JOHN MICHAEL MARINO LODGE #1389

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ISSUE - 104

APRIL 2026

LE Notizie

APRIL, 2026

Anthony Marino Becomes a Member of the John Michael Marino Lodge

Changing of the Guard:

Lodge Officers Initiated for 2026-2027

Plus updates from:

Foundation, Heritage & Culture, Museum and more!

Presented By John Michael Marino Lodge #1389

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The John Michael Marino Lodge No. 1389 needs your help to continue bringing in new members:

Help Us Recruit New Members to the John Michael Marino Lodge

Please help us continue to grow by recruiting new members. Our goal is 60 new members this year. Invite family, friends, co-workers, and neighbors to join us.

For more information or to sponsor a new member, please contact membership chairperson:

Marianne Bortone Prince
718-757-9813
princem779@verizon.net

A Letter From Our President

John Michael Marino Lodge No. 1389

Hello Brothers and Sisters,

I hope everyone is doing well and enjoying the start of the spring season. We're coming off a great March installation, and it was terrific to see so much representation in the room. In addition to all of you, having our National and State Presidents there, along with National and State officers and members from other lodges, really showed the strength of our organization and the respect our lodge continues to earn. It speaks volumes about the work being done and the pride we all share in being part of this lodge.

It was a great night made even better with the initiation of Anthony Marino, the nephew of Private John Michael Marino. Moments like that remind us why we do what we do. Bringing a member of the Marino family into the lodge connects us even more closely to the hero we have honored for over 100 years and keeps that legacy alive in a very real and meaningful way.

I'm excited to be starting my third term as President and I'm looking forward to doing great things together in 2026. But none of that happens without all of you. This lodge belongs to all of us, and we welcome new ideas and suggestions. I encourage everyone to get involved however you can—come to meetings, help at events, or just lend a hand when needed. And just as important, let's continue to bring in new members so we can keep our lodge strong, active, and growing for years to come.

We have a lot of great events coming up, and I ask that you support them whenever possible. These events are not only important for raising funds, but also for bringing us together as a lodge and as a community. In particular, please mark your calendars for our Italian Festival, scheduled for September 10 through September 13. This is our biggest fundraiser of the year, and its success depends on all of us working together.

Fraternally,

Anthony Cavallaro
President
John Michael Marino Lodge No. 1389

ORDER Sons and Daughters of Italy IN AMERICA

2026–27 Officers

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Anthony Cavallaro
516-244-1782 | anthonycavallaro@msn.com

First Vice President
Nina Coccarelli

Immediate Past President
Sandi Nunziata

Orator
Elisa Delaney

Treasurer
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Financial Secretary
Nancy Conetta

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Jennifer Scotto Robinson
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Sentinels
Carlo Realmuto
Phyllis Realmuto

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Commissioners of Arbitration
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Dominic D'Annunzio
Joanne Paradiso
Marianne Bortone Prince
Christopher Waldenberger

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Patricia Ferrari

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Bene Emeritus
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Edward Innella (Deceased)
Nettie Innella (Deceased)
Thomas Rosollo(Deceased)

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Dear Fellow Lodge Members and Readers,

With our latest issue of *Le Notizie,* we mark another chapter in a tradition that has always been about more than ink on a page. *Le Notizie* exists because of you — the members who write, submit, share, and show up.

To everyone who contributed to this issue: *grazie di cuore*. You make this newsletter worth producing.

But I want to use this space to say something a little louder this time. Our lodge is alive. Not just on paper — in its people, its committees, its events, its causes. We have groups doing meaningful work, and they need your energy. Whether it's submitting an article, attending a meeting, joining a committee, or simply showing your face at an event — every act of participation strengthens what we've built together.

Italian-Americans have always understood the power of community. Our family isn't just blood — it's the Lodge, the dinner table, the shared story. That's what John Michael Marino Lodge No. 1389 has always been. Let's keep earning that.

If you've been sitting on the sidelines, now is the time to step in. We have room for you and welcome your involvement.

Avanti!

