

Founded 1994



Il Piccolo Giornale

April, 2026

Il Piccolo Giornale is the official newsletter of Club ItaloAmericano of Green Bay, Wi.

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ITALIAN CONVERSATION CLASS TO RESUME

Angela Landt is offering another non-credit Italian Conversation class beginning Monday, April 6. We'll be meeting in the basement of the Brown County Central Library on Pine Street in Green Bay. This spring session will run for seven weeks on Mondays from 6:00 to 7:30 PM. (Note: There will be no class on April 13, May 4, or May 25.)

This course is ideal for people who already have an understanding of basic Italian grammar and vocabulary and who want to improve their conversational abilities. With guided conversation topics, some grammar instruction, and a variety of activities, learning will be relaxed

and fun!

The cost is \$105 for the seven weeks. For more information or to register for the class, email Angela directly at ajlandt@yahoo.com

APRIL ACTIVITIES

* Wednesday, April 1 - Dinner and a Movie -We will meet at Gallagher's Pizza, 1651 S. Webster at 4:45. The movie at the Neville Museum at 7:00 will be "Divorce Italian Style" a 1961 movie starring Marcello Mastroianni as Ferdinando Cefalu, an impoverished Sicilian nobleman trapped in a loveless marriage to his devoted wife, Rosalia. The film is set against the backdrop of a society where divorce is illegal, leading Ferdinando to concoct a plan to rid himself of his wife without facing legal repercussions. He fantasizes

about committing an honor killing, believing that if he can catch Rosalia in an affair, he would receive a light sentence for her murder.

This 1961 Italian black comedy won an Academy Award for Best Original Screenplay and Mastroianni was nominated for Best Male Actor.

* Saturday, April 11—Conversation Club - 10:00 to 11:30 at the Kres Family Library in De Pere

- Monday, April 13 - Glass Nickel Pizza - Lunch at 12:30
- Tuesday, April 21 - All You Can Eat Pasta Night at 1951 Restaurant, 1951 Bond Street. Included in the \$20.00 cost: choice of soup or salad, garlic bread, a buffet with various pastas and sauces, a variety of vegetables and proteins (crab, shrimp,

grilled chicken, mild sausage, scallops and ham).

Watch for a separate email with contact details.

MEMBERSHIP CONTINUES TO GROW

Since our new and updated club directory was emailed to our membership about a month ago, we have added six new members! Please join us in welcoming them.

BENVENUTI A TUTTI!!!

Tom Jacques - I spent over 30 years of my career selling capital equipment manufactured in Italy and other countries. Through that experience, I learned to love the Italian language and Italian culture.

My hobbies include long-distance cycling, camping, riding my Harley, and traveling to interesting places. Other languages that I studied and speak are Spanish and French.

My hope is to continue keeping my Italian language refreshed through conversations and other outings with the Club.

Ryan and Dawn Ruzziconi - The Ruzziconi side of my family came from Sassoferrato, Italy. The Corsi side came from Palermo, Sicily. Italian culture was obviously big in my overall family - great grandparents, grandparents and parents. I am originally from Iron River in the UP. The Ruzziconi's all settled in that area. The Corsi side settled in the Iron Mountain - Kingsford area. (Always good to meet a fellow yooper!) As for my bio - I am currently the President of Aspiro, Inc. here in Green Bay. I also own Riverside Pizzeria in Green Bay. Prior to moving back to Green Bay, I was in Detroit for almost 20 years, where I worked as VP & General Counsel in the pharmacy industry and with the Children's Hospital of Michigan. I graduated from UWGB and Marquette Law School. I have a wife (Dawn) and three children, Alexis (23), Isabelle (23), and Rhys (14).

Lynn Hyer - I have been retired for five

years now and am loving every minute. I have several passions, I volunteer and am on the Board of Directors for Cats Anonymous, an organization that helps colony caretakers of feral or community cats with spay/neuter services and vaccinations. It's a humane and proven way to control the feral cat population. I am the senior teacher on staff at the Green Bay Zen Center. I've traveled to Italy seven times with a group of female friends. It is in our top three travel destinations. I look forward to learning more about a favorite country of mine and meeting other members of the club. - I didn't realize my cousin Sue Badeau and her friend were also members. What a nice surprise!

Marissa and Sarah (Curie) Meli - About Sarah: Former Spanish teacher in the Ashwaubenon district. Currently stay at home mom and "educator" for a very precocious and beautiful two-year-old girl. Originally from Cleveland Ohio, I moved here about 10 years ago so Marissa could work for the Packers. No known Italian ancestry but married into Italian family (Marissa Meli, Lisa Meli's niece). Lover of Languages; Spanish (fluent since that's my family's language), French, novice level in Italian, Russian, Portuguese and Arabic.

