloppine

Lightly floured skinless Chicken Breast topped in a Parmesan Cream Sauce with Artichokes, Sun Dried Tomatoes, and Tarragon, Served with a side of Vegetables, and Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. . 24

Chicken Piccata

Chicken Breast lightly floured and sautéed in Garlic Lemon Butter, topped with Capers, Served with a side of Vegetables and choice of Angel Hair Pasta tossed in Olive Oil & Garlic or Oven Roasted Potatoes. 24

Pollo E Broccoli (GF)

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. Served with a side of Vegetables and Angel Hair tossed in Olive Oil & Garlic. 24

Combinations

No substitutions to combinations

Maria's Best

A taste of Chicken Parmigiana, Lasagna & Fettuccine Alfredo. 23

Vince's Best

Eggplant Parmigiana, Cheese Filled Ravioli with a Pesto Sauce & Tortellini in White Sauce. 23

BEVERAGES

Coffee, Cappuccino, Espresso, Latte
Coke, Sprite, Mr. Pibb, Diet Coke
Iced Tea, Lemonade
Full Bar

4.00 Service charge for sharing dinner

Gentlemen please remove your hats
No outside food or drink allowed
We do not accept checks

PRIVATE PARTIES

Separate Building, Across the Street from the Main Restaurant, Party Rooms available for Wedding Receptions, Rehearsal Dinners, Birthdays, Anniversaries, Business Functions & Holiday Parties, with seating for 20 to 225. (dance floor) Visit www.losolemio.com to view the Villa Losole Banquet Rooms and Menus.

CARRY-OUT & CATERING AVAILABLE

*CONSUMER ADVISORY: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne 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.

Pasta

Entrees below include choice of pasta:
Fettuccine, Linguine, Spaghetti, Angel Hair, Penne, or Shells
Gluten Free Penne Pasta available +2

Meatless

The Calabrian

Sicilian, & Kalamata, Nicoise and Spanish Olives, sliced Pepperoncini Peppers, and Grape Tomatoes, sautéed in Olive Oil & Garlic. 21

Marinara

Plum Tomatoes and Fresh Basil make up this Light Chunky Red Sauce. 16

Oglio e Olio

Pasta tossed in Olive Oil, Garlic & Cheese. 14

Pesto

Pesto Sauce made of Fresh Basil, Olive Oil, Garlic and Cheese. Topped with or without Pine Nuts. 18
Add Sundried Tomato +3
Fresh Diced Tomato +2
Chicken +4.5 | Shrimp +6

Spinaci (Spinach)

Spinach blended together with a Creamy Ricotta and Parmesan Cheese Sauce. 18
Add Chicken +4.5
Add Shrimp +6

Pomodori Fresco (Fresh Tomatoes)

Fresh Diced Tomatoes and Fresh Basil in Olive Oil & Garlic. 17
Add Chicken +4.5
Add Shrimp +6

Piselli (Peas)

Peas and Parmesan Cheese in a light Chicken Broth, (best with shell pasta.) 17
Add Prosciutto +2

With Seafood

Mare' (Ocean)

Shrimp, Scallops, Calamari and Crab in a choice of Creamy White Sauce, Marinara or tossed in Olive Oil & Garlic. 38

Gamberi E Gorgonzola (Shrimp)

Jumbo Shrimp in a Cream Gorgonzola Cheese Sauce. 29
Add Broccoli +2

Gamberi (Shrimp)

Jumbo Shrimp tossed in either a Creamy White Sauce, Olive Oil & Garlic or Diavolo Marinara Sauce. 28
Add Broccoli +2

Cappesante Con Asiago (Scallops)

Scallops cooked to perfection and tossed in Asiago Cheese Sauce. 33

With Meat

Carbonara

Sautéed Onions and Prosciutto Ham. Choose Traditional style (Beaten Egg, Cracked Black Pepper and Cheese) or in a Creamy White Sauce. 19

Michelangelo

Ground Italian Sausage and Mushrooms in a Light Cream Marinara Sauce with a touch of Red Crushed Pepper. 18

Pasta di Casa

Your choice of Meatballs, Italian Sausage or Meat Sauce, served in our house made Red Sauce. 18

Pomodori Secchi (Sundried Tomatoes)

Sun-dried Tomatoes, sautéed Chicken Strips and Mushrooms with a touch of Crushed Red Pepper, tossed in Olive Oil & Garlic. 22

Pasta Reggiao

Sautéed Chicken Strips, Spinach, Fresh Tomatoes and Reggiano Cheese tossed in Olive Oil & Garlic. 21

The Pollo (Chicken)

Sautéed Chicken Strips and Mushrooms tossed in your choice of Olive Oil & Garlic or Alfredo Sauce. 21
Add Artichokes +2

Pollo Prosciutto (Chicken)

Sautéed Chicken Strips, Prosciutto Ham and Green & Red Onions, tossed in a Creamy Asiago Cheese Sauce. 23