Warmest Regards,

Daniel Simonelli,
Le Notizie, Editor in Chief
John Michael Marino Lodge No. 1389

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Members Turn Out for Cooley's Anemia Foundation Dine Around

by Lisa Vecchio Belinsky, Lodge Trustee and CAF Liaison

It was a very exciting night for Order of Sons and Daughters of Italy in America (OSDIA) and the New York Grand Lodge Foundation, Inc. on Tuesday, April 7. **The 24th Annual Dine Around** to benefit the **Cooley's Anemia Foundation (CAF)** took place at Verdi's of Westbury.

The CAF serves people affected by the fatal genetic blood disease thalassemia (or Cooley's Anemia), often found in people of Mediterranean descent. Its mission is to advance treatment, enhance the quality of life of patients, educate the medical community, and trait carriers and the public about the disease.

The New York Grand Lodge Foundation, Inc. is the philanthropic arm of the New York Grand Lodge, OSDIA—and is the largest donor to the CAF throughout the country.

Thom Lupo, OSDIA National President, **Arthur Spera,** NYS OSDIA President (who was surprised by a large cake for his birthday that day) and many other National and State dignitaries were also in attendance.

There were 235 attendees and 40 restaurants had donated food that was so plentiful people went to the buffet several times if they wished. John Michael Marino members turned out in force to attend-- 29 Lodge members were present, significantly more than any other lodge. JMML Trustee and Cooley's Anemia Dinner committee liaison **Lisa Vecchio Belinsky** solicited 5 restaurants. Each of these represented over 12% of the total attendees and restaurant participation--quite impressive, even for our active lodge.

Anna Magliato again served as the NYS OSDIA Cooley's Anemia Dinner Chairperson for the event and the committee worked hard to make the evening such a success. In most of the past years there were many raffle baskets, but contents weren't always ideal for all and it significantly added to the duration of the evening. There were a minimal number of raffles, but the highlight was a spirited live auction led by **Joey Rondinelli**, who is the OSDIA Cooley's Anemia Chairperson. JMML members significantly contributed financially to both the raffles and the live auction. *Ci saimo divertiti tutti* (a good time was had by all)!

Student Essay Contest Defends Columbus's Legacy

by Marianne Bortone Prince

The 2026 NYS OSDIA Commission for Social Justice (CSJ) Annual Award titled "Discovering The Truth" - The Louis J. Gallo, Jr. Memorial Columbus Award is now accepting submissions.

This award is open to students in grades 11-12 and who are children, grandchildren, nieces, nephews, or siblings of Lodge members in good standing.

The following is a brief overview of the contest, and I encourage you to view the link so as to obtain a complete appreciation of what the contest entails.

As you are well aware, many myths/ falsehoods have been spoken and written about Christopher Columbus. Today these myths/falsehoods are being repeated on social media and in our classrooms to the detriment of Columbus and Americans who celebrate Columbus Day.

The student must select one of the many anti-Columbus myths/falsehoods being repeated today and prove it wrong using reputable sources. Please share this e-mail with students you know that are eligible for participation in this contest.

Below, some common myths/falsehoods that can be proven false:

1. Columbus thought little of the natives and abused them.
2. Columbus committed acts of genocide.
3. Columbus brought slavery and imperialism to the New World. His main goals were the acquisition of gold and slavery.
4. Columbus cut off the hands of natives who did not provide their share of gold.
5. Columbus was happy and willing to institute the practice of encomiendas (the forcing of indigenous labor).
6. Columbus engaged in sex trafficking and was abusive to native women. Columbus was sent back to Spain in chains for abusing the Indians.
7. Columbus stole native lands.
8. Columbus was a racist.
9. Columbus did not bring any significant or positive change to the New World.

The student can choose a topic from the above list or introduce a new Columbus defamatory myth/ falsehood they wish to disprove. The myth/falsehood is to be addressed by the student in an essay (minimum of 500 words) OR the creation of a video (minimum of 3 minutes).

Awards will be distributed as follows: 1st Place $800, 2nd Place $500, 3rd place $300, and 4th place $200.

The deadline for all submissions is June 1, 2026.

To view the complete application, please scan the following QR Code:

White House Installs 13-Foot Statue of Christopher Columbus

by Marianne Bortone Prince

Above: a statue of Christopher Columbus was erected outside the White House in March. The new addition replicates a similar statue torn down in Baltimore, Maryland in 2020

On Sunday, March 22, 2026, a statue of Christopher Columbus was erected outside the White House in Washington, D.C. Installed at the north entrance of the Eisenhower Executive Office Building, the statue replicates a similar statue torn down in Baltimore, MD in 2020.

