

ITALEO Newsletter



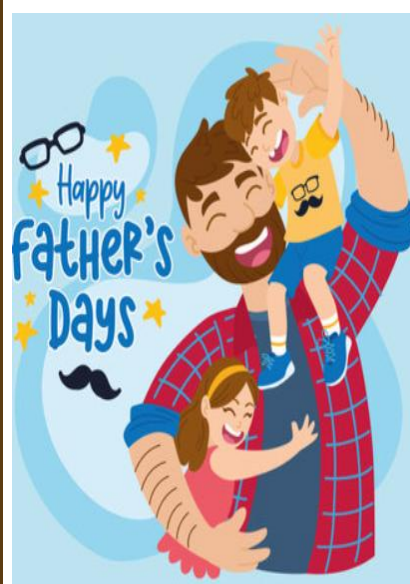
UPCOMING MEETING MEMBERSHIP MEETING

June 9, 2026

6:00 PM

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

RSVP by 6/5/2026



UPCOMING EVENT ANNUAL MEMBERSHIP PICNIC

SAVE THE DATE



Saturday, August 8th

St. Paul Fire Exempt

Time

CELEBRATING NATIONAL POLICE WEEK AROUND THE ROCHESTER AREA



Rochester police officer Denny Wright and other officers speak during a ceremony to honor their fallen officers



A plaque that honors the lives of fallen Rochester police officers



Rochester Police Captain David Smith places a reef on a stand during a ceremony to honor fallen Rochester police officers



Police Memorial Week rally honors two Greece officers hurt in crash during pursuit outside of the Greece Police Department's headquarters on Long Pond Road



Photos courtesy of WHAM

Photos courtesy of Tony DeBellis from ARPALER Service at Locust Club



Law Enforcement Torch Run

Special Olympics
New York

LAW ENFORCEMENT TORCH RUN
FOR SPECIAL OLYMPICS
NEW YORK

Lighting the way for acceptance and inclusion!
40th ANNIVERSARY
RUN WITH US!

ROCHESTER TORCH RUN LEG
FRIDAY, JUNE 5, 2026
CHOOSE YOUR DISTANCE

Full, 4 Mile Run
Assemble Time, 10:30AM, Ogden Police Department, 269 Ogden Center Road

Half, 2.8 Mile Run
Assemble Time, 11:00AM, Spencerport CSD Campus, Bernabi Road Entrance

FINISH with the Law Enforcement Torch Run Ceremony & Pizza!
Pineway Ponds Park, Boetcher Lodge, Spencerport

PURCHASE YOUR T-SHIRT TODAY FOR \$25!

PREORDERS OF 5 OR MORE T-SHIRTS ARE ENCOURAGED!

For more information & preorders, contact:
Kelley Ligozio
kligozio@nyso.org | P: 585-358-0603
www.specialolympics-ny.org



Sicilian Sports Club - Bourbon & Butcher's Night June 11th, 6:30 PM – 10:00 PM 1296 East Ridge Road (Rubino's Plaza)

Only 80 seats available – reserve early!

\$85 Per Person

Advance ticket purchase required to reserve your spot.

Included with your ticket

- 3 Specialty Bourbon Tastings
- A Complimentary Etched SSC Bourbon Glass
- Bonus Ticket for Beer or Soda

Please Call 585-313-1643 to RSVP

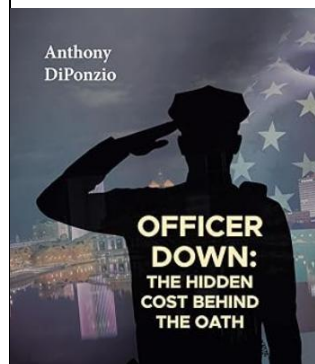
You can also RSVP by emailing us at

siciliansportsclubrochester@gmail.com

Officer Anthony DiPonzio Charity Bocce Tournament and the Holy Cannoli Festa

The Sons of Padre Pio is sponsoring a charity Bocce Tournament in honor of RPD Officer Anthony DiPonzio and all first responders at the Italian American Community Center (IACC) on Saturday June 13th. Proceeds from the tournament are going to survivors of domestic violence. I am hoping that ARPALER members can come up with at least a couple of foursomes to participate in this worthy endeavor. It should be a great time.

For registration or information, contact Tom LaBue at (585) 802-7634 or sonsofpadrepioinc@gmail.com



Tony DiPonzio's book is now available on Amazon.

"After over a decade of hard work, dedication, sacrifice, and reliving one of the most traumatic journeys imaginable... Anthony DiPonzio's powerful memoir, Officer Down: The Hidden Cost Behind the Oath, is officially LIVE and available on Amazon. 🇺🇸"

This book is more than a memoir — it's a raw, courageous, and deeply emotional look into the unseen struggles behind the badge. Through pain, perseverance, healing, and unwavering determination, Anthony has turned tragedy into purpose and brought this miracle to life for the world to read.

Every page reflects strength, resilience, and the reality so many first responders and families silently endure. Congratulations to Anthony DiPonzio on this incredible achievement. Your courage to share your story will inspire, educate, and touch countless lives." 🙏❤️

<https://www.amazon.com/Officer-Down-Hidden-Cost-Behind/dp/1665792515>



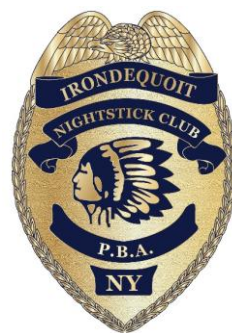
Empire State NY Concerns of Police Survivors Annual Golf Tournament (previously Genesee Valley COPS)

June 18, 2026

Victor Hills Golf Course, Victor New York Registration coming soon!

Irondequoit Nightstick Club Golf Tournament

The Irondequoit Nightstick Club invites you to join us in our third annual golf tournament on June 26th at LINKS AT GREYSTONE located at 1400 Atlantic Avenue, Walworth NY. Golfers will be playing in a 4-person scramble style tournament. With an 8:00am registration time we will have the capabilities to enjoy a full day of 18 holes under beautiful weather. A 9:00am shotgun start will kick off the tournament, and a buffet style lunch will be provided. A beverage cart will be providing drink options during the event. Prizes for top foursome, closest to the pin, and longest drive are included. Raffles and auctions will be provided with ticket purchases at the event.



To register and for more Information Please click the link <https://birdease.com/nightstickclub>



Save the Date!

Monday, June 29, 2026, Midvale Country Club
2387 Baird Rd, Penfield, NY 14526

11:00am: Registration, Lunch
12:30pm: Shotgun Start
5:30pm: Social Hour
6:30pm: Dinner, Auctions Awards

Our premier fund-raising event is our Annual Monroe County Sheriff's Foundation Golf Classic held at Midvale Country Club in Penfield, NY. A full field of 144 players and more than 100 additional dinner guests help us celebrate the good work of the Monroe County Sheriff's Office.

<https://monroecountysheriffsfoundation.org/product/golf-tournament/>



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***Calendar of Events:**

DATE	EVENT
June 5 th	Law Enforcement Torch Run Support Special Olympics
June 9 th	ITALEO Membership Meeting SSC @ 6PM
June 11 th	Sicilian Sports Club Bourbon & Butcher's Night 6:30PM – 10PM
July 22 nd	ARPALER Picnic Braddock's Bay Park
August 8 th	ITALEO Annual Picnic St. Paul Exempt
August 11 th	Italian Heritage Night At the Ball Park Red Wings Event
August 11 th	Sicilian Sports Club Member Appreciation Dinner 6:30PM – 10PM
October 12 th	ICL Columbus Day Luncheon ITALEO (Host Club) Location TBD
December 5 th	ITALEO Christmas Party Webster Golf Club

ITALEO would like to extend our sincere gratitude to everyone who donated and supported our recent fundraiser benefiting the two Greece Police Department officers injured in the May 3, 2026 stolen vehicle pursuit.

Because of your generosity and support, we were able to raise \$2,500 to assist the officers and their families during this difficult time. These funds will help provide much-needed support as they continue their recovery and healing process.

The law enforcement community faces many challenges, and moments like this serve as an important reminder that no officer and no family stands alone.

Thank you again to everyone who contributed, shared the fundraiser, and kept these officers and their families in your thoughts and prayers. Your support truly makes a difference.

Jessica Franco
ITALEO President



RECIPE CORNER

Summer Spiedini

<https://ouritaliantable.com/summer-spiedini/>

Ingredients

- 1 lb. top sirloin (see Note 1) thinly sliced and lightly pounded with mallet
 - 8–10 medium squid or 1 large Asian squid, cleaned and tentacles reserved
 - 1 large boneless skinless chicken breast
 - 1 cup breadcrumbs (I like to use panko breadcrumbs for the extra crunch)
 - ¼–½ cup grated Parmesan or Pecorino cheese (or a combination)
 - 6 or so tbsp parsley, finely minced, divided into 3 portions
 - 1 lemon for juicing and more for garnish
 - Salt and pepper
 - Extra virgin olive oil
 - 12 or so 8-in. (or longer) bamboo skewers
- Extra items for the skewers*
- Lemon wedges
 - Thickly sliced red onions
 - Heavy fresh herbal leaves such as bay, lemon, lime, kafkir lime



Instructions

- Prepare the breadcrumb mixture. Combine the breadcrumbs, cheese(s) and 2 tbsps. minced parsley in a bowl. Add salt and pepper and taste the dry mixture. Add more cheese or salt/pepper as you like. You should taste the cheese, but it shouldn't be overpowering.
- In a shallow cooking dish, soak the bamboo skewers in water for 30 minutes or more.
- Prepare two small bowls for marinating. Add the squeezed juice from half of each lemon into each bowl. Add about the same amount of olive oil, 3 tbsps. minced parsley, salt, and pepper to each bowl. Vigorously whisk each bowl until emulsified.
- Cut the chicken breast into 1-inch chunks and add to one bowl and toss. Add the cleaned squid to the other bowl and toss (if using large Asian squid, cut into 1-inch ribbons before adding). Let both bowls marinate in the fridge for 1 hour (not more than 2).
- Meanwhile, make the beef rolls. Spread out the breadcrumb on each piece of thin meat. Roll the up and cut into 1-inch segments.
- Build the skewers. Each skewer should have about 4 pieces of chicken, 4 1-inch beef rolls and 1 squid body and some tentacles. See Note #2 for some flavoring ideas.
- Set out 2 plates 1) with olive oil and 2) with the remaining breadcrumb mixture. Dredge all 4 sides of each skewer in oil and then in the breadcrumbs. Set aside on a sheet pan.
- Heat your grill to a medium heat. Clean the grill and rub the grates with oil by dipping a paper towel in oil and using a long pair of tongs.
- Grill the spiedini rotating to cook all sides. Each type of skewer will take a different amount of cooking. Use this guideline:
- Chicken – internal temperature – 165°F.
- Beef – internal temperature – 135°F-145°F
- Squid – 2 minutes or until the squid turns opaque — any longer and they will be chewy.
- Serve with lots of lemon wedges.

Notes

- Note #1 – Quick grilled beef spiedini need a lean cut of meat. I used top sirloin for the rolls. “Bracirole” meat can be several different cuts of meat so ask your butcher. “Bracirole” stewed in tomato sauce is typically a fatty cut of meat.
- Note #2 – Be creative with the flavor additions you make to the spiedini. I found bright lemon slices go with squid, herbal bay laurel or other sturdy leaves go with otherwise boring chicken breast and earthy red onions go with beef.



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

italeorochester@gmail.com