ITALEO Newsletter



THIS MONTH'S EVENT

ANNUAL ITALEO SHARON RIVALDO FALL CRUISE

Saturday, September 6th
Noon to 2:00 PM

On the Colonial Belle 400 Packets Landing Fairport, NY

SEE YOU THERE!



CRUISE

SPONSORS

BRONZE SPONSORSHIPS

- Sande & Donna Macaluso
- ❖ Mark D'Angelo
- ❖ Toni & Carl Sardellitti
- Hollywood Traders

NEXT MEETING

MEMBERSHIP MEETING

Tues., October 7th
6:00 PM

Sicilian Sports Club

1296 E. Ridge Rd.

Rochester, NY 14621

RSVP by 10/3/2025





Rochester Catholic Diocese of Rochester

Mass Honoring First Responders

Sunday, September 14, 2025, at 11:15 AM Cathedral of the Sacred Heart 269 Flower City Park, Rochester, NY

Please join Bishop Salvatore R. Matano, as, in gratitude, we pray to God for the safety of all first responders who so selflessly serve our community.

ANNUAL PICNIC RECAP

What an incredible day it was! It was so wonderful seeing everyone come together, making unforgettable memories and sharing plenty of laughs.

A huge thank you to North Coast Catering for providing phenomenal food that everyone enjoyed. The bocce tournament was a blast, with lots of friendly competition and good vibes all around!



And let's not forget about the band!! The Rhythm Dogs truly lived up to their name. They brought the energy and kept the party going with an amazing performance!

Overall, it was a fantastic event with a great turnout!

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

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.

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.

NOMINATION DEADLINE NOVEMBER 20TH

Please E-mail your nominations to us at: ltaleorochester@gmail.com





FBI National Academy

The mission of the FBI National Academy is to support, promote, and enhance the personal and professional development of law enforcement leaders.

The objectives of the FBI National Academy are:

- Develop purpose-driven law enforcement leaders who address emerging trends through innovative and data driven policing in cooperation with their communities.
- Prepare law enforcement partners for positions of greater responsibilities within their organizations.



The FBI National Academy is a professional course of study for U.S. and international law enforcement managers nominated by their agency heads because of demonstrated leadership qualities. The 10-week program—which provides coursework in intelligence theory, terrorism and terrorist mindsets, management science, law, behavioral science, law enforcement communication, and forensic science—serves to improve the administration of justice in police departments and agencies at home and abroad and to raise law enforcement standards, knowledge, and cooperation worldwide.

National Academy Candidates are leaders and managers of state, local, county, tribal, military, federal, and international law enforcement agencies attend the FBI National Academy. Participation is by invitation-only through a nomination process.

Our ITALEO President, Captain Jessica Franco of the Irondequoit Police Department will be attending the FBI National Academy. She will be heading to Quantico, VA the last week of this month.

Message from President Franco:

I will soon be leaving to attend the FBI National Academy in Quantico for 10 weeks — an opportunity I am both honored and grateful for. While I'm away, our Board will continue the important work of the organization, and I have full confidence in their leadership.

I want to sincerely thank all our members and supporters for your continued commitment. ITALEO is strong because of you, and I look forward to returning with new ideas and experiences to share.

God Bless.

Jessica Franco

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Jessica Franco

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ICL 84th Columbus Day Luncheon:

Sponsor:	Italian American Community Center
Date:	Monday, October 13, 2025
	Italian American Community Center
Place:	150 Frank DiMino Way
	Rochester, NY 14624
	11:15AM Flag Raising
Time:	12:00PM Lunch
	\$40.00 per person
Cost:	– in advance
	Guests must present Ticket
RSVP:	October 3, 2025
Master of Ceremonies:	Virginia McIntyre
Guest Speaker:	Bernard lacovangelo, ESQ
Presenter of Awards:	Quintino DiCesare
Lifetime	
Achievement Award:	Vincent Mastrosimone
Outstanding	
Citizen Award:	Jerry Cappuccio
Outstanding Community	
Service Award:	Salvatore Meloni
Italian Civic League Award:	Italian American Community Center
	Gia Rosato
	Gabriella Zocco
Scholarship Recipients:	Marina Calabrese

If you are interested in sitting at an ITALEO table, see Rosalina Hosbach for tickets.

Irondequoit Police Department

Monday-Friday, 8AM – 4PM

Or call 585-729-9442 or 585-633-0722

Checks payable to: Italian Civic League

upcoming Events:

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September 6th	ITALEO Annual
	Sharon Rivaldo Fall
	Cruise on the Colonial
	Belle
	12PM – 2PM
September	First Responders'
14th	Mass
	Cathedral of the
	Sacred Heart
	11:15AM
October 7th	ITALEO Membership
	Meeting 6PM @ SSC
October 13th	ICL Columbus Day
	Luncheon @ IACC
December 20th	ITALEO Annual
	Christmas Party
	New Location
	Webster Golf Course
December 21st	Breakfast with Santa
	IASC

Scholarship Corner:

Last month, we featured Cameron Bernabei. Do you have an update on any of our Scholarship Winners and would like to share that information with our Membership? Please contact Rosalina at rosalina.hosbach@gmail.com to have your update included in our next newsletter.

Thank you for your support!



Your ITALEO Board

RECIPE CORNER

Italian Cannoli Cookies

https://thisitaliankitchen.com/cannoli-cookies/#wprm-recipe-container-8163

Ingredients:

- 2 cups all purpose flour
 (260 grams)
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 cup sugar
- ½ cup butter, room temperature (one stick)
- 1 teaspoon orange zest

- 1 cup whole milk ricotta cheese (drained)
- 1 large egg
- ½ cup dark chocolate chunks, chopped slightly (mini chocolate chips work too)
- ½ cups shelled pistachios lightly chopped



Topping

2 tablespoons dark chocolate, melted (for drizzling)

Instructions:

- 1. In a medium bowl, whisk together the flour, baking powder, salt, cinnamon, and nutmeg; set aside.
- 2. In a large bowl, use an electric mixer on medium speed to mix together the sugar, butter, and orange zest, until mixture is light and fluffy, about 2 minutes. Then, mix in the ricotta, and egg, until combined. Add in the flour mixture and mix until just combined. Fold in the chopped chocolate and pistachios.
- 3. Cover the cookie dough with plastic wrap and chill in the refrigerator for at least 2 hours or up to 24 hours.
- 4. When ready to bake, preheat oven to 350 degrees and line a baking sheet with parchment paper; set aside. Remove cookie dough from refrigerator and use a cookie scoop to measure out about 1 ½ tablespoons of dough and roll into a ball. Place on prepared baking leaving about 2 inches between each cookie.
- Bake for 12-14 minutes or until the bottom of the cookie starts to brown slightly. Note that the cookies will not change color much. Cool on baking sheet for 5 minutes before removing to wire rack to cool completely.
- 6. Once cooled, drizzle melted chocolate over the top of the cookies. Alternatively, you can dust the top of the cookies with the powdered sugar.

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

italeorochester@gmail.com