“This is a proud moment for Italian Americans across the nation,” said John A. Fratta, President of OSDIA’s anti-defamation arm, the Commission for Social Justice (CSJ). “Christopher Columbus represents the resilience and ingenuity of the nearly 17 million Americans of Italian descent, and to see his likeness so prominently displayed outside the highest seat of power in our nation’s capital is deeply symbolic of our community’s contributions to this great country.”

In addition to being symbolic of the many contributions of the Italian American community, this new addition falls on the month of the anniversary of the 1891 New Orleans Lynching - the largest mass lynching in U.S. history, which contributed to the establishment of Columbus Day as a national holiday.

Articles in this section by Maria Cavallaro

Marino Lodge Celebrates "La Festa di San Giuseppe"

On Saturday, March 14th, the John Michael Marino Lodge #1389 marked the Feast of St. Joseph's Day ("La Festa di San Giuseppe") by hosting St. Joseph's Tables for the 5PM masses at St. Peter of Alcantara and Our Lady of Fatima churches. St. Joseph's Day, observed on March 19th, honors the patron saint of Italy and immigrants. Italians commemorate St. Joseph for ending a severe drought in southern Italy during the Middle Ages, which allowed spring crops to thrive and prevented famine. In gratitude, people shared their food with each other, a tradition that continues today as families open their homes to share St. Joseph's Tables with family, friends, and strangers.

Schreiber Italian Studies Students Celebrate "La Festa di San Giuseppe"

On Monday, March 16th, over 100 Schreiber Italian Studies students were invited to take part in an assembly celebrating "La Festa di San Giuseppe," the Feast of St. Joseph. The assembly was made possible by the John Michael Marino Lodge's Heritage & Culture Committee. Students attending the assembly enjoyed St. Joseph pastry and learned about the history and significance of the feast day in Italian culture. They explored the historical context of Italian immigration in the early 1900s, the founding of the Order Sons and Daughters of Italy in America in 1925, and, more recent immigrant experiences. Appreciation goes to Schreiber Italian Studies teachers Carol Ferrante, Anna Valentino-Terrado, Marina Colajanni-Guthenberg, and staff for hosting JMM lodge members Lisa Vecchio Belinsky, Maria Cavallaro, Mary DeNisco, and Diane Powell. The committee extends gratitude to bakers Sal and Franco from Moscato Bakery in Bethpage for providing the delicious St. Joseph pastry.

Chef Frank: Meals and Memories with Nonno

On Wednesday, February 25th, twenty-five Manhasset community members and John Michael Marino Lodge #1389 members enjoyed a presentation by Chef Frank Iovine at the Manhasset Public Library. Chef Frank impressed everyone with his culinary skills and engaging stories about growing up Italian. The event featured homemade food, glimpses of Italian family life, and a gathering of friends, capturing the spirit of a true Italian celebration.

Sponsored by the John Michael Marino Foundation, Inc. and John Michael Marino Lodge #1389, this event was made possible with support from the Manhasset Public Library. To learn more about Chef Frank and his stories, visit **MealsAndMemoriesWithNonno.com.**

Salute!

John Maura, Jr. featured in *My Italian Story*

Don't miss our latest installment of ***My Italian Story,*** featuring Lodge member John Maura, Jr. and presented by members of our Heritage & Culture committee in association with the John Michael Marino Lodge No. 1389 and John Michael Marino Foundation, Inc.

In this heartfelt film, John reflects on growing up in Manhasset, New York, as the son of an Italian immigrant whose roots trace back to Ceccano, Italy — sharing the legacy of family, sacrifice, and perseverance that shaped who he is today.

