

Volpe Family History

In the late 1950's the Volpe Family immigrated to Canada from Abruzzo Italy. Papa first worked in construction at Algoma Steel and later in maintenance at Sault College.

While Papa worked outside the home Mama (Carolina) was busy raising eight children, Valentino, Dora, Maria, Italy, Guiseppina, Vincenzo, Antoinietta and Ottaviano. It was during those years that all the Volpe children learned to prepare, appreciate and enjoy delicious meals and of course fine wine.

In 1968 Vincenzo Volpe decided to share the family's love of preparing and serving fine Italian cuisine by opening their first restaurant, Como's Spaghetti House on Queen Street West near James Street. Vincenzo operated Como's until 1974 when the city's urban renewal project was initiated and the entire James street area underwent renovations.

Brothers Vincenzo and Ottaviano (Otto) were also operating the Princess Grill on Gore Street which they purchased in 1972. Vincenzo worked as the Maitre'd while Otto served as Chef having completed his formal training and informal training under the watchful eye of mama. Princess Grill operated until 1985 when they sold the business and ventured into catering. From 1985 to 1990 they operated Como's Catering.

In 1990 Vince and Otto purchased their current Queen St. location. Vincenzo's where they continue to delight their customers with their combined 61 years of hospitality expertise. They pride themselves on the quality of meals they prepare and serve, use the finest ingredients, for special people, their customers!

Both brothers have been very involved in the community.

Just to mention a few:

- The Sault Ste. Marie Restaurant Association
 - Chamber of Commerce
 - Downtown Association
 - Sault Ste. Marie Planning Board
 - Soo College
 - Casino Committee
 - Steelback Arena
- and many more.

“If its Hospitality its Volpe”

Vincenzo's

Ristorant & Bar



***280 Queen St. E.
Sault Ste. Marie, ON
P6A 1Y7***

***Tel: 705.256.8241
Fax: 705.256.6651***

www.vincenzos.ca

Pranzo Italiano

Prima

Pasta All Chitarra
Con Pomodori Fresh All Basilica
con Formagino Fresche

Secondi

Fetina di Vetello
Con casalignia patate
Con insalata con olio con
Lemone marsala

Con un Biciero di vino Rosso

Per due \$40.00
Plus taxes

40

40

40

40

40

40

For the Month of March 2008

Celebrate our **40th** anniversary of the Volpe's Hospitality Business
in Sault Ste. Marie

Chicken Soup

Stracciatelli Soup

Rib Eye Steak

Tender Canada Grade A
Sauteed Onions and mushrooms
Bearnaise Sauce
Fresh Vegetables
Double Stuffed Baked Potatoes
with sour cream & chives

Or

Chicken Breast Cordon Bleu

Stuffed with Swiss, Mozzarella & Parmigiana
and Honey ham
Topped with a Supreme Sauce
Fresh Vegetables
Garlic Whipped Potatoes
topped with butter and chives

\$40 for two *plus taxes*

Tri-Tip- Steak (for 2)

The Tri-tip steak is 1 ½ - 2lbs (800-900gr) of meat that sits at the bottom of the sirloin.
Not only does it have a great flavour, but also tends to be lower in fat than most other cuts.
Good lean cut. Especially when served with Tarragon Sauce

Served on a Sizzling platter with sauteed mushrooms and caramelized onions
Double Stuffed Potatoes and fresh vegetables

The above includes Tiramisu garnished with fruit and chocolate sauce

\$40 for two *plus taxes*