



# Triangle Sons & Daughters of Italy

*Serving the North Carolina Triangle since 2004*

2817

## Table of Contents

TSDIA Calendar of Events.....	2
Letter From the President.....	2
October Birthdays.....	2
Good & Welfare.....	2
Festa Italiana 2024.....	3
TSDIA Sponsors Event for Homeless Families.....	4
New Members.....	4
New Members Signed Up at Festa Italiana.....	6
October is Italian-American Month at the Seymour Senior Center in Chapel Hill!.....	7
Climate Change Is Coming for the Finer Things in Life..	7
The Fiat 500 Turns 67.....	7
Almost 6 million Italians live abroad.....	8
Neptune's Grotto.....	9
Stracotto (Italian Pot Roast).....	10
Chicken Penne Pesto.....	11
Biscotti con Vino Bianco (alla Romana).....	12

# IL GIORNALE DI TSDIA

## Ottobre, 2024



Follow us on Facebook at  
"Triangle Sons & Daughters of Italy"



And on our YouTube Channel  
[youtube.com/@tsdoiyoutube7441](https://www.youtube.com/@tsdoiyoutube7441)

Please note that we take photos and videos at our events. If you do not want your image to appear on either Facebook or YouTube, you must tell the photographer at the time.

### Il Giornale di TSDIA

Editor Nick Verna

Send comments or suggested materials to  
[nickverna14@gmail.com](mailto:nickverna14@gmail.com)

# TSDIA Calendar of Events

- Oct 12 – Italian American Heritage Celebration
- Oct 28 – Conversational Italian
- Oct 28 – SCOPA Night at Southern Peak Brewery
- Nov – Italian Cookie Making Class (TBA)
- Nov– Donation opportunity with Family Promise
- Nov 14 – New Member Meet & Greet Event (TBA)
- Nov 16 – Joint Event with OSDIA Future of the Order
- Nov 25 – Conversational Italian
- Dec 7 – Community Service Opportunity with Triangle Disabilities & Autism Services
- Dec 8 – Christmas Dinner
- Dec 11 – Holiday Cookie Exchange
- Dec – Donation opportunity with USO

## October Birthdays

This month we celebrate the birthdays of those members celebrating in October: Marianne

Farina (2), Patricia Stark (2), Michael Miragliuolo (2), Maryann Demarco (3), Larry Giordano (3), Ruggero Fratarcangeli (8), Greg Muzzarelli (8), Virginia Musante (10), Karen Daidone (12), David Priest (13), Maureen Grier (14), Jeremy Willingham (19), Christie Andersen (22), Bob Giannuzzi (23), Joanna Rooney (23), Mervi Fantasia (25), Jack Giamportone (26), Sjondi Dudley (29), Luigi Fabbri (29), Vinny Russo (31).



## Good & Welfare



Great news about **Julia Bledsoe** who many of you have kept in your prayers as she makes slow but steady progress from her spinal cord injury. She

has graduated from the in-patient program at Shepherd and has transitioned to their day program. The family is beyond grateful for all the therapist, doctors, and nurses in this photo and all the love from around the world that helped to decorate her hospital walls. Please keep praying for Julia’s continued strength in her recovery.

New address for the next few months: Julia Bledsoe -apart. 501 C/o Shepherd Center  
2020 Peachtree Rd. NW Atlanta, GA 30309

## Letter From the President

Dear TSDIA Members:

As quickly as summer seems to fly past us, we are now entering the fast pace of Fall. It is time for football, hockey, holidays, and a wide variety of TSDIA events to explore.

While a few of our events have already sold out due to their popularity, we have several events to be announced for registration. Please regularly check our website and most importantly read my emails as I always tell you about events and provide quick links to register.

Here are some programs to be on the lookout for:

- SCOPA Night at Southern Peak Brewery on Monday, October 28th
- Sip & Stroll Event at KW Legacy Realty on Saturday, November 16th
- Conversational Italian on Monday, October 28th & November 25th
- Italian Cookie Making Class in early November
- Holiday Cookie Exchange on Wednesday, December 11th

My heartfelt message to new members that just joined TSDIA is to pick something to attend. When you engage with others in an activity of common interest, the benefits of membership are multiplied. Just ask our long-term members as that is why they renew their membership year after year.