Watch the full episode on YouTube

Maccu Di San Giuseppei:

Submitted by Maria Cavallaro

MACCU DI SAN GIUSEPPE*

aka "Saint Joseph Soup: Hearty Sicilian Bean & Greens Soup"

A nutritious, comforting recipe inspired by Sicilian tradition

serves 6-8

Ingredients:

- ½ lb dried, shelled fava beans
- ¼ lb dried Borlotti or kidney beans
- ¼ lb dried chickpeas
- ½ lb dried chestnuts or ¾ lb fresh, shelled
- ¼ lb dried split peas
- ¼ lb dried lentils
- 2 dried tomatoes, cut into small pieces
- 1 onion, sliced
- 1 tsp fennel seeds
- 3 ribs celery
- 1 large bunch of fresh borage shoots (if available)
- ½ lb fresh spinach or swiss chard
- Salt and freshly ground black pepper
- ¼ cup olive oil

Directions:

1. Soak the fava beans, Borlotti or kidney beans, chickpeas, and chestnuts overnight in abundant water (if using fresh chestnuts, soaking is not needed). Add the split peas and lentils for the last 1-2 hours of soaking.
2. Drain and place in a large earthenware pot with 9-10 cups of water. Bring to a boil and simmer for about 3 hours or until all the legumes are tender.
3. After the first 1.5 hours, add the tomatoes, onion, and fennel seeds. Chop the celery ribs and other greens into small pieces and add to the soup.
4. Add salt to taste.
5. About 5 minutes before removing from the heat, correct the salt and add pepper before serving.

Tip: Serve hot with a drizzle of extra virgin olive oil and crusty bread for a complete meal.

*Adapted from Mary Taylor Simeti's cookbook, "Pomp and Sustenance: Twenty-Five Centuries of Sicilian Food"

Garibaldi and Meucci Honored with Street Renaming

by Marianne Bortone Prince, Co-chair Garibaldi-Meucci Museum

On Saturday, April 18th, history was made at the corner of Chestnut and Tompkins Avenues in Staten Island as the intersection was officially co-named Giuseppe Garibaldi Way and Antonio Meucci Way in a dedication ceremony that drew 185 attendees from across the region and the country.

The event brought together local government officials, distinguished academics, and OSDIA leadership at every level. Speakers included Dr. Anthony Tamburri, Dean of the John D. Calandra Italian American Institute; Dr. Joseph V. Scelsa, President and Founder of the Italian American Museum in New York City; OSDIA New York State First Vice President Luigi Squillante; and OSDIA National President Thom A. Lupo. Numerous proclamations were presented in honor of the occasion, underscoring the significance of recognizing two of Italy's most consequential figures on American soil.

The ceremony also drew 30 members from OSDIA lodges across Rhode Island, Massachusetts, and Connecticut, a testament to the reach and unity of the Italian-American community. National Overseers Chairperson Carol Rossi and Co-chair Angelo Rossi are to be recognized for organizing bus transportation for the New England contingent as well as post-event dinner arrangements. In a deeply personal gesture, Carol and Angelo Rossi also donated a historical photograph of General Garibaldi, which will be placed on permanent display at the Museum.

Special recognition is due to Museum Advisor and member of Fr. Vincent R. Capodanno Lodge #212, Dr. Frances Cursio, whose vision and persistence made the co-naming initiative a reality. The Museum Event Committee deserves equal praise for their outstanding work in bringing the event to fruition: Adrian Balbuena, Carol Berardi, William Castello, AnnMarie Cicero, Fran Cicero, Jorene Colontuono, Colette Grillo, Stephanie Lundegard, and Nico Toliano. It was a proud day for the Italian-American community — and now, two names that shaped history will greet every passerby at that corner for generations to come.

2026 Garibaldi-Meucci Museum Schedule

2 May | 2:00 PM | Saturday

Chef Dean Kropp – Book Presentation
Chef Dean Kropp, Book Presentation (Pulitzer Prize Nominee) *"Memories Nobody Wants - Pastry Chef Whipped by No-Fault"* and *"Cooking for Gold: The Cooking Olympics"*.

5 May | 12:00 PM | Tuesday

Pizza, Pasta, Calamari, Salad, and Wine event
This event will take place at Osteria Santina, Lou Barrella and Anita Sanseverino will present a program on "Puglia".

20 June | 2:00 PM | Saturday

Linda Dini Jenkins and Victoria Sirrianni book presentations.
Linda Dini Jenkins and Victoria Sirrianni will present on books and poetry on Saturday June 20 at the Garibaldi-Meucci Museum.

