

ITALEO Newsletter



UPCOMING EVENT ANNUAL PICNIC

Saturday, August 9th
 Noon to 4:00 PM
 St. Paul Exempt
 690 Thomas Ave.
 Irondequoit, NY

Purchase Tickets [HERE](#)
 Deadline August 2nd
 SEE YOU THERE!

NEXT EVENT

ANNUAL ITALEO SHARON RIVALDO FALL CRUISE

Saturday, September 6th
 Noon to 2:00 PM

On the Colonial Belle
 400 Packets Landing
 Fairport, NY

DETAILS COMING SOON!

NEXT MEETING

MEMBERSHIP MEETING

Tues., October 7th
 6:00 PM

Sicilian Sports Club
 1296 E. Ridge Rd.
 Rochester, NY 14621

MARK YOUR CALENDAR





History of National Night Out

National Night Out, established in 1984, is an annual community-building campaign that promotes police-community partnerships and neighborhood camaraderie to make neighborhoods safer. It was founded by Matt Peskin and is sponsored by the National Association of Town Watch (NATW). The first event involved 2.5 million residents across 400 communities in 23 states.

ITALEO will once again have a table at this event. Enjoy the music, food and good conversations. Chief Peters will be in the dunk tank! Hope to see you there!

Do you have your tickets?



Our own Mike DiCataldo will be receiving the Law Enforcement award and Virginia McIntyre will singing the Italian anthem.



ITALEO 2025 FALL CRUISE



Sponsorship Packages

Gold Sponsorship
\$1,000 - Includes 8 tickets
Advertisement
ITALEO Decals

Silver Sponsorship
\$500 - Includes 4 tickets
Advertisement

Bronze Sponsorship
\$250 - Includes 2 tickets
Advertisement

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 Corner:

CONGRATULATIONS, CAMERON BERNABEI!

Cameron Bernabei received a scholarship award from ITALEO in December 2022. He graduated in May, cum laude, from the University of Buffalo with a degree in Biology and is in the US Army Reserves. Last summer, he attended Basic Combat Training. He is currently at Combat Medic School at Fort Sam Houston in San Antonio, Texas. He is now applying to colleges to get his Physician's Assistant Degree (PA).



Thank You, Chuck!

We had Guest Speaker, Chuck Salina, at our July Membership Meeting. Chuck is The US Marshal of the Western District of New York. He was appointed to his position in July 2011 by President Obama. He spend his entire law enforcement career in the US Marshals Service. He and his team aided in the capture of the second suspect in the quadruple homicide that occurred in Irondequoit. Thank you for your service to our community!



Upcoming Events:

August 1 st – 3 rd	Italian Food Festival IACC
August 5 th	Irondequoit National Night Out Starting at 5:30PM
August 8 th – 10 th	Hoochenanny Music & Whiskey Festival Camp Eastman
August 9 th	ITALEO Annual Picnic
August 9 th – 10 th	Brockport Arts Festival
August 12 th	Italian American Heritage Night at the Ball Park Red Wings Event
August 30 th	De Cecco Little Italy Festival Ontario Beach Park
September 6 th	ITALEO Annual Sharon Rivaldo Fall Cruise on the Colonial Belle 12PM – 2PM
September 14 th	First Responders' Mass Cathedral of the Sacred Heart
October 13 th	ICL Columbus Day Luncheon @ IACC
December 20 th	ITALEO Annual Christmas Party ***New Location*** Webster Golf Course
December 21 st	Breakfast with Santa IASC

Please Note:

Our own Sam Meloni is being honored at this year's ICL Columbus Day Luncheon at IACC.

Your ITALEO Board will try to put together several reserved ITALEO tables for this event.

If you are interested in attending, please reach out to Rosalina Hosbach via email:

Rosalina.hosbach@gmail.com or
italeorochester@gmail.com

RECIPE CORNER

Marinated Cherry Tomato Pasta

<https://giadzy.com/blogs/recipes/marinated-cherry-tomato-pasta>

By Giadzy

Ingredients:

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| <ul style="list-style-type: none"> • 3 pints cherry tomatoes, halved • ½ cup extra-virgin olive oil • 2 large shallots, sliced thin • 2 garlic cloves, minced • 2 teaspoons lemon zest, from 2 lemons • 1/3 cup lemon juice, from 2 large lemons | <ul style="list-style-type: none"> • 1 teaspoon kosher salt • ½ teaspoon red pepper flakes • 1-pound dried pasta, such as Spaghetti Chittara • 1 heaping cup fresh basil, torn • 1 cup shaved Parmesan cheese |
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Instructions:

- To a large bowl, add the cherry tomatoes, olive oil, shallots, garlic, lemon zest, lemon juice, kosher salt and pepper flakes. Mix together until the tomatoes and shallots are coated in the marinade.
- Cover the bowl and set aside at room temperature for 2-4 hours.
- Cook spaghetti to al dente according to package instructions. Add the spaghetti to the bowl with the marinated tomato mixture and toss to evenly coat. Add the fresh basil and shaved Parmesan and toss until mixed. Serve warm, room temperature or cold.



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

italeorochester@gmail.com