FREE CONCERTS

* Thursday, April 9 - Green Bay Jazz Orchestra at the Torton Theatre. Doors open at 5:00, the concert begins at 6:00.

* Monday, April 20 ☪ All Volunteer Band at the Ashwaubenon Performing Arts Center. The theme will be "Motion & Energy". Doors open at 6:00, the concert begins at 7:00.

BRING A FRIEND NIGHT

Due to a small response to the sign-up deadline, we were forced to cancel our annual Bring a Friend Night. The Village Grille needed a head count one week in advance so that they could schedule their wait staff. Plans to reschedule are incomplete.

LA PASSEGGIATA ☪ COME WALK WITH US!!

"Fare una passeggiata" means to take a walk. Taking an evening walk is a time-honored tradition in almost every Italian village and city neighborhood in Italy. The evening walk comes either before the evening meal to stimulate the appetite or after the evening meal to help our digestion. **The walk is not vigorous, but more of a stroll with your family, friends and neighbors where you can socialize, discuss the current events of your community, keep up with family activities, etc., etc., etc.**

Club ItaloAmericano initiated our version of this tradition in 2008. We try to schedule three passeggiate during the summer months- the first in June (La Prima Passeggiata) the second in July (La Seconda Passeggiata) and the third in either August or September (La Terza Passeggiata). **To continue to do this, we need club members to volunteer to organize each of them.**

There's not a lot of work involved, and we have a step-by-step "How to Organize a Passeggiata" with suggestions to help you get started. Attached to this newsletter is a list of possibilities to pique your interest and imagination. **Please print a copy and save for future reference.** You get to choose the date, time, place for the walk and restaurant for the meal. Please contact **Marlene (Sparapani) Feira** at 920-494-9641 or canavese1701@gmail.com for more information and/or to volunteer!

CLUB BUSINESS WEB SITES

We have several club members that are in the restaurant business:

Luigi's Italian Bistro in Green Bay, Tarlton Theatre in Green Bay, Thumb Knuckle Brewing in Luxemburg, 2ASolve, which specializes in personal computer, network & data support and consulting, The Bakery.

Whenever you visit these businesses, please mention that you are a member of Club ItaloAmericano as a support of their business and membership.

CLUB BUSINESS WEB SITES

2A Solve in De Pere, <https://www.2asolve.com>

Luigi's Italian Bistro in Green Bay, <https://www.luigisitalianbistrogreenbay.com/>

Tarlton Theatre in Green Bay, <https://thetarlton.com/>, <https://www.facebook.com/thetarlton/>

Thumb Knuckle Brewing in Lux-emburg. <https://www.thumbknuckle.beer/>

<https://www.facebook.com/pg/ThumbKnuckleBrewingCo/>

ARTICLES FOR OUR NEWS-LETTER

Please feel free to submit articles or pictures for our newsletter. Information for each upcoming month needs to be submitted by the 25th. (think Christmas) of the month. You should email articles as an attachment in Microsoft Word and pictures in a jpeg format. Questions— call me. Contact information is in our club directory.

WHAT DOES THE BOARD DO?

By Board President Mary Prisco

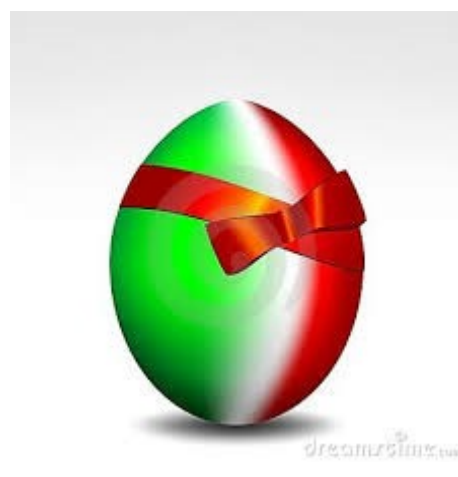
Per our By-Laws, Club IA has a Board of Directors in charge of “the control and operation of the Club,” but what does the Board actually do? Since our club’s objectives include providing venues, social settings, and information for those interested in Italian culture and heritage, the bulk of our time is spent overseeing the planning of events and activities for our members. The Board discusses which events the club should offer and when, and which club member(s) might chair the event. Our goal is for the club to offer at

least one event each month, and to vary the schedule, cost, venue, and intended participants in hopes of offering “something for everyone” throughout the year.

Some club events are beloved annual traditions, some have been tried in the past and are worth repeating, and others are the result of brand new ideas. Some have been honed to perfection, and others seem to need considerable tweaking. Some are quite simple to produce and others require months of careful preparation. No matter the event, the Board monitors the planning process to be sure the details are consistent with club standards.