Order Tickets Online
Scan the QR Code To Purchase Tickets For Museum Events

EXHIBITS

Michelangelo:
Genius in Marble and Fresco
On view November 8 – February 28

Petrides Art Exhibit
On view May 15 – June 14

Admission is $5 for Museum members, $10 for non-members.

Events take place at the Garibaldi-Meucci Museum, 420 Tompkins Avenue on Staten Island unless noted otherwise.

Written by Membership Chairperson Marianne Bortone Prince

A New Chapter Begins: Lodge Holds Installation of Officers

On **Friday, March 20th,** the John Michael Marino Lodge No. 1389 held its Installation of Officers Ceremony in Port Washington. The event was led by District Deputy Patricia Ferrari, who presided over the proceedings and guided the Installation process.

NY OSDIA State President Arthur Spera took on the role of Herald for the ceremony. He was assisted by State 1st Vice-President Luigi Squillante, 2nd Vice President Ernest Magliatio, and OSDIA National President Thom Lupo, all of whom contributed to the formal installation of the new council.

The newly installed council for the 2026-2027 term and pictured in the photo below includes Lodge President Anthony Cavalaro, 1st Vice-President Nina Coccarelli Rivera, Immediate Past President Sandi Nunziata, Orator Elisa Delaney, Recording/Corresponding Secretary Michael Stiiuso, Financial Secretary Nancy Conetta, Treasurer Vincent Sorrentino, Trustees Lisa Vecchio Belinsky, Maria Cavallaro, Danielle Riggio, Jennifer Scotto Robinson, Daniel Simonelli, Lisa Velotti, Masters of Ceremony Thomas Giovenco and Linda James, Sentinels Carlo Realmutto and Phylis Realmutto, Commissioners of Arbitration Alex Albanese, Dominic D'Annunzio, Joanne Paradiso, Marianne Bortone Prince, and Christopher Waldenberger.

Before the Installation of Officers ceremony began, the Lodge conducted a new member initiation. This particular initiation was especially meaningful, as the Lodge welcomed Anthony John Marino into its membership. Anthony Marino is a direct descendant of the Lodge's namesake, Private John Michael Marino. Private Marino, remembered as the first American of Italian descent from Port Washington to lose his life while serving in the United States Army during World War I in 1918, is honored through the Lodge's name. The induction of Anthony Marino, Pvt Marino's nephew, marked a poignant moment, connecting the Lodge's present members to its historic roots and the legacy of service and sacrifice that Pvt Marino represents. Pictured l-r NY OSDIA State President Arthur Spera, Anthony Marino's son Staff Sergeant Anthony Marino, Jr. – USAF NJ Air Guard, his mom Barbara Marino, new member Anthony John Marino, Lodge President Anthony Cavallaro, and National OSDIA President Thom A. Lupo.

Anthony Marino, nephew of Pvt. John Michael Marino, is honored with a lifetime membership to the John Michael Marino Lodge.

Initiations and Installations

Written by Membership Chairperson Marianne Bortone Prince

On the evening of **February 18th,** the John Michael Marino Lodge celebrated a significant milestone by holding its twelfth consecutive initiation ceremony. During this noteworthy event, three new members were officially welcomed into the Lodge, marking the continued growth and vitality of the organization.

The general meeting was uniquely themed around the Italian Carnivale, bringing an atmosphere of festivity and tradition to the gathering. Members enjoyed a concluding segment featuring a video presentation and a narrative highlighting the history and significance of Carnivale in Italian culture. To enhance the celebratory spirit, an assortment of homemade Italian treats and freshly brewed coffee was served. The enthusiastic participation of the members made the evening both memorable and meaningful, reinforcing the Lodge's sense of community and shared heritage.

Appearing l-r are District II State Trustee Anthony Conetta, sponsor Linda James, Lodge President Anthony Cavallaro, new members Anthony Trocchia, Susan Trocchia, Marylou Ogren, sponsor Mary DeNisco, and Lodge Membership Chairperson Marianne Bortone Prince.

