

Founded 1994



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

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MAY ACTIVITIES

* **Saturday, May 9** - Conversation Club from 10:00 to 11:30 at the Kres Family Library in De Pere

* **Monday, May 11**-Glass Nickel Pizza - lunch at 12:30

* **Thursday, May 14** - Meet-Greet-Eat from 5:00 to 7:00 at New Perspective Senior Living - See article below

MEET - GREET - EAT - Thursday, May 14

For the past several years Club IA has held a New Member Celebration in May. It gives the current

membership an opportunity to meet and welcome those who joined us within the past year and visa versa. This year we will be welcoming **16 new members!** By now you have received your invitation via email. New members invitation was sent via snail mail. Please be sure to send in your reservation on or before **Monday, May 11** to chairperson Patti (Costa) Meyer.

PASSEGGIATA UPDATE

Thus far we have received one response to our request for volunteers to chair our summer passeggiate. Janice Galt has offered to organize one in Sturgeon Bay and is

willing to be flexible as to the month.

We still need two more people to help us out! It's an easy, fun way to get more involved with your club. There is not a lot of work involved, and we have a step-by-step "How to Organize a Passeggiata" with suggestions to get started. Please contact **Marlene (Sparapani) Feira** at 920-494-9641 or canavese1701@gmail.com to volunteer.

FREE CONCERT

* **Monday, May 11** - All Volunteer Band at the Ashwaubenon Perform-

ing Arts Center. The theme will be “Heart and Soul”. Doors open at 6:00, the concert begins at 7:00. Note: This is the final concert for the season.

LIVE AT THE MET - Bay Park Cinema

The 2025-2026 season wraps up this month with two operas. This first, “Eugene Onegin” was composed by Tchaikovsky and will be shown on Saturday, May 2. The second, “El Ultimo Sueno de Frida y Diego”, composed by American composer Gabriela Lena Frank is based on the lives of Frida Kahlo and Diego Rivera. It will be shown on Saturday, May 30. Both operas begin at noon.

CONDOGLIANZE

We extend our most sincere and deepest sympathy to Riccardo (Dick) Daley on the passing of his beloved wife JoAnn. Dick and JoAnn are charter members of Club ItaloAmericano.

---SAVE THE DATE---

Mark your calendar for "Italian Game Day" and “Bar be Que” at Bay Beach, on Wednesday, August 5th Look for more information via email and newsletter. Enjoy the Summer,

Club ItaloAmericano Board

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/ww](https://www.facebook.com/pg/ThumbKnuckleBrewingCo/)

ARTICLES FOR OUR NEWSLETTER

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.



INTERNATIONAL & COMMUNITY FESTIVAL

The Kroc Center’s International & Community Festival, which in prior years was held in September, took place on Friday, March 27, and once again, Club IA was there to represent Italy and Italian culture.

Karen Habel-Marshall prepared new display boards for the booth. Besides helping to staff the booth, Susan Kleis delivered our banner, flags, and other material to the Kroc Center, and Will & Elisa Agen saw that the material was returned to Darrell Sobbeck. Other club members who worked in our booth were Angela Landt, Jeanine Limburger, Judy Beerntsen, Lenora Rhyner, and Marlene Feira. Janice Galt was our emergency contact, and Lynn Thompson and John Salerno were available if additional help had been needed. Grazie mille to these dedicated club members. Thanks to you, the 500+ individuals who attended the festival should now be aware that Green Bay has an Italian club!



Member – New Member Celebration
Meet – Greet – Eat

Thursday, May 14, 2026 – 5:00 to 7:00

Meet & Greet our newest club members and renew friendships with our “older” members.