The Board is always open to ideas for new events and for ways to improve old ones. We would love it if each and every member would help us plan activities, and we would especially love it if you would volunteer to chair an event, or to serve on a committee. To provide input, volunteer, or if you have any questions about club business, please contact me at clubitaloamerica-no@gmail.com, or reach out to any Board member - you have our contact information in the Directory that was sent out in March. You may also send a letter to the club PO box, but be sure to include your contact information if you would like a reply.

Another way to provide input to the Board is to attend one of our monthly meetings - members are always welcome! These are scheduled for the third Thursday of each month at 5 pm. (Our April meeting will be held online, so if you would like to attend, please email me at the above email address so I can send you the link. We expect our May - December meetings to be held at Luigi's Italian Bistro on Manitowoc Rd.) Better yet, why not volunteer to serve on the Board? We currently have room for one more Director!





Carnevale!

Club ItaloAmericano of Green Bay celebrated Carnevale at Luigi's Italian Restaurant on Tuesday, February 17th in grand style and famous camaraderie.

In appreciation of this mask culture and heritage, Lisa Joy Meli - Chair and Dianne Coradini Sutton-Co-Chair, had decided to bring in a Photo Booth and some unique masks this year and Photographer Extraordinaire, Darrell Sobeck took some fun and festive pictures of club members that evening.

The evening feast, as usual, was delectable. John Sollena and his amazing crew at Luigis provided a spread from Bruschetta and a lovely variety of Antipasti to Chicken Alfredo, Sausage and Peppers, Pizzas, Penne, Meatballs and Arancini di Riso or affectionately referred to as rice balls. **Can you say, YUM?**

Before we played Tombola, Lisa Joy Meli told us about the history of Carnevale and the origination of the Italian horn. Everyone played a game of Tombola, an Italian game similar to Bingo, and Janice Galt along with Lisa Joy Meli. announced the numbers in Italian while many fluent club members helped their teams find the correct numbers.

Bravissimi! A big thank you to club members Sue Badeau, Gordon Johnson, Judy Beerntsen, Mary Belmonte, and Darrell and Victoria Sobeck who came early to help decorate and make things merry for the forty-five club members and guests who attended. We also had a special surprise; Riccardo Daley came to join us. We were happy to see how healthy he looked and enjoyed his company. We also added to our membership Sarah & Marissa Meli and Lynn Hyer. Welcome to Club ItaloAmericano! Thank you also to all the Board members whose tireless efforts keep us enjoying the Italian culture and all the people who celebrate that with us.



L'angolo delle ricette

Benvenuti! Our recipes for this month are all about the eternal symbol of Spring and rebirth – the egg! Next month's batch of recipes will feature special recipes for a family gathering. If you have a recipe to submit for the next newsletter, email one of our officers or Karen Habel-Marshall before April 20 with your contribution. Grazie!

Lenten Sandwiches



Submitted by Marlene Feira

Marlene says that this is a very simple recipe from her mom.

Ingredients:

- 2 chopped boiled eggs
- 2 Tbsp. chopped onion
- 2 Tbsp. chopped green pepper
- 2 Tbsp. mayonnaise
- 1 cup cubed cheese
- Salt and pepper

Directions:

Step 1:

Combine all ingredients. For open-faced sandwiches, spread mixture on bread and broil until cheese is melted. If using buns, wait to put tops on until mixture is hot.

Breakfast Frittata

From slenderkitchen.com



Ingredients:

- 1 Tbsp.s Olive oil
- 1/2 cup onion, diced
- 4 cups arugula
- 2 garlic cloves, minced
- 1 1/2 cups cherry tomatoes, halved
- 1 cup roasted red peppers, chopped
- 1 Tbsp. Italian seasoning
- 10 eggs, whisked
- 2/3 cup nonfat milk
- 1 tsp. salt
- 1/2 tsp. pepper
- 3/4 cup part skim shredded mozzarella
- 1/4 cup parmesan

Directions:

Step 1:

Preheat oven to 350 degrees. Whisk together the eggs, milk, salt, pepper, Italian seasoning and mozzarella cheese. Set aside.

Step 2:

Heat the olive oil over medium high heat in a large skillet. Add the onion and cook for 5-7 minutes, until becoming to be translucent. Add the arugula and garlic and cook for 1 minute until fragrant. Stir in the tomatoes and red peppers.

Step 3:

Pour the eggs into the pan and cook until edges start to pull away from the pan, about 4-6 minutes. Sprinkle Parmesan cheese on the top.

Step 4:

Place the entire skillet in the oven and bake for 14-16 minutes until eggs are set.

Spaghetti Carbonara

From simply recipes.com



4-6 servings

Ingredients:

- 1 Tbsp. extra virgin olive oil or unsalted butter
- 1/2 pound pancetta or thick cut bacon, diced
- 1-2 garlic cloves, minced, about 1 tsp. (optional)
- 3 to 4 whole eggs
- 1 cup grated Parmesan or pecorino cheese
- 1 pound spaghetti or bucatini
- Kosher salt and freshly ground black pepper to taste

Directions:

Step 1:

Heat the pasta water by putting a large pot of salted water (1 tsp. salt to every 2 quarts of water) to boil. Once the water has reached a rolling boil, add the dry pasta and cook, uncovered, at a rolling boil.

Step 2:

While the water is coming to a boil, heat the olive oil or butter in a large sauté pan over medium heat. Add the pancetta or bacon and cook slowly until crispy. Add the garlic (if using) and cook another minute. Turn off the heat and put the mixture into a large bowl.

Step 3:

In a small bowl, beat the eggs and mix in about half of the cheese.

Step 4:

When the pasta is al dente (still a little firm, not mushy), use tongs to move it to the bowl with the bacon and the garlic. Let it be dripping wet. Reserve some of the pasta water. Move the pasta from the pot quickly, as you want the pasta to be hot. It's the heat of the pasta that will heat the eggs sufficiently to create a creamy sauce. Toss everything to combine, allowing the pasta to cool just enough so that it doesn't make the eggs curdle when you add them in. (That's the tricky part.)

Step 5:

Add the beaten eggs with cheese and toss quickly to combine once more. Add salt to taste. Add some pasta water back to the pasta to keep it from drying out. Serve at once with the rest of the Parmesan and freshly ground black pepper. Sprinkle with a little fresh chopped parsley.



Italian street food

Lampredotto and the centuries-old street food tradition of Florence

We the Italians Editorial Staff

In Florence, one of the most recognizable street foods comes from an ingredient many people would not expect. Lampredotto, a sandwich made from a specific part of a cow's stomach, has been part of the city's culinary life for centuries. Despite its humble origins, it remains one of the most beloved traditional foods in Tuscany and an essential stop for visitors exploring Florence's markets and squares.

Lampredotto is prepared using the fourth stomach of cattle, known as the abomasum. This cut belongs to the broader category of tripe, a type of offal that has long been used in Italian cooking. In medieval and Renaissance Florence, expensive cuts of meat were reserved for wealthy families, while workers and laborers relied on less costly parts of the animal. Organs and stomachs, which were cheaper and widely available, became the basis for many popular dishes.

The name "lampredotto" has an unusual origin. Many historians believe it comes from the lamprey eel, a dish once common in the Arno River. Lampreys were

considered a delicacy among noble families, and their elongated

shape reminded Florentines of the cooked tripe used for lampredotto. Over time, the comparison gave the dish its name.

Street vendors selling lampredotto began appearing in Florence hundreds of years ago. Known locally as trippai, these vendors specialized in preparing and serving tripe-based dishes to workers, artisans, and travelers. By the 1800s, lampredotto stalls had become a familiar sight in busy areas of the city. Vendors cooked the meat slowly in large metal pots filled with broth flavored with vegetables such as celery, onion, carrot, and parsley.





The traditional preparation process remains largely unchanged today. The lampredotto is simmered for several hours until it becomes tender and flavorful. Once cooked, the meat is sliced into small pieces and placed inside a crusty bread roll called a rosetta or semelle. Before serving, the bread is usually dipped briefly in the hot broth to soften it and enhance the flavor. Two classic condiments complete the sandwich. One is salsa verde, a green sauce made from parsley, garlic, capers, olive oil, and sometimes anchovies. The other is a spicy red sauce often based on tomatoes and chili pepper. Locals typically choose one or the other, although some vendors offer both together. Even today, lampredotto remains closely connected to Florence's street food culture. Dozens of kiosks operate across the city, particularly near markets such as Mercato Centrale and in busy public squares. For many Florentines, eating a lampredotto sandwich during a lunch break or while walking through the city is part of everyday life.

In recent years the dish has also attracted international attention. Food tourism has grown significantly in Florence, with millions of visitors arriving every year to experience Tuscan cuisine. According to tourism estimates, more than 10 million travelers visit the city annually, and many seek out authentic local foods. Lampredotto has become a symbol of Florence's culinary identity, often recommended alongside dishes like ribollita and bistecca alla Fiorentina. Despite its growing popularity, lampredotto still reflects its working-class roots. It represents a culinary tradi-

tion built on resourcefulness, where no part of the animal was wasted. This philosophy of using every ingredient continues to resonate today, especially as modern chefs and diners increasingly value sustainable cooking.

After hundreds of years, lampredotto remains a simple yet powerful example of Florence's food culture. A few slices of slow-cooked tripe, a piece of bread soaked in broth, and a spoonful of sauce are enough to connect present-day diners with a tradition that has shaped the city's street food for generations