On the evening of Wednesday, **April 15th,** the Lodge held a special ceremony to welcome and initiate three new members. This event marked a significant moment of celebration for the Lodge community. The new members, Joseph Troisi, Marianne Prisco, and Dr. Douglas Prisco, were each introduced and formally welcomed into the Lodge. Joseph Troisi joined as the sponsored member of Dominic D'Annunzio, while Marianne Prisco was sponsored by Cindy Licatta. Dr. Douglas Prisco entered the Lodge under the sponsorship of Dr. Joseph Licatta. The ceremony underscored the spirit of fellowship and growth within the Lodge as these individuals became the newest additions to the membership. (pictured l-r Dominic D'Annunzio, Joseph Troisi, Lodge Membership Chair Marianne Bortone Prince, Lodge President Anthony Cavallaro, Marianne Prisco, Dr. Douglas Prisco, Cindy Licatta, and Dr. Joseph Licatta).

From Lincoln Center to La Boite en Bois: A Day of Culture and Camaraderie

Written By Elisa Delaney

On Saturday, April 11, a contingent of John Michael Marino Lodge members and friends traveled to Lincoln Center's Met Opera to see Puccini's ***La Boheme*** complete with Franco Zeffirelli's lavish hyper-realistic sets from the 1981 production. These sets have seen about 500 performances, making it the most-performed production in Met history! It was a lovely mild day, and our group showed up ready for a classic operatic experience. Thanks to Maria Cavallaro's efforts and Trina Coccarelli's connections, attendees were treated to fabulous center-orchestra seats at a very attractive price point. Group photos were taken during the first of two intermissions; favorite arias were experienced and JMM fans left in high spirits.

Following the show, eighteen JMM opera afficionados walked to **La Boite en Bois**, a well-loved rustic French bistro on West 68th Street, run by chef/owner Gino Barbuto, who hails from Bardi in Parma, Italy. Chef Gino worked with Elisa Delaney to prepare a delicious prix fixe menu which was enjoyed by all from the appetizer to dessert medley. Conversation was lively and all appeared satisfied by the experience.

Members gather for music of Italian Tenors at Tilles Center

Written By Daniel Simonelli

On March 24, a number of John Michael Marino Lodge members gathered at the Tilles Center for a truly special night of music. **Three Tenors: A Salute to the Great Italian Tenors** paid tribute to the legendary voices of Luciano Pavarotti, Andrea Bocelli, Mario Lanza, and Enrico Caruso — names that resonate deeply with anyone who loves Italian culture and heritage. Tenors Giovanni Maria Palmia, Ugo Tarquini, and Alessandro Fantoni, accompanied by pianist Fabrizio Mocata, delivered an unforgettable program of beloved arias and classic Italian melodies on their first-ever North American concert tour.

Our members left the evening uplifted, united by the music that connects us all to our roots. Nights like this are exactly what our Lodge community is all about.

Photos Courtesy of Phyllis Realmuto

Introducing *Oggetti Di Interesse (Objects of Interest)* with Andrew Califano

Andrew Califano is an architect living and working in Manhattan with Italian heritage on both sides of his family — his mother's roots trace back to Ceccano, Lazio, and the Califanos hail originally from Ischia. Andrew studied architecture at the University of Notre Dame, where the program brought him to Rome for a year of living and studying in the Eternal City — an experience that deepened a love for Italy that has only grown since. He returns as often as he can, exploring the country's diverse regions and continuing to immerse himself in the history, art, and culture of his shared Italian heritage.

Easter and the Food Culture of Rome

by Andrew Califano

I recently had the pleasure of spending Easter in Rome, a city that I've been lucky enough to get to know since studying abroad there in 2012/2013. One of the many things that I find fascinating about Italy is the strong intersection between tradition, seasonality, and food.

So, I thought for my first article for *Le Notizie* I would write about Rome and her Easter food traditions. Rome really comes back to life in the spring, coinciding with the Easter season. Piazze once again fill with Romans after the winter (Italians definition of what "cold" is varies somewhat from the typical northeastern American), while pilgrims and tourists descend on the city for Holy Week.

This year in particular, Easter came over a weekend of magnificent weather, clear skies and temperatures around 70° after a week of unseasonably cold weather which left the snow-capped mountains bordering Lazio and Abruzzo easily visible from Rome's many hills. For me a return to Rome regardless of season means eating the 3 great Roman pastas: Carbonara, Amatriciana, and Gricia (honorable mention to Cacio e Pepe), at least once. And one could make an argument that the eggs in carbonara give it an Easter tilt, but Rome in the spring really means one thing, Artichokes. The season for Carciofi Romaneschi lasts from late February to May with Easter typically falling right at the height of the season.