Begins promptly at 5:00 pm

Ice Breaker at 5:30 pm

**Eat at 6:00 pm - Join us for Pizza, Salad,
& Dessert – BYOB (wine permitted)**

New Members - Introduction and Pinning Ceremony

New Perspective Senior Living, Summit Room (3rd floor)

2790 Elm Tree Hill, Green Bay, WI 54313 **(See directions below)**

Reservations Required

Deadline: Monday, May 11th

RSVP: Patti (Costa) Meyer, 920-360-8685 or

Email, mmeyerfamily@icloud.com

Directions: Take Cardinal Lane **North**, go past YMCA, Turn **West** (left) at the roundabout onto Howard Commons, Turn right onto Elm Tree Hill **OR** Take Cardinal Lane **South**, Turn **West** (right) at the roundabout onto Howard Commons, Turn right onto Elm Tree Hill





L'angolo delle ricette

Welcome to May! Our recipes this month are perfect for family gatherings. Try them and enjoy! If you have a recipe to submit for the next newsletter featuring fresh summer side dishes, email one of our officers or Karen Habel-Marshall before May 20 with your contribution. Grazie!

Penne alla Vodka



From delish.com

Ingredients:

- 3 Tbsp. unsalted butter
- 1 shallot, finely chopped
- 2 garlic cloves, finely chopped
- 1/2 cup tomato paste
- 1/2 tsp. crushed red pepper flakes
- 2 Tbsp. vodka
- Salt
- 1 lb. penne pasta
- 1/2 cup heavy cream
- 1/2 cup grated Parmesan, divided, plus more for serving
- Fresh basil leaves for serving

Directions:

Step 1:

In a large skillet over medium heat, melt butter. Add shallot and garlic and cook, stirring frequently, until softened. Add tomato paste and red pepper flakes and cook, stirring frequently, until paste has coated shallots and garlic and is beginning to darken, about 5 minutes.

Step 2:

Add vodka and stir to incorporate, scraping up any bits from bottom of pan. Remove from heat.

Step 3:

Meanwhile, in a large pot of boiling water, cook pasta, stirring occasionally, until al dente. Drain, reserving 2 cups pasta water.

Step 4:

Return sauce to medium heat and add cream and 1/4 cup pasta water, stirring to combine. Add half of the parmesan cheese and stir until melted. Remove from heat and stir in cooked pasta. Fold in remaining Parmesan, adding more pasta water, 1 Tbsp. at a time if the sauce is looking dry. Season with salt as needed.

Step 5:

Divide pasta among bowls and top with cheese and basil.

Mediterranean Pinwheels

From delish.com



Ingredients:

- 8 oz. cream cheese, softened
- 2/3 cup frozen chopped spinach, thawed and squeezed dry
- 1/2 cup artichoke hearts, drained, squeezed dry and finely chopped
- 1/2 cup crumbled feta
- 3 Tbsp. chopped roasted red peppers, drained, patted dry
- 3 Tbsp. finely chopped fresh dill
- 3 Tbsp. pitted chopped black olives
- 3 Tbsp. finely grated lemon zest
- Salt and pepper to taste
- All-purpose flour for dusting
- 1 14 oz. package frozen puff pastry, thawed
- 1 cup shredded mozzarella
- 1 large egg, lightly beaten

Directions:

Step 1:

In a large bowl, combine cream cheese, spinach, artichokes, feta, red peppers, olive, dill and lemon zest and season with salt and pepper.

Step 2:

On a lightly floured surface, unfold puff pastry, then roll it into a 15x11 inch rectangle. Spread cream cheese mixture over puff pastry, leaving a 1/2 inch border. Sprinkle with mozzarella. Starting with a long side, roll up pastry into a log, and then pinch seam to seal. Transfer seam side down to a parchment-lined baking sheet. Refrigerate until chilled, about 15 minutes.

Step 3:

Preheat oven to 400 degrees. Transfer roll to a cutting board. Cut into 1/2 inch slices, and then arrange on two parchment-lined baking sheets. Using your fingers, pat pinwheels into a round shape if cutting has made them lopsided. Brush pinwheels with egg wash.

Step 4:

Bake pinwheels, rotating sheets from front to back and top to bottom halfway through until pastry is golden brown and crisp, about 30 minutes.

Step 5:

Transfer pinwheel to a cooling rack before serving.