See you soon!

Don Cimorelli





# Festa Italiana 2024

Thousands of people crowded Hunter Street in Apex to celebrate Italian Culture. Members of TSDIA who were core members of the team that put this event together were Fran Giannuzzi, Bob Giannuzzi, Billy Ward, Ruggero Fratarcangeli, Nick Verna, and Carmella Alvaro. Additionally, there were many other TSDIA Members who assumed leadership roles in key areas and served as volunteers throughout Festa. TSDIA also had many members who volunteered in the TSDIA Booth to attract new members.





# TSDIA Sponsors Event for Homeless Families

TSDIA will be a Platinum Sponsor of the charity concert “Flamino Nights” featuring local Spanish guitarist Ed Stephenson. All proceeds will go to helping end family homelessness through Family Promise of the Triangle of the non-profits that the Triangle Sons and Daughters of Italy sponsors. Tickets are on sale now. Go to <https://www.ticketleap.events/tickets/eduardo-de-rosamaria/family-promise-fundraiser-featuring-eduardo-de-rosamaria-flamenco-ensemble> to purchase tickets.



**FLAMENCO NIGHTS**

Featuring  
**EDUARDO STEPHENSON**

**\$30**

Nov 12th, 7:00pm | Highland United Methodist Church  
1901 Ridge Road, Raleigh

Join us for an unforgettable evening of music. All proceeds go to helping end family homelessness through Family Promise of the Triangle.

Buy Tickets | Sponsorship Info | Donate Now | Family Promise of the Triangle

## FOOD & CULTURE

Interessante | Web Sites | Food | Culture | Places | Stories

**Food & Culture** highlights our Italian culture. If you have suggestions we can put it in a future newsletter, please email Nick Verna at [nickverna14@gmail.com](mailto:nickverna14@gmail.com).

### New Members

Please welcome **Placido (Pat) and Deborah (Debbie) Corpora** who heard about us from Anthony at Capri Flavors. They are originally from Cortlandt, NY and live

in Durham. Pat's heritage is from Palermo and Messina. He works for Workwell Technologies as their Operations Manager and enjoys baking, traveling and being with family. Debbie is retired from a career in Retail Management she enjoys traveling and being with family. Welcome Pat [pjc@zeromygear.com](mailto:pjc@zeromygear.com) and Debbie: [jwigi@yahoo.com](mailto:jwigi@yahoo.com).

Please welcome **Melanie and Lawrence (LT) Elliott** who heard about us through Facebook and joined while

attending our luncheon at Enrigo's Restaurante. They are originally from Washington D.C. and relocated to Raleigh eight years ago. Melanie's heritage is from Vieste and Lake Luggano. She is a Marketing Executive for Deltek Corporation. LT's heritage is from Rieti and he is VP of Support, SoftPro. They both enjoy traveling, concerts, spending time with family and socializing with friends. LT enjoys playing golf. Please welcome their sons, **Cameron and Hudson**. They both attend The Franciscan School. Cameron is 13 years old, and Hudson is 12 and they enjoy lacrosse, football and basketball and video games. They are big NY Yankee fans. Welcome Melanie [melanie.holt@gmail.com](mailto:melanie.holt@gmail.com) and LT [ltelliott@gmail.com](mailto:ltelliott@gmail.com).

Please welcome **Lisa Kropilak** who heard about us through Facebook and joined while attending our luncheon at Enrigo's Restaurante. She is originally from Bergen County, NJ and lives in Cary. Her heritage is from Castellammare del Golfo and Calascibetta, Sicily. She is an Account Manager for a Travel Management Company, and she enjoys cooking, wine, poetry, reading, traveling, beach, walking, and hiking. Please welcome her sons, **Andrew and Jack**. While at Enrigo's she learned about our Youth Membership and enrolled her twin sons. They are eleven years old and attend Dillard Middle School. Andrew enjoys METS baseball, basketball and Rangers hockey. Jack enjoys Yankees baseball, Hurricane hockey, Boy Scouts and cooking. They both like hiking, scooters, traveling and movies. Welcome Lisa and her two sons Andrew and Jack [lmk0925@gmail.com](mailto:lmk0925@gmail.com).

