

ITALEO Newsletter



PAY YOUR 2025 DUES

MEMBERSHIP FEES

DUE NOW

If you have not already paid,
please check your E-mail for a
Dues Reminder Notice.

New members will receive a
WELCOME EMAIL

Membership Cards will
be sent out soon.

NEXT EVENT

STAND UP FOR THE BLUE COMEDY SHOW

Saturday, March 22nd
Italian American Sports Club
1250 Buffalo Rd.
Rochester, NY 14624

[Click Here](#)
To Purchase Tickets

NEXT MEETING

MEMBERSHIP MEETING

Tuesday, April 1st
6:00 PM

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

[Click Here](#)
RSVP by 3/28/25



Stand Up For the Blue Comedy Show



Saturday, March 22, 2025
Starring Danny Liberto and D-Low Brown

COCKTAIL HOUR
DINNER & SHOW
50/50 RAFFLE PRIZES

DON' WAIT!
GET YOUR
TICKETS NOW!

RESERVE A TABLE OF 8 OR 10
SPONSORSHIP PACKAGES

**FUNDRAISING EVENT FOR OUR
OFFICER RELIEF FUND**



★ Back the Blue ★ Gold Sponsorship

8 - FREE Tickets

TV Monitor Logo
displayed throughout
the evening

Website Recognition

Table Recognition

Special shoutout
recognition during the
show

\$1000

★ Back the Blue ★ Silver Sponsorship

4 - FREE Tickets

TV Monitor Logo
displayed throughout
the evening

Website Recognition

Table Recognition

\$500

★ Back the Blue ★ Bronze Sponsorship

2 - FREE Tickets

TV Monitor Logo
displayed throughout
the evening

Website Recognition

Table Recognition

\$250

CHECK OUT THE NEW ITALEO APPAREL



VISIT OUR STORE FOR MORE APPAREL

<https://www.italéo.org/shop>

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***AAA CLASS**

Frank DiPrimo is holding another private class on Saturday, April 26th beginning at 9AM at the Locust Club, 1425 Lexington Ave. The cost is \$39 per person.

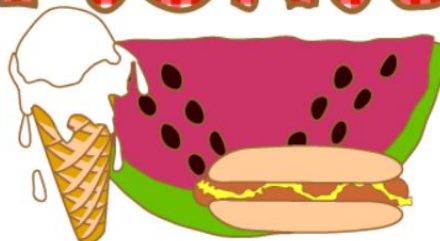
Public classes for non-AAA members now cost \$50.

Your current AAA certificate is valid for 3 years, so check your certificate before you sign up.

You could receive a 10% discount on your insurance premium on your primary vehicle or you can reduce up to 4 points on your license.

Seats are limited for this private class.

Please email frankdiprimo@yahoo.com to make a reservation.

SAVE THE DATE**PICNIC**

ANNUAL ITALEO PICNIC
AUGUST 9TH FROM 12PM - 4PM
ST. PAUL EXEMPTS

NORTH COAST CATERING
NETSINS ICE CREAM
BOCCE

SAVE THE DATE

ANNUAL SHARON RIVALDO
FALL CRUISE
SEPTEMBER 6TH
FROM 12PM - 2PM

ENJOY A BEAUTIFUL
AFTERNOON ON THE
ERIE CANAL

**THROW-BACK PHOTO: 1996**

1st Memorial Trip to D.C.

Left to Right:

Frank Alberti, John Mustico, Ray Battaglia, Charlie Sciortino, Frank DiPrimo, Frank Coriddi

All ITALEO members at time of photo

ARE YOU AN ITALEO MEMBER WITH YOUR OWN BUSINESS?

ITALEO has now created a business page on our website where you can fill out a form with your information and we will advertise your business providing ITALEO members with trusted business recommendations.

This is a wonderful opportunity to not only promote your business, but also to connect with members seeking trusted and reliable business references. By participating, you will gain exposure to a broader audience and help others find reputable services and products they can trust.

To add your business
information, visit:

<https://www.italéo.org/business>

Any questions, please email:

italeorochester@gmail.com



CHECK OUT THE BUSINESSES
BEING ADVERTISED

<https://www.italéo.org/select-service>

RECIPE CORNER

Italian Almond Ricotta Tea Cakes

Ingredients:

Cake:	Ricotta Filling:
1 cup ricotta cheese	1 cup ricotta cheese
½ cup granulated sugar	2 TBSP powdered sugar
½ cup unsalted butter, softened	½ tsp vanilla extract
1 tsp almond extract	
¼ tsp salt	For Topping:
½ cup whole milk	Powdered sugar,
1 cup all-purpose flour	(for dusting)
1 tsp baking powder	Sliced almonds,
¼ cup sliced almonds (for garnish)	(for garnish)

Instructions:

Preheat your oven to 350 degrees and line a baking sheet with parchment paper

In large mixing bowl, beat the ricotta, sugar, softened butter, almond extract and salt until creamy. Slowly mix in the milk.

In a separate bowl, whisk together all-purpose flour and baking powder. Gradually fold the dry mixture into the ricotta mixture until just combined.

Drop small rounds of batter onto the lined baking sheet, spacing them 2 inches apart. Sprinkle with sliced almonds and bake 15 – 18 minutes until golden and springy to the touch.

While the cakes cool, mix ricotta, powdered sugar and vanilla extract until smooth.

Once the cakes have cooled, use a round cookie cutter to shape them evenly. Slice each cake in half and spread a layer of ricotta filling inside.

Dust generously with powdered sugar and top with extra sliced almonds.



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

italeorochester@gmail.com