Carabaccia (Italian Onion Soup)

From savoringitaly.com



Ingredients:

- 3 Tbsp. EV olive oil
- 2 large red onions or sweet or Vidalia, sliced
- 4 potatoes, peeled and grated
- 1 Tbsp. coconut aminos or Worcestershire sauce
- 32 ounces vegetable broth
- 1 tsp. sea salt
- 1 tsp. black pepper
- 1 bay leaf
- 4 slices Italian baguette
- 1/2 cup grated mozzarella

Directions:

Step 1:

Heat a large hearty pot or Dutch oven on medium low heat and warm the oil until it begins to shimmer. Add the onions, salt to taste and pepper. Stir. Cook the onions for about 25-30 minutes, caramelizing them. Add a little water to the pot if onions are to sticky.

Step 2:

Once the onions are golden, add the grated potatoes and stir to combine. Stir in coconut amins or Worcestershire sauce. As soon as potatoes begin to soften in about 6-8 minutes, add in the broth and bay leaf. Bring to a boil and then lower heat to simmer for about 25-30 minutes until the potatoes soften. Taste and adjust salt and pepper, if needed.

Step 3:

While the soup simmers, heat the oven to broil. Place the bread slices on a baking sheet and sprinkle the mozzarella on them. Broil 2-4 minutes until cheese melts.

Step 4:

Spoon soup into portions and top with bread slices.



Montepulciano, a small hilltop town in southern Tuscany, has been ranked the most welcoming city in the world for 2026, according to Booking. Com's latest Traveller Review Awards. The recognition is based on more than 370 million verified guest reviews collected globally, offering a data-driven snapshot of where travelers feel most genuinely welcomed.



With a population of roughly 14,000 residents, Montepulciano stands out not for its size but for the quality of its hospitality. The ranking evaluates the percentage of local accommodation providers that received awards for

high review scores, requiring an average rating of at least 8.0 out of 10. Destinations must also have at least 200 award-winning properties to be considered, ensuring a consistent level of service across the area.

Tourism plays a key role in the local economy, developed steadily over the past 60 years. What distinguishes Montepulciano is its small-scale, community-based approach. Visitors are more likely to stay in family-run guesthouses or agriturismi rather than large hotel chains, creating a more personal experience. This direct interaction with residents contributes significantly to the town's reputation for warmth and authenticity.



According to Booking.com data, 45% of travelers consider friendly locals a major factor when choosing a destination. Montepulciano aligns perfectly with this preference, offering an environment where daily life unfolds at a slower pace and visitors can easily connect with local culture.

The town's layout also enhances this experience. Its compact historic center is largely walkable, with narrow streets leading to Piazza Grande, the central square. This design naturally encourages encounters with shop owners, winemakers, and residents, reinforcing a sense of belonging rather than anonymity.

Cultural identity plays another major role. Montepulciano is internationally known for *Vino Nobile*, one of Italy's historic wines, and for traditional dishes such as *pici* pasta. Food and wine are not just tourist attractions but integral parts of everyday life, giving visitors a deeper, more authentic connection to the destination.

Globally, Montepulciano leads a list of ten cities recognized for exceptional hospitality in 2026. Other destinations include Magoing in Taiwan, San Mart'n de los Andes in Argentina, and Harrogate in the United Kingdom, reflecting a diverse geographic spread.



The broader awards highlight the scale of the hospitality sector worldwide. In 2026, Booking.com recognized 1.81 million partners across 221 countries and territories. Italy continues to perform strongly, ranking among the top countries for the number of

awarded properties, confirming its long-standing reputation for quality tourism services. Ultimately, Montepulciano's top ranking is not driven by major attractions or mass tourism infrastructure. Instead, it reflects consistent guest satisfaction, strong community involvement, and a model of tourism built on authenticity. In an era where travelers increasingly seek meaningful experiences, this Tuscan town demonstrates how smaller destinations can compete globally by focusing on quality, personal connection, and cultural identity

