



Tosi's

85

ANNIVERSARY
CELEBRATION

A Tribute to the Legacy of Tosi's Italian Restaurant
August 2024 - A publication of MailMax

With support from affiliated businesses, MailMax and RJ Podell Marketing have covertly created this unique publication to celebrate Tosi's Italian Restaurant's 85th anniversary. We invite you to join in the celebration, and we hope that Dan and Lori McCrery will be pleasantly surprised to discover this keepsake in their MailMax.

*Congratulations on a wonderful
85 years in business.
Looking forward to a
happy and eventful future.
Sam and Connie Monte*

Lori, Dan & Tosi's staff,
You make
"love thy neighbor"
a piece of cake!

Congratulations on
85 years and many more!

Jessica and Pepe Hernandez



Your beautiful Italian restaurant & garden has
provided us many memories with friends and
family over the years!

Congratulations on 85 years!

The Foley Family



Saluto

Dan and Lori McCrery, for carrying on
The Legacy of Emil Tosi's Italian Restaurant
with LOTS A LOVE & PASTA.

Rebecca
RJ PODELL Marketing | Creative
VISIONARY. CREATIVE. RESPONSIVE.

*Salute and cin cin
to 85 years of
delizioso food.*

MailMax
Your Good News Paper



Emil and Jeanne Tosi once rested at the bar at Tosi's Restaurant.

Tosi's Italian Restaurant in Stevensville, Michigan, has a rich history dating back to the 1930s when it began as a resort with a spacious dining room where Henrietta Tosi prepared family recipes. In 1939, her son, Emil Tosi, transformed the venue into an upscale restaurant, and the family's culinary tradition endures to this day.



Decades later, Dan and Lori McCrery relax at the same bar.

Today, the McCrery family carries on Emil Tosi's vision of authentic Italian cuisine set in the heart of a countryside kitchen. They are devoted to this legacy and equally committed to the community they serve, frequently donating time and resources to many notable charities in Southwest Michigan.



Journey Through Florentine

*A visit to Tosi's is
reminiscent of an
evening abroad.*



*Celebrate this historic milestone
with time-honored recipes,
warm hospitality, and a continued
drive for culinary excellence.
No matter the occasion or special
celebration, there's always a dish
freshly prepared just for you.*



*Upon entering, you'll walk past the
lush Florentine outdoor dining area and
notice the aromatic artistry of freshly
baked bread, house-made pasta, and
daily-made sauces. There are so many
choices! Among them are fresh seared
hand-cut prime steaks, and hand-made
pizzas cooked in our wood-burning oven.*

For 85 years,
Tosi's has embodied
Emil Tosi's vision of
authentic Italian cuisine,
set in the heart of a
countryside kitchen.



Tosi's

85

ANNIVERSARY
CELEBRATION

Visit Tosi's Italian
Countryside Restaurant
- where you'll discover a
warm, inviting setting and
be treated just like family.

TOSIS.COM
4337 Ridge Road
Stevensville, MI



le
nd
ly
d
ny
ood,
ade
en.

From Humble Beginnings

As handwritten by Emilio Tosi in a note from 1973

Tosi's did not start as a restaurant, but as a small summer resort catering to Italian Americans from the Chicago area. There were 2 resorts of this type in the area – Camignani's and Joe Pucci.

In 1938 my mother, Henrietta Tosi and my father, Anthony, decided to leave the trials and tribulations of city life in the Chicago suburb of Cicero, and its Italian colony, and open a summer resort in the Stevensville area.

They bought 10 acres of land on Ridge Road from the House of David for \$2,000, and together with my aunt and uncle, Mr. and Mrs. William Venaglia as partners, built a resort with the name of Resort Del Lago. The room accommodations were spartan, but with my aunt and mother doing the cooking, the food was excellent. In 1939 a person could stay at the Resort Del Lago for \$17 per week, which included 3 meals per day and room.

In 1941, my aunt and uncle decided to move to Florida, so I bought their share and became partners with my parents.

In 1946, my parents decided to retire, so I took over as sole owner. In 1948, I acquired a liquor license. I started serving meals to the local people and also ran the resort until 1952. Then, because the restaurant prospered, I decided to forego the resort and run Tosi's strictly as a restaurant. Our 1st menu, which I typed, consisted of Spaghetti, Fried and Cacciatore Chicken and 4 kinds of Steak – the big Porterhouse Steak (almost 2 LBS), I sold for \$3.25. Complete Spaghetti Dinners were \$1.25.

When we first started as a restaurant, our seating capacity was about 50. Tosi's was strictly a family run operation. My Mother and Mother-in-Law made the spaghetti sauce and minestrone soup, my wife cooked the steaks, and I tended the bar. People liked the food and Tosi's prospered.

In 1955, we added another dining room, bringing the seating capacity to about 100 and enlarged the kitchen and waitress personnel.

In 1960, we added more room and a beautiful outdoor garden. I made several trips to Italy and brought back statuary, paintings and other artifacts to embellish the restaurant.

In 1964, we added yet another dining room, plus a private room for special guests. This brought the seating capacity to about 225. I would not add on any more rooms because I believed in cooking everything to order and I felt if I went beyond the existing capacity, we would lose that distinction. In 1966, we received national distinction from *Time* magazine by being written up as one of 22 Country Restaurants in the US as "well worth the trip." I have always been proud to live in the Stevensville area and was happy to bring recognition to Stevensville from the *Time* magazine article.

Although we were noted for our cuisine, I never hired an outside professional Chef. We taught all our kitchen personnel to cook the Tosi way from our family recipes and other recipes I acquired on my many trips abroad. Orville Ruff, the present Head Chef started as a dishwasher.

Tosi's employed about 75 people at the peak period in Summer and about 35% of those were black and the harmony amongst all our personnel was outstanding and an integral part of the success of the restaurant.

In closing, my credo in running a successful restaurant is simple – this is my recipe—Choose only the finest basic ingredients to prepare your cuisine, serve it efficiently in a pleasant atmosphere, and love your fellow man.

Ciao,

Emilio Tosi



The History of Ownership

Tosi - 1939-1973

Bergoff - 1973-1984

Mostov - 1984-1994

Manigold - 1994- 1999

Wiatrowski - 1994-2019

McCrery - 2019-present

Cheers to the Perfect Occasion

Start your evening with one of our signature handcrafted cocktails, a regionally sourced craft beer, or one of our locally distilled spirits.



Just for Starters

Whether it's smoked scallops, handmade toasted ravioli, sweet coconut shrimp, or decadent escargot baked to perfection, you won't regret getting appetizers to share.



Award Winning Handmade Pizzas

As you walk in, you'll likely catch the aroma of garlic and roasted red peppers from the handmade pizzas. The pizzas are cooked using a wood-burning oven, dough made from scratch daily, and the freshest local ingredients.



Something for Everyone

There are so many fantastic entrée choices! The culinary team offers an array of handmade pasta dishes, succulent seafood options, and prime meats, including Stuffed Pork Chops, Barbecue Ribs, Airline Stuffed Chicken, and classic Filet Mignon and Ribeye cuts.



Leave Room for Deserts

Straight from the 2012 Bakery of the Year, Bit of Swiss, comes a mouth-watering selection of specialty desserts, ranging from cakes to pastries to tortes. One house favorite is the decadent tiramisu, a timeless Italian coffee-flavored dessert.



Congratulations on 85 years of Italian culinary excellence, hospitality and community involvement.

