## Cafe Oliverio moves, loyal customers follow

packed up his kitchen and taken it an the road.

This time, Cafe Olivorio has found a new home in Farmington Hills, bringing a group of loyal regulars and a New York-style Italian cuisine to an airy, casual

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The move from Royal Oak to 11 Mile and Middlebelt brings chef Oliveric closer his area restaurant origins – Long Lake Rond in West Bloomfield Township in the carly 1980s. It also, he said, puts Cafe Oliveric closer to 90 percent of its regulary patrons. "They claim this is much better, closer for them," Oliverio said.

But as always, said Oliverio and new business partner Tom Timmons, Cafe Oliverio's menu boasts fresh ingredients and made-from-scratch dishes that can be specially prepared.
"There's a lot of things we do here you can't get anywhere close," said Timmons, who formerly owned Peacocks Cafe & Grill on the same site and now handles the business side of things

on the same site and new han-dles the business side of things at Cafe Oliverio. "Everything is finished, sauteed, cooked to

Oliverio, a Brooklyn native with 25 years in the restaurant business, prides himself on light sauces made of imported toma-toes, stuffed pastas from his New York factory, seafood brought in

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fresh daily and a unique, versa-tile menu with many dishes of his own invention.

"You can come here every night for a year and never eat the same thing twice," he said.

He pushes the Egglant Rollatini – rolled eggplant

stuffed with angel-hair pesto and covered by marinara sauce and cheese that's served as an appe-tizer or an entree - and salmen dishes cooked in three different

titer or an entree and salmon dishes cooked in three different styles. The same alone appetizers on the dinner menu, from the soup of the day to a tortolloni for two filled with cheese and pumpkin in a cream and wine sauce.

The restaurant also offers a dozen pasta dishes, another dozen entrees, seafoed, New York strip steak served three different ways, beer and wine (a liquor license is in the works), desserts and coffee and a small menu for children. Several meatless dishes are available.

Oliverio also runs a wholesale food business that serves other area talain restaurants. Sauces by the quart are available at the coffee and a small seaford the companies of the companies of



Station Library
said.

The move has also reduced
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rant so popular including mozzarella and roasted peppers, Mussels Marinara and
of up to \$4 on entrees, Oliverio
Chicken Francese.

## RESTAURANT SPECIALS

Send information for Restaurant Specials to: Keely Wygonik, Tasie/Entertainment Championship Cookoff, proc Editor, Observer & Eccentric Newspapers, Inc., 36251 nary arts students. Schoolcraft, Livonia, M1 48150, or fax (313) 591-7279.

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SPECIAL EVENTS

Michigan Chili Coökoff —
Five Lakes Grill

This year's cookoff on Sunday, Sept. 8 has been moved to the Five Lakes Grill in Milford. Tickets are \$35 per person, includes beer, wine, pop, mineral vater, coffee as well as a wide variety of vittles. Two bands will alternate on stage, Mariachi Nuevo Zapopan and the R.F.D. and the state of the state of

p.m. (810) 661-4466. Winner represents state at World Championship Cookoff, proceeds go toward scholarships for culinary arts students.

demic programs and scholarship fund, 2-6 p.m. Sunday, Sept. 8. Sampling of wince and hors docurren. Erickets \$35, \$100 and \$250. Call (\$100 683-0521.
Excalibur Gournet meal with wine, Monday, Sept. 9, premium cigras supplied by Churcillis, Cost \$178 per person, call (\$100 358-3355 for reservations/information. Restaurant is at 28875 Franklin Road, Southfield.
Schoolcraft College Culinary Extravaganza, 2-5 p.m. Sunday, Sept. 22, Waterman Center on campus, 18600 Haggerty Road, Livonia. Sample food from metro Detroit's finest

restaurants, enjoy music by members of the Jack Brokensha Quartet, or place a bid in the silent auction, prizes include a dinner for eight prepared by Chof Jimmy Schmidt et his restaurant Tickets \$40 per person or two for \$75. Call (313) 462-4417.

Sweet Lorraine's Cafe & Bar

Sweet Lorraine's Cafe & Bar Sponsoring benefit with Kelsey Museum of Archaeology, 630, 510, n.m. Monday, Sept. 30, 1111ed Nefertotee, at the restaurant, 303 Detroit Street, Ann Arbor. Cocktails and hors d'oeuvres, tickets \$30 for non-members, \$25 for Kelsey Museum members,

\$15 students, call (313) 647-0441. Approximately 50 local artists have designed original tote bags, often reflecting an ancient theme, to be offered at silent auction. All proceeds sup-port Kelssy Museum's education-al and outreach programs.

## MENU SPECIALS

MEMU SPECIALS
Relish
Lobsterfest underway, \$15.95
special price continues through
Sept. 30 at Relish, 34555 W. 12
Mile Road (between Farmington
Road and Drake Road)
Farmingoth Hills. Special dinner
festures 1 1/4 pound Maine
Lobster, sourdough bread, corn,
cole slaw, baked potato. Call
(810) 737-4URC for reservations.

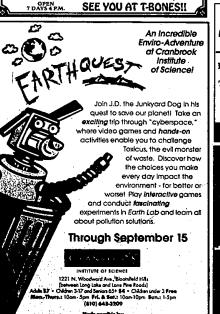
Mama Mia

East Side Mario's

"Dinner for Two " Movies for You," through Sept. 30 at instruction of the second of the second

DINNER FOR 2 \$12.99 VEAL PARMESAN, CHICKEN SCALLO BROILED SCROD, MANICOTTI OF CANNELLONI





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est Prices \$40.00 & \$70.00 (all texes incl.) Canadian Fund: Phone orders are subject to \$1.00 per ticket eurcharge.

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