Please welcome sisters **Marie and Anne Federico** who heard about us at the Festa Italiana event at Georgina's restaurant and our brochure. They joined while attending our luncheon at Enrigo's Restaurante. They are originally from Rockville Center, NY and live in Cary. Their heritage is from Naples and Petralia Soprana, Sicily. Marie is a retired Human Resource Director and enjoys movies, trivia, games and dogs. Anne is a Nurse Practitioner and enjoys cooking, movies, socializing, trivia and games. Welcome Marie [mmfed01@aol.com](mailto:mmfed01@aol.com) and Anne: [annefed@aol.com](mailto:annefed@aol.com).

Please welcome **John (Johnny) Bisi** who heard about us from our member Mike D'Amore. Thank you, Mike. Johnny is originally from the Cary/Apex area and his heritage is from Milan and Naples. He is a Brand Marketing Specialist for the Southern Peak Brewery in Apex. He has a Culinary Degree and teaches pasta classes. His interests/hobbies are cooking, watching soccer (Napoli) and playing hockey. Welcome Johnny [johnny\\_bisi@outlook.com](mailto:johnny_bisi@outlook.com).

Please welcome **Shannon Hager** who heard about us through Facebook. She is originally from San Diego, California and relocated to Raleigh to be near family. Shannon's heritage is from Benevento. She is a Patient

Support Representative for health care and enjoys cooking and reading. Welcome Shannon [shager0811@gmail.com](mailto:shager0811@gmail.com).

Please welcome **Gina (Fucci) Trombley** who heard about us from members of the Triangle Italian American Women's Club (TRIAWC). Gina is from a military family and spent her first five years in Verona. She has lived in many states and is living in Cary since 1996. Her heritage is from Naples and the northern part of Italy. She is a Substitute Teacher for the Wake County Public School System. Gina enjoys reading, writing, traveling, socializing with friends and attending club activities with her husband Michael. Welcome Gina [gina@mrtnc.com](mailto:gina@mrtnc.com).

Please welcome **Sjondi Dudley** who heard about us through our Facebook page. Sjondi is originally from Norwalk, Connecticut, spent many years in Clearwater, Florida and relocated nine years ago to Fuquay Varina to be near family. Her heritage is from Caserta and she is an Accounting Specialist for a Pharmaceutical Marketing Company. She enjoys cooking/baking, traveling, attending concerts, gardening and learning languages. Welcome Sjondi [sjondi1029@gmail.com](mailto:sjondi1029@gmail.com).

Please welcome **Gina (Fucci) Trombley** who heard about us from members of the Triangle Italian American Women's Club (TRIAWC). Gina is from a military family and spent her first five years in Verona. She has lived in many states and is living in Cary since 1996. Her heritage is from Naples and the northern part of Italy. She is a Substitute Teacher for the Wake County Public School System. Gina enjoys reading, writing, traveling, socializing with friends and attending club activities with her husband Michael. Welcome Gina [gina@mrtnc.com](mailto:gina@mrtnc.com).

## Benvenuti

**Benvenuti. Entri  
Come Amici. Vada  
Come Famiglia.**



**Welcome. Come as  
Friends. Go as  
Family.**

# New Members Signed Up at Festa Italiana

Dear TSDIA Members:

Time and time again, our members tell us that one of the major reasons why they join the Triangle Sons and Daughters of Italy is to connect, engage, and experience our vibrant Italian American community.

Through our members welcoming personalities and our Lodge's vast array of programs, we have created an amazing culture that is making our organization one of the primary destinations for Italian Americans in the Triangle Area.

This weekend was once again proof of that. I am excited to share with you that 38 area residents became formal members of our Lodge at Festa Italiana North Carolina. Never before have we grown our membership by 38 members in less than 8 hours!

I am thrilled to welcome the following 38 members to our extended Italian American family. Our current members are looking forward to meeting you. So many members have told me that they want to sit next to new members at our upcoming events so that our new brothers and sisters will feel the warmth of our family.