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During this time Roman tables are covered with plates of crispy fried artichokes (Caricofi alla Giudia), delicate braised artichoke hearts (Carciofi alla Romana), shaved artichokes with pecorino as a salad, even ravioli filled with braised artichokes and artichoke cream which I had one night, and myriad other iterations.

The other star of the show is of course Lamb, abbacchio al forno (roast suckling lamb, often with roasted potatoes) is traditional along with Coratella, a dish of lamb offal and artichokes also traditionally made for the Easter Season. Coratella exemplifies the melding of tradition and seasonality I mentioned above.

Rome is known for its strong tradition of offal-based dishes, often called the “quinto quarto” (fifth quarter), which is how Rome fed her poorer inhabitants for generations, while the lamb and artichokes are seasonal ingredients that embody springtime.

Green vegetables also play a supporting role: asparagus, peas, favas may play second fiddle to the ever-present artichokes but they remain an important part of the Roman easter table. These ingredients often come together in Vignarola, a classic Roman spring stew of seasonal vegetables braised together typically featuring artichokes, peas, favas, spring onions, and lettuces.

On Holy Thursday I met friends for dinner at the Roman institution Nino, near Piazza di Spagna, where we started our meal with Carciofi alla Romana and exceptionally delicious asparagus simply served with a little clarified butter and sprinkle of salt. Italians don’t like to overcomplicate things that are already perfect and they often showcase them with as little adornment as possible.

Even on my flight back to New York, the Italian concern for seasonality was present; they served a carbonara reimagined as ravioli with asparagus that was actually quite good. Naturally, we can’t forget the dolci.

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Chocolate Easter eggs of all sizes are popular throughout Italy, with large colorful foil covered eggs packing the check-out aisles of shops and supermarkets and visible peeking out of people's bags around town on their way to visit friends and family. I picked up some artisanally made chocolate eggs at Moriondo e Gariglio, the oldest chocolate shop in Rome, just a few steps from the Pantheon. A visit there is truly like stepping back in time. They make their chocolate eggs in many classic Italian flavors such as gianduja, and I thought the lamponi (raspberry) and dark chocolate ones were particularly good.

The other iconic Easter dessert is Colomba, a dove shaped sweet bread which is the Easter equivalent of Panettone. I read recently on the fantastic Italian cultural website, Italy Segreta, that Colomba was originally a commercial Milanese invention meant to keep bakeries busy in the off season when they weren't making Panettone, but it has since been embraced throughout Italy at the local level, with small bakeries offering homemade versions.

On Easter Sunday, I visited family outside of Rome in my grandparents' hometown of Ceccano; and after big meal of antipasti, lasagna, abbacchio al forno, fragole di Terracina con panna, and Pastiera Napoletana, we didn't have any room left to open our Colomba.

Speaking of Pastiera Napoletana, while obviously not Roman, the traditional easter grain pie from Naples made with ricotta, wheat berries, citrus, and orange blossom water is still very popular in Rome and environs. Pastiera is traditionally made a few days in advance, on Holy Thursday or Good Friday, so the flavors can meld before it is served on Easter Sunday.

When I met friends for a scenic bike ride along the Via Appia Antica on Pasquetta , the equally important day after Easter and national holiday when Italians enjoy their holiday leftovers at picnics or outdoor excursions, we brought along slices of Pastiera as a snack. Enjoying them adjacent to a field of grazing sheep under the ancient stone pines which line the 2,000 year old "Queen of Roads" was an experience truly reinforced the idea that food and tradition are always linked in Rome.

Finding a Wife

by Dorothy Carbo

*This story is part of 95-year-old author Dorothy Carbo's **La Famiglia**, a collection of Memoirs written in collaboration with Le Notizie.*

Charles Puglisi, born 1870 in Sicily, Italy, to father Basilio and mother Carmela, came to America in approximately 1900. His parents had seen to his education. He had studied law in Italy and learned the English language, and saw the opportunities in America that many Italian immigrants could not. When they grew up, before Garibaldi united the provinces into the country of Italy, there was no schooling for the peasantry. Charles became an adviser and mentor to all Italian immigrants; he represented them in court to settle their disputes, became affiliated with politicