

ITALEO Newsletter



UPCOMING MEETING MEMBERSHIP MEETING

Thursday
September 3, 2026
6:00 PM

Irondequoit Bay
Fish & Game Club
658 Bay Front Lane South
Irondequoit, NY

See you there!

Roman Catholic
Diocese of Rochester



Mass Honoring
First Responders
Sunday, Sept. 13, 2026
11:15AM

Cathedral of the Sacred Heart

NEXT MEETING MEMBERSHIP MEETING

Tuesday
October 6, 2026
6:00 PM

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

MARK YOUR
CALENDAR



Another Picnic in the books!

Our Annual ITALEO Picnic was held on Saturday, August 8th at the St. Paul Exempt in Irondequoit. Members and guests gathered for an afternoon of socializing, honoring Italian American heritage and sharing a meal. Our attendance was over eighty individuals, who came out to beat the heat.

North Coast Catering provided phenomenal food. We changed the menu this year, which was a huge hit! Dessert consisted of ice cream, by Netsins, and other desserts provided by our members. A huge thank you to North Coast Catering & Netsins!

There was plenty of friendly competition and good vibes for our bocce tournament. Five teams participated. Congratulations to our winners: Tony Difante, Steve Giliberti, Mark D'Angelo, and Matthew Green.

Hope everyone who came enjoyed themselves. Cannot wait to do it again next year!



Italian Heritage Night at ESL Ball Park



The Rochester Red Wings played the Charlotte Knights on Tuesday, August 11th. Two groups helped organize the night's event: ITALEO and the Italian American Sports Club. Representing ITALEO were President Jessica Franco & Vice President Tony Difante. Representing IASC was previous ITALEO member, David Ferris. Four Italian Americans were honored pregame, two of which were our fabulous members: Tomisha Angelo for law enforcement, serving RPD for over 20 years, a detective for 6 years and Sam Meloni for his volunteerism with IASC, IACC, ITALEO, SSC and CURE Childhood Cancer Association.

ITALEO has a table set up in the concourse pregame, handing out candy, information pamphlets, bookmarks, stress balls & ITALEO poker chips/challenge coins.

Congratulations to our honorees. Our organization was well represented in the stands. A great big thank you to our member, Nick Sciaratta, who works for the Red Wings!

Note: Pregame Ceremony will be posted to our website.



Gates Police
7th Annual
Hots w/ a
Cop



Gates Police
7th Annual
Hots w/ a
Cop

Thursday September 10th, 2026 4:30pm - 7:00pm

Gates Town Hall - 1605 Buffalo Road

Come visit the Gates Police Department and meet some of our great staff!!

Meet and mingle with many town and county organizations.

We will have free food to include Zweigle Hots, Pepsi Products and ice cream from our friends at Nine Cone Cone



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*

Frank DiPrimo is holding a private AAA Safety Class on September 29th & October 1st from 9AM-Noon. You must attend both mornings. Classes will be held in Spencerport.

Cost is only \$35. Public classes are \$50.

You can save 10% on your liability portion of your automobile insurance. Completion of the course could reduce up to 4 points on your license.

Please contact Frank DiPrimo to register.
frankdiprimo@yahoo.com

ICL COLUMBUS DAY LUNCHEON MONDAY, OCTOBER 12, 2026

The Italian Civic League is finalizing the 85TH annual Columbus Day Luncheon. The Italian American Law Enforcement Officers of Greater Rochester is the host club. In years past, the luncheon was held at the Italian American Community Center. This year, the event will be held at the Italian American Sports Club located at 1250 Buffalo Road in Rochester. Since the venue is smaller than the Community Center, tickets must be purchased prior to the event. There will be none available for purchase at the door the day of the event.

Ticket cost: \$48 per person

We are limited to 250 tickets. We anticipate that we will sell out in advance.

The Italian Civic League is working to send out letters to the Honorees, Guest Speaker, Master of Ceremony, etc. Honoree categories include:

- Lifetime Achievement Award
- Outstanding Citizen Award
- Outstanding Community Service Award

ICL will give out their annual scholarship award.

As the host club, we will need volunteers the day of the event to help facilitate the following:

- Checking guests in at the door
- Showing guests to their table

Please email us (italeorochester@gmail.com) by **October 1st** if you would like to volunteer.



Calendar of Upcoming Events:

DATE	EVENT
September 3 rd	ITALEO Membership Meeting
September 7 th	Labor Day
September 11 th	Patriot Day
September 12 th	MAZ Golf Tournament
September 13 th	First Responders Mass Sacred Heart Cathedral
September 13 th	Grandparents Day
September 15 th	Sicilian Sports Club Wine Tasting
September 19 th	Italian American Sports Club Annual Golf Tournament
September 23 rd	PBA Nightstick Club Golf Tournament
September 29 th & October 1 st	Private AAA Safety Class 9AM – Noon (both days)
October 6 th	ITALEO Membership Meeting
October 12 th	ICL Columbus Day Luncheon ITALEO (Host Club) Italian American Sports Club
November 5 th	Sicilian Sports Club Butcher & Bourbon Night
December 5 th	ITALEO Christmas Party Webster Golf Club

Don't forget ... some of our sister organizations host monthly dinners or lunches. Visit the Italian Civic League website for upcoming events.

<https://www.italiancivicleague.org/>



RECIPE CORNER

Stanley Tucci's 20-Minute Bolognese Copycat Recipe

<https://www.cookist.com/stanley-tuccis-20-minute-bolognese-recipe-copycat/>

Ingredients

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| <ul style="list-style-type: none"> • 1 lb. ground beef (high fat = more flavor) • 1 box fettuccine, cooked per package directions. • Butter (for sautéing) • Olive oil (for sautéing) • 1 onion, diced. • 1 celery stalk, diced. • 1 carrot, diced. | <ul style="list-style-type: none"> • 2 cloves minced garlic. • 1 can diced tomatoes. • Chicken stock (a splash, for flavor and depth) • Pinch of nutmeg • Salt, to taste • Black pepper, to taste • Fresh basil leaves, for garnish (optional) |
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Instructions

1. In a large skillet, heat a combination of olive oil and butter over medium heat. Add the diced onion, celery, and carrot. Sauté until the vegetables are softened and fragrant, for about 5 minutes.
2. Stir in the minced garlic and cook for 1 minute. Add the ground beef, breaking it apart with a spoon. Cook until browned all over, then drain any excess fat from the pan.
3. Pour in the diced tomatoes and a splash of chicken stock to loosen the mixture. Add a pinch of nutmeg, along with salt and pepper to taste. Stir everything together and reduce the heat to low. Let the sauce simmer for about 5–10 minutes, until thickened and rich.
4. While the sauce simmers, cook the fettuccine in salted boiling water according to package directions. Drain well, reserving a small splash of pasta water.
5. Toss the hot pasta with the sauce, adding a bit of pasta water if needed to help it cling. Garnish with fresh basil and a drizzle of olive oil before serving.



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

italeorochester@gmail.com