

ITALEO Newsletter



**NOW ACCEPTING
SCHOLARSHIP
APPLICATIONS**

**Applications
accepted
October 1, 2024
Through
November 20, 2024**

Check our [website](#)
for guidelines!

Celebrating Columbus Day



Monday, October 14th

**UPCOMING EVENT
CHRISTMAS PARTY**

SAVE THE DATE
Saturday, December 7th
Italian American Sports Club
1250 Buffalo Rd.
Rochester, NY

Tickets may sell out fast!
Details coming soon!



2nd Annual Sharon Rivaldo Memorial Cruise – Event Recap

An amazing time was had on this year’s Colonial Belle boat ride! The evening was filled with great people, delicious food, and wonderful drinks, making for a truly happy atmosphere.

The 2nd Annual Sharon Rivaldo Fall Cruise was held in honor of our cherished Sharon Rivaldo, celebrating her remarkable life and contributions. This event is dedicated to preserving her memory and recognizing the exceptional individual she was. Her legacy continues to inspire and guide us.

To our sponsors, Sande Macaluso, Carlo and Antonia Sardellitti, Mark D’Angelo, Arnold Boldt, and Nicholas DiFante, we thank you for your extreme generosity and we couldn’t be the organization we are without all the support you show us! Your support is invaluable to our organization.

Thank you to all the wonderful individuals who attended, and for making this event so memorable!



2024 FIRST RESPONDERS MASS – SACRED HEART CATHEDRAL

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

*LA TERRA TO THE GLASS:
AN IMMERSIVE SICILIAN VITICULTURAL EXPERIENCE*



Join us, as we delve into the world of Sicilian wines with an expert-led tasting from Valerio Valentini of ValVal Imports. This Unique experience offers an in-depth look at the regions exceptional wines paired perfectly with a curated tasting menu designed to enhance the flavors of Sicily's gastronomic heritage.

DATE: Thursday, October 3rd
TIME: 6:30PM
VENUE: 1296 E. Ridge Rd,
Rochester, NY 14621

*RSVP by calling
585-478-6591 or emailing us at
siciliansportsclubrochester@gmail.com.*

Price \$40 Members | \$45 Non-Members



**ITALIAN
HERITAGE DAY**

Presented by: Cugini di Roc

October 6, 2024

11:00 AM – 4:00 PM

Rochester Public Market
280 North Union Street
Rochester, NY 14609
(585)820-0340

cuginidiroc@gmail.com

Visit website for more details:

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

CHRISTMAS PARTY PLANNING

Your ITALEO Board is hard at work planning our Annual Christmas Party. We are now taking nominations for awards. We would also like to acknowledge any retirements or promotions that occurred since last year. Please submit nominations, retirements or promotions to us via E-mail:

Italeorochester@gmail.com

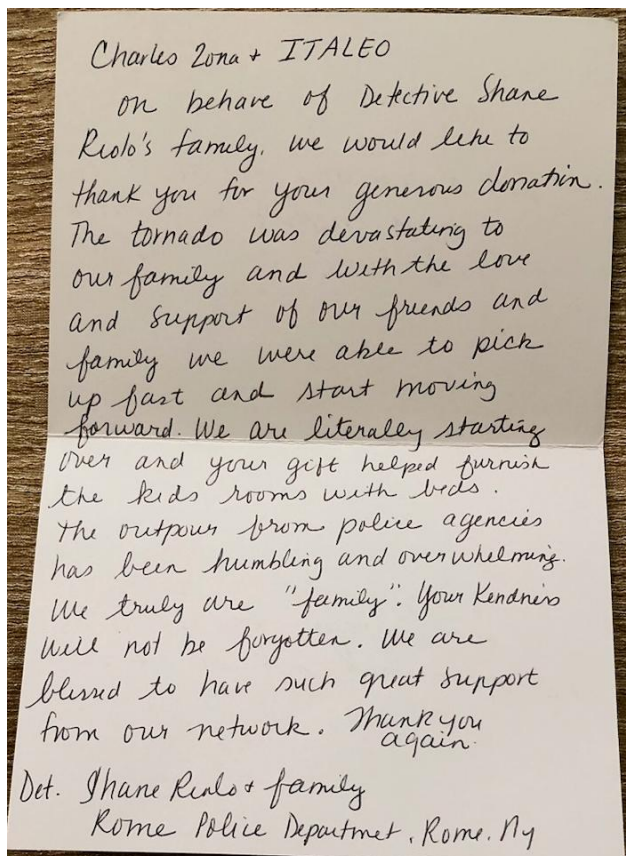
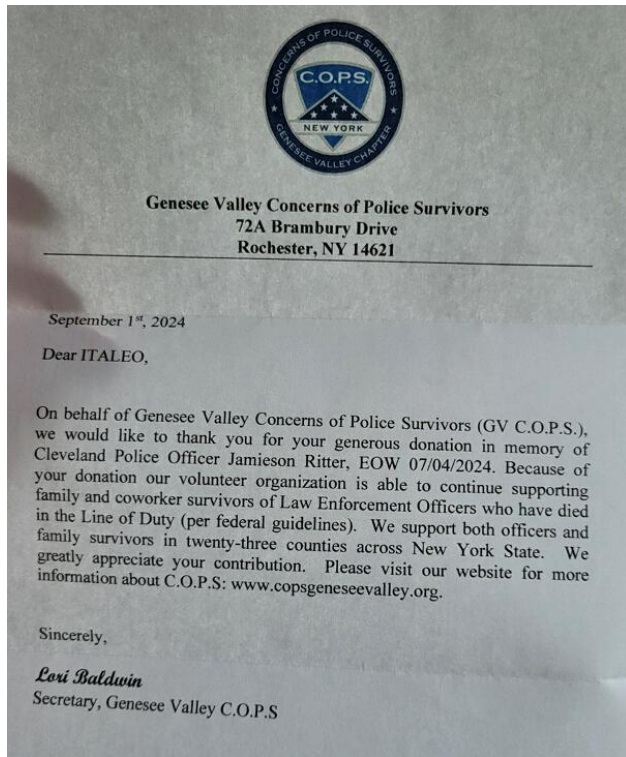
Rochester's own, Lou Gramm, is planning on attending. Get your tickets early or miss out!

A separate Breakfast with Santa event is being planned for the kiddos. Details coming soon!

**NO
NOVEMBER
MEMBERSHIP
MEETING**

**MEMBERSHIP
MEETINGS
WILL RESUME
MARCH 2025**

THANK YOU NOTES:



RECIPE CORNER

Arancini

- ½ cup ricotta cheese
- ½ cup mozzarella cheese, shredded
- 2 tablespoons Italian seasoning, divided
- 1 cup panko bread crumbs
- ¼ cup all-purpose flour
- 2 large eggs
- 4 cups cooked risotto, chilled
- 1 cup canola oil, optional

Instructions

In a medium bowl, combine the ricotta cheese, mozzarella cheese and 1 tablespoon Italian seasoning.

Place the panko breadcrumbs in a shallow bowl, mix in 1 tablespoon Italian seasoning.

Add the flour to another shallow bowl and whisk the eggs together in a third shallow bowl.

Grab about 2-3 tablespoons of cooked risotto, spoon ½ teaspoon of the cheese mixture in the middle and wrap the risotto around it. Repeat until all the risotto has been filled with cheese and rolled into balls.

Dredge each risotto ball in the flour, shaking off all excess, then roll it in the egg mixture. Drip off any excess egg, then roll the arancini in the breadcrumbs until they are completely coated.

Repeat until all the rice balls are coated in the breadcrumbs.

Once all the arancini are prepared, place them in the refrigerator to chill while you heat the oil to fry them.

Heat canola oil in a large frying pan, add the arancini, 6-8 at a time so you do not overcrowd the pan, and cook for 2-3 minutes per side, or until golden brown.

Remove from the oil with a slotted spoon and place on wire rack, over a stack of paper towels. Repeat until all the arancini are cooked.

Alternatively, you can spray the arancini with cooking spray and cook them in an air fryer at 400 degrees for 10 minutes or bake them on a baking sheet in the oven at 400 degrees for 20 minutes.



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

italeorochester@gmail.com