## Please Welcome.....

Christine Agarwal	Clayton
Ann Marie Antonescu	Morrisville
Becky Bertram	Clayton
David & Carol Blackford	Cary
Michael & Jennifer Carlucci	Raleigh
Christina Caruso-LaFuria	Raleigh
Christine Cataldo	Raleigh
Angel Colucci Varina	Fuquay

Anthony & Maria Connochie	Fuquay Varina
Gina Cozzi Noble	Raleigh
Karen Daidone	Raleigh
Emma Dehne	Morrisville
Stance & Ann DeLorenze	Cary
Michael & Maryann DeMarco	New Hill
Eugene DeRose	Apex
Anthony Dimico	Sanford
Meredith Magnini	Apex
Lisa McBride	Clayton
Sal Naso	Cary
Matthew Pepe	Raleigh
James Pepe & Joanne Kuba	Durham
Joseph Piazza	Cary
Edward Plastino	Holly Springs
Fred Prospero	Raeford
Lauren Scheetz	Cary
Phil Sielatycki	Cary
Kathy Restivo	Apex
Patricia Stark	Apex
Ross & Joanne Tucci	Apex
Jeremy & Jackie Willingham	Garner

I wish to thank all current and new members of the Triangle Sons and Daughters of Italy for our continued success and community appeal.

Don Cimorelli



## October is Italian-American Month at the Seymour Senior Center in Chapel Hill!

Beginning Wednesday, October 2, the Seymour Center will host a Lecture Series by Sicilian-American author and filmmaker and member of TSDIA **Mark Spano**, to be held on four consecutive Wednesdays in October from 1-3 p.m. Topics will be:

**October 2 — New Orleans: The Other Ellis Island.**

**October 9 — Why Mother Cabrini Is More Important Than Christopher Columbus.**

**October 16 — Italian Americans in Business, Arts, and Science**

**October 23 — The History of Italian, Neapolitan, and Sicilian Food in the United States**

The cost to attend all four lectures is **\$10 per person per event**. The Seymour Senior Center is located at 2551 Homestead Road, Chapel Hill, NC 27516. To register to attend the series, call 919-968-2070 or go to the [Endless Possibilities Activity Guide](#)

<https://www.orangecountync.gov/187/Endless-Possibilities-Activity-Guide>.

## Climate Change Is Coming for the Finer Things in Life

[https://www.wsj.com/world/climate-change-coming-for-the-finer-things-in-life-6d7efeaa?st=3p3ww9ipqnb1xye&reflink=desktopwebshare\\_permalink](https://www.wsj.com/world/climate-change-coming-for-the-finer-things-in-life-6d7efeaa?st=3p3ww9ipqnb1xye&reflink=desktopwebshare_permalink)

*Cracked solidified mud covering a vineyard in northern Italy.*



Joe Shaw makes his salads with a light dressing of balsamic vinegar, lemon juice and olive oil. At least he used to. The price of olive oil has doubled over the past two years as hot weather and drought have baked olive groves around the Mediterranean. Shaw decided it didn't make sense to pay \$10 for a half-liter bottle, up from about half that one or two years ago. He now squeezes the lemon juice and drizzles the vinegar, but with nothing to balance the acidic mixture. "It does feel a little apocalyptic," said the 28-year-old, who works as an exhibition assistant for an art gallery in London. "You remember the days when you could have olive oil."

As the world warms, extreme weather is disrupting the production of some of life's great comforts—wine, olive oil, coffee and cocoa. Some of these crops are concentrated in one or two regions, which means wonky weather in one part of the world can have a dizzying impact on global prices.

In Italy, heavy rain caused a surge in grape-devouring mildew—one of a number of severe weather events that sank global wine production to its lowest levels since 1961.

Higher prices ultimately filter down. Francesco Mazzei, an Italian chef who runs a restaurant at Corinthia Palace, a luxury hotel on the central Mediterranean island nation of Malta, says the trick is knowing which dishes can be made with olive-oil alternatives—like pasta Bolognese, to which he adds richness with pancetta, a type of pork. But for a caprese salad, he said, there is no good Plan B. "You have to use extra virgin olive oil, you cannot put avocado oil or something like that," Mazzei said. "It's one of the flavors of life, the taste would change completely."

## The Fiat 500 Turns 67

<https://lifeinitaly.com/the-fiat-500-turns-67/>

The iconic car remains one of the most recognizable in the world. "Even without a logo, name, flag, or any other identifying element, the Fiat 500 is immediately recognizable." This is the message of the video "Happy Birthday 500!" created to celebrate the 67th anniversary of this iconic car.

Since its debut in 1957, over 7.5 million Fiat 500s have been sold worldwide. "July 4th has always

been a significant date," notes Fiat, "marking the birth of the iconic Fiat 500." This all-Italian masterpiece played a crucial role in motorizing Europe in the 1950s and has embodied Italian ingenuity and the essence of La Dolce Vita for 67 years.



### A Life of Design

Designed by Dante Giacosa, the Fiat 500 was intended to be a compact and affordable vehicle for the masses. It quickly became a cornerstone of Italy's post-war economic recovery. The first generation in the 1960s offered mobility and freedom, becoming a cultural phenomenon and a beloved brand. The second generation, launched in 2007, brought coolness and charm to the world of city cars, making it a global fashion and style icon. In 2020, the third generation, the 500e, revolutionized urban sustainable mobility with its blend of charm, innovation, and advanced technology.

## Almost 6 million Italians live abroad

<https://lifeinitaly.com/almost-6-million-italians-live-abroad/>



As of January 1, 2024, the population of Italy was nearly 59 million, with an annual variation of about -0.3%. However, what is surprising is that almost 6 million Italians live abroad. But from which regions do most citizens migrate?

### +91% of Italians abroad since 2006

The iconic year we all remember, the year of the last FIFA World Cup victory, is 2006. Since then, more and more Italians have left their homeland, marking an increase of +91%. Since 2006, Italians born abroad have increased by 175% and those over 60 by almost 110%.

We cannot generalize. In Italy, there is a significant disparity between different regions, especially between the North and the South. We are talking about working conditions, guarantees, economic stability, healthcare efficiency, and transport systems.

It is no coincidence that young graduates, the nation's future and hope, one year after obtaining their second-level master's degree, in 47.5% of cases, work in a region different from their place of residence. In 32% of cases, they move directly to the North.

Sicily is the most represented region abroad, with 815 thousand expatriates. Followed by:

- Lombardy (611 thousand)
- Campania (548 thousand)
- Veneto (526 thousand)
- Lazio (502 thousand)



### 54.7% of emigrants live in Europe

Europe (excluding Italy) hosts more than 3.2 million Italians, with clear preferences for certain countries. Half of these can be found in four main states: Germany (822 thousand), Switzerland (639 thousand), France, and the United Kingdom.

It is often said to strike a balance. Conversely, returns to the homeland also seem to be increasing, becoming more popular after a period of work abroad. During the decade 2012-2021, the number of repatriations of Italian citizens from abroad more than doubled, rising from 29 thousand in 2012 to about 75 thousand in 2021 (+154%).

The largest Italian community abroad is in Argentina, with 921 thousand Italians (about 15% of the total). Overall, there are estimated to be more than 2 million Italians in the Americas, most in South America.



## Neptune's Grotto

One of the most beautiful places on the planet, Neptune's Grotto is a stalactite cave near the city of Alghero on the island of Sardinia, Italy. The cave was discovered by local fishermen in the 18th century and has since become a popular tourist attraction.





# Stracotto (Italian Pot Roast)

[https://www.sipandfeast.com/stracotto/?utm\\_source=convertkit&utm\\_medium=email&utm\\_campaign=New!%20Stracotto%20-%20Amazing%20Italian%20Pot%20Roast%20-%2014932867](https://www.sipandfeast.com/stracotto/?utm_source=convertkit&utm_medium=email&utm_campaign=New!%20Stracotto%20-%20Amazing%20Italian%20Pot%20Roast%20-%2014932867)

Prep: 15 mins

Cook: 3 hrs 30 mins

Servings: 6

Stracotto, or Italian Pot Roast, is a hearty and delicious dish of beef that's braised until tender in a tomato-based sauce with wine, vegetables, and herbs.

## Ingredients

3 pound chuck roast  
1 tablespoon Diamond Crystal Kosher salt  
1 teaspoon black pepper  
8 cloves garlic  
3 tablespoons olive oil  
1 large sweet onion finely diced  
2 large carrots shredded  
3 ribs celery shredded  
3 tablespoons tomato paste  
1 28-ounce can plum tomatoes (crushed)  
1 1/2 cups dry red wine  
2 cups low-sodium beef stock  
1 cinnamon stick optional  
3 large bay leaves  
5 large sage leaves  
10 sprigs thyme tied  
salt and pepper to taste  
3 tablespoons flat-leaf parsley minced, garnish

## Instructions

Preheat oven to 325°F and set the rack in the middle of the oven to accommodate a Dutch oven with its lid.

Cut the garlic cloves into slivers. Make slits in the roast and insert the slivers of garlic. Pat the chuck roast dry with paper towels then season with salt and pepper. Any remaining garlic can be added to the pot in step 5 below.

Heat a large Dutch oven to medium heat with the olive oil. Add the chuck roast to the pot and sear until browned on all sides (about 15 minutes total) then remove the roast to a plate.

Add the onions along with a 1/4 cup of water and a pinch of salt. Cook over medium heat while scraping the pot with a wooden spoon to remove all of the browned bits.



After sauteing the onions for 10 minutes, add the celery and carrots and continue to cook for another 10-15 minutes or until the vegetables are very soft. During the last few minutes, add any remaining garlic. If at any time the veggies start to burn, lower the heat and/or add a splash of water or beef stock to the pot.

Add the tomato paste and cook for 1 minute while stirring frequently. Add the red wine and bring to a simmer. Again, scrape the pot with a wooden spoon to dislodge any remaining browned bits.

Tie the thyme, sage, and bay leaves together or add to a sachet.

Add the beef stock, plum tomatoes, cinnamon stick, and tied herbs and bring to a simmer. Once simmering, turn off the heat and add the roast back to the pot and cover. Place it into the oven.

Cook the roast for 3 hours then check for doneness. If it isn't tender enough, return it to the oven for another 30 minutes and check again. Once the roast is tender, remove it from the pot and tent with foil. The roast can be cut into chunks or carefully sliced.

To degrease the sauce, lay paper towels on top of the sauce to absorb the fat then discard or use a ladle to skim some of the fat. Place the chunks of



beef into a platter and top with sauce. You will have plenty of extra sauce to serve with pasta, polenta, or mashed potatoes if you like. Enjoy!

## Notes

Chuck roast makes the best pot roast due to its unique fat profile, but other leaner roasts such as rump roast, top round, and bottom round can also be used. Those cuts can be sliced instead of shredded.

There will be enough sauce for the pot roast and 1 pound of pasta.

Leftovers can be saved for up to 3 days in the fridge and can be reheated in the oven.

## Chicken Penne Pesto

By Anthony Luise

This was a featured recipe at the Galbani cooking tent at Festa Italiano.



### Recipe Ingredients

1. Penne Pasta
2. Chicken Breast – Boneless, skinless chicken breasts work best. I like to season the chicken with Italian seasoning, but you can opt for just salt and pepper.
3. Seasonings – Onions, garlic, sweet basil and thyme add an extra flavor layer to the sauce. Pepper flakes are optional, but I like the contrast of the spicy red pepper flakes with the creamy sauce.

4. Flour – I use all-purpose flour to thicken the sauce. You can replace it with your favorite all-purpose gluten-free flour.

5. Chicken Broth – Regular or low-sodium broth works equally well. Or you can substitute it with vegetable broth.

6. Cream – What can I say? I'm in love with cream. But you can substitute it with half-and-half for a reduced-calorie variation.

7. Parmesan – Freshly grated is preferable, but you can use the powdered stuff in a pinch with no problem.

8. Pesto – Fresh is best! Try any homemade pesto recipe for an extra special touch. But, hey, I get it. Don't feel guilty if you need to buy a jar.

### Directions

**Make the Pasta** – Boil pasta according to package instructions or until it's al dente. Drain water, reserving about a cup, set aside.

**Cook Chicken** – Salt the chicken breast, then season with Italian seasoning. Alternatively, use just salt and pepper. Heat oil in a large saucepan or large skillet over medium heat until hot, and then add the chicken and brown for 4-5 minutes on each side to ensure even brownness. Gently remove the chicken and set it aside.

**Sauté** – Add butter to the same skillet over medium heat until melted, then add onions, garlic, basil and thyme. Sauté for 2-3 minutes, or until the onions wilt.

**Make the Sauce** – Whisk in flour, then turn down the heat to medium-low and cook for about a minute. Pour in heavy cream, add chicken broth while whisking, bring to a boil, then reduce heat to a simmer and cook for about 3-5 minutes or until the sauce has reduced and thickened. Add pesto, parmesan cheese, and red pepper flakes (optional).

**Mix and Serve** – Add cooked pasta to the saucepan and stir to coat. If the sauce is too thick, add the reserved pasta water. Remove from the heat. Serve topped with chicken breast and garnish with fresh chopped basil.

**Pesto alla Genovese** is a paste made of crushed garlic, pine nuts, salt, basil leaves, grated cheese such as Parmesan or pecorino sardo, and olive oil. It originated in the Italian city of Genoa, and is used to dress pasta and flavor Genoese minestrone soup

## Biscotti con Vino Bianco (alla Romana)

Servings: 35 to 40 biscotti

By Ruggero Fratarcangeli from the *TSDOI Italian American in the Kitchen Cookbook*

### Ingredients

2-3 oz. Moscato White Wine  
½ TBS Anise Seeds (OPTIONAL)  
20 oz. “00” Flour  
1 tsp Baking Powder  
1 pinch Salt  
6 oz. Sugar  
5 oz. Vegetable Oil



### Directions

Place the optional anise seeds and the white wine in a cup and set aside to soak.

Sift the flour, baking powder, a pinch of salt, and sugar in a large bowl. Create a well in the flour and add the oil, wine, anise seeds (optional) and mix by hand until dough is combined (dough will be dense). Pinch off a tablespoon of dough. Roll out to a small log about 6-8 inches in length. Roll it up by joining the ends, make them adhere well.

Dip the biscotti in the sugar, only on one side. Place biscotti on a sheet lined with parchment paper with the sugared side facing up. Bake in a preheated oven at 350°F for about 25 minutes. Cool before serving.

Wine biscuits are rustic donuts with wine in the dough, typical of poor Roman cuisine, and in general also of central Italy.

During the Christmas period, Italians prepare these delicious cookies that so that they can give them to friends and relatives, perhaps in decorative tin boxes that preserve the fragrance for a long time, they will certainly be a very welcome thought!

## One-Skillet Marinated Ciliegine Orzo

2024 Chef Marco Italian Festival DEMO Recipes

Serves: 4

### Ingredients:

12 oz. Galbani® Marinated Fresh Mozzarella Ciliegine Cup, reserve the marinade  
1 pound orzo pasta  
1 quart of vegetable stock  
1 cup white wine  
¼ cup balsamic vinegar  
2 cloves fresh garlic  
1 cup sun-dried tomatoes, julienned  
1 Tbsp. spoon fresh mint, chopped  
Salt and pepper, to taste  
2 cups fresh baby arugula, chopped

### Directions:

Heat a large skillet on medium, add the box of orzo, and stir with a wooden spoon. You will be “toasting” the orzo. After approximately 3 minutes, slowly add the vegetable stock, ½ cup at a time. This will dissipate quickly depending on how hot you have the pan. Continue to add the stock until the orzo has slightly softened. Add 1 cup of marinade with the spices from the fresh mozzarella cheese, along with wine, balsamic vinegar, garlic, and sundried tomatoes. Keep stirring the orzo to keep it moving so it does not stick or burn. Season with chopped mint, salt, and pepper. Finally mix in fresh mozzarella balls and arugula. Stir gently until both become soft. Plate and serve warm.

