

ITALEO Newsletter



UPCOMING MEETING MEMBERSHIP MEETING

Tuesday
October 6, 2026
6:00 PM

Sicilian Sports Club
1296 E. Ridge Rd.
Irondequoit, NY

**MARK YOUR
CALENDAR**



ICL Columbus Day Luncheon

ITALEO is the Host Club

Monday, October 12, 2026

Italian American Sports Club

1250 Buffalo Road

Rochester, NY

RSVP by October 5, 2026

Tickets are limited

NEXT EVENT CHRISTMAS PARTY

December 5, 2026

Webster Golf Club
440 Salt Road
Webster, NY

More details coming soon!



October



CITY OF ROCHESTER PUBLIC MARKET
280 North Union Street

ITALIAN HERITAGE Day

Celebrate Italian Culture

Learn about all things
Italia
HISTORY
TRADITIONS

ITALIAN DELICACIES
INTERACTIVE ACTIVITIES
LIVE MUSIC
BILLS WATCH PARTY

SUNDAY OCT 4TH 11AM - 4PM 2026

CITY of ROCHESTER
Malik D. Evans, Mayor

SONS OF PADRE PIO
&
FRANK DiMINO CASA ITALIANA
PRESENT

LA TERRA PROMESSA

THE PROMISED LAND

**SUNDAY, OCTOBER 11, 2026
4:00 PM
NAZARETH UNIVERSITY**

THE STORY OF ITALIAN IMMIGRATION
SACRIFICE • PERSEVERANCE • ACHIEVEMENT
OVER 100 YEARS OF HISTORY
A LEGACY FOR FUTURE GENERATIONS

SPECIAL PRESENTATION BY PETER LOJACONO
PRESIDENT, FEDERATION OF ITALIAN AMERICAN SOCIETIES OF WESTERN NEW YORK

ROCKY'S RESTAURANT

ITALIAN FILM SERIES
PROVIDING LOCAL SUPPORT
FILMS OF ITALY

SONS OF PADRE PIO, INC.

FEDERATION OF ITALIAN AMERICAN SOCIETIES
OF WESTERN NEW YORK

2026 St. Nicholas Society Man/ Woman of the Year

Join us to celebrate
Jerry & Mary Cilento



**Saturday,
October 24th
at the
Saint Nicholas Hall
206 Madison St, East
Rochester Ny**

More info coming as the event gets closer
stnicholassocietyny.org

**SONS OF PADRE PIO
FALL 2026!**

KIDS COSTUME & PUMPKIN GIVEAWAY

SUNDAY, OCTOBER 25

NIA NEIGHBORS in ACTION
Together, we serve.
STRONGER AS ONE.

SERVING OUR COMMUNITY.
HONORING PADRE PIO.
MAKING A DIFFERENCE.

THANK YOU TO OUR COMMUNITY PARTNERS

sonsofpadrepio.org

FOLLOW US!

A.P. ENTERPRISES
PROPERTY SERVICES
CENTER CITY LIQUOR

Wegmans

Galbani

Coca-Cola

DiMarco

FLATIRON

CALABRESELLA

Guido's Pasta Villa

AMD CUSTOM

Integrity Health and Life

Frank's Upholstery & Furniture Repair

PREMIER SPORTS CENTER

ADMAR

DI PAOL

EXECUTIVE BOARD**President***Jessica Franco*BOARD OF DIRECTORS**Vice President***Anthony DiFante***Treasurer***Charles Zona***Sgt at Arms***Mark D'Angelo***Secretary***Ed Bernabei*BOARD OF OFFICERS**Membership***Heidi Zimmer***Corresponding Secretary***Ellie Bonagura***Digital Coordinator***Rosalina Hosbach***Event Coordinator***Julia Sardellitti***Food & Beverage Coordinator***Sam Meloni*

SCHOLARSHIP APPLICANTS NEEDED

We are now accepting applications for the Sharon Rivaldo Memorial Scholarship. This is a \$500 Scholarship given to a young adult of Italian descent who is an undergraduate in college. This is an effort to support a student's education. College is important for many reasons, including career stability and satisfaction, and the ability to make an impact on our community.

The ITALEO Board has decided to continue making this a member benefit. We have now opened it up to not only members, but kids, grandkids, nieces, and nephews of current members in good standing.

[Click Here](#) for Scholarship Application

PROMOTIONS & RETIREMENTS

Do we have any members that have recently received a promotion or have retired? Please let us know! We would like to recognize those members at our annual Christmas Party.

A CALL FOR NOMINATIONS

We are now taking nominations for the following awards to be given out at our annual Christmas Party:

Businessperson of the Year Award

An active member who is willing to go above and beyond, participates in events and gives back to the Organization.

Officer of the Year Award

A law enforcement officer who has demonstrated outstanding achievement and exemplified selflessness, empathy, and strength of character.

Special Recognition Award

Someone who displays exceptional dedication and outstanding contributions to community outreach. Their unwavering commitment to making a positive impact has not only enriched the lives of countless individuals but has also set a remarkable example of leadership and compassion.

Sharon Rivaldo Stand Up for the Blue Award

This award will be presented to an active member who not only gives back to the Organization but demonstrates outstanding character and goes above and beyond to help others.

SCHOLARSHIP APPLICATIONS
PROMOTION/RETIREMENT ACKNOWLEDGMENTS
DUE BY 11/15/2026

NOMINATIONS – DUE BY 11/10/2026

Please E-mail us at: italeorochester@gmail.com



Italian American Heritage Month Flag Raising & Kickoff Ceremony

Join us as we proudly raise the Italian
Flag and celebrate our Italian American
community with delicious food, music,
regional flags and guest speakers

Friday October 2, 2026

11:15am Niagara Square for flag raising

12:00pm Kickoff Ceremony

Cabrini Hall at St. Anthony Church

160 Court Street

Buffalo NY 14202

Kindly RSVP by September 26th

Pietro Mendola: mendolapietro70@gmail.com
or

Danielle Salasavage: salasavagedanielle@gmail.com



Calendar of Upcoming Events:

DATE	EVENT
October 4 th	<u>Italian Heritage Day</u> <u>Public Market</u>
October 6 th	ITAEO Membership Meeting
October 12 th	<u>ICL Columbus Day Luncheon</u> ITAEO (Host Club) Italian American Sports Club
October 24 th	<u>St. Nicholas Society</u> Man/Woman of the Year
November 3 rd	ELECTION DAY GET OUT & VOTE
November 5 th	<u>Sicilian Sports Club</u> Butcher & Bourbon Night
November 15 th	ITAEO The Sharon Rivaldo Memorial Scholarship Application Deadline
December 5 th	ITAEO Christmas Party Webster Golf Club
December 20 th	<u>IASC Christmas with Santa</u>

RECIPE CORNER

Classic Eggplant Parmigiana Recipe

<https://asimplepalate.com/blog/classic-eggplant-parmesan/#recipe>



Ingredients

Eggplant

- ☐ 2 medium to large eggplants
- ☐ 1/2 cup all-purpose flour (see notes)
- ☐ 3 large eggs, or 4 smaller eggs
- ☐ 1/4 cup olive oil (for fried eggplant method)

Homemade Breadcrumbs

- ☐ 6 bread slices (about 1 1/2 cups – see notes) for more info use our [homemade breadcrumb recipe](#).
- ☐ 1/2 cup parmesan cheese shredded

- ☐ 2 teaspoons Italian herb blend

- ☐ 1 teaspoon garlic powder

- ☐ 1/2 teaspoon (each) salt & black pepper

Toppings

- ☐ 1 1/2 cups marinara if you like a lot of sauce you can aim for 2 to 2 1/2 cups of sauce
- ☐ 1 lb. mozzarella cheese
- ☐ 1/3 cup parmesan cheese shredded
- ☐ 1-2 Tablespoons fresh basil chopped
- ☐ 1 teaspoon fresh oregano chopped

Instructions

- Slice eggplant:** remove stem from eggplant then slice into 1/4-1/2-inch-thick slices.
- Sweat eggplant:** arrange slices on a pan and sprinkle with a pinch of coarse salt on both sides. Let sit and "sweat" excess moisture for 10 minutes. Pat firmly with paper towels to dry eggplant thoroughly (wipe off salt as well).
- Breadcrumbs:** toast slices of bread. Then chop in food processor until consistency is crumbs. Mix breadcrumbs in a bowl with garlic powder, salt & pepper, Italian herbs, and shredded parmesan cheese. Tip: If you are not making your own breadcrumbs, use 1 1/2 cups of store-bought breadcrumbs instead.
- Bread eggplant:** arrange three bowls containing whisked eggs, flour, and breadcrumb mixture. First, coat eggplant in flour on both sides, then dip into eggs, and then dip into breadcrumbs – pack onto eggplant and then gently shake off excess crumbs. Wipe hands with paper towel then repeat. Tip: if baking eggplant instead of frying, brush a sheet pan with 1-2 Tablespoons of oil and arrange breaded eggplant onto pan as you coat them.
- Pan frying method:** in a skillet pan, add 1-2 Tablespoons of oil at a time, and cook breaded eggplant for 2-3 minutes on each side until golden brown. Lay on paper towels to soak up excess oil. Repeat until all eggplants have been fried.
Baking method: instead of pan frying you can also bake the eggplant to use less oil. Preheat oven to 350F and arrange breaded slices onto sheet pan that is brushed with 1-2 Tablespoons of olive oil. Bake for 25 minutes until golden.
- Assemble:** in a large casserole dish, spread a generous layer of marinara on the bottom. Then layer: eggplant slices, mozzarella, a spoonful of marinara, and shredded parmesan. Repeat an additional layer (breaded eggplant, mozzarella, marinara, and shredded parmesan).
- Bake:** Then bake at 400F uncovered for 30 minutes until cheese is browned and melted. Top with chopped fresh basil & oregano and serve!

If you'd like to submit an Italian Recipe
to include in the next newsletter, please email us at:

italeorochester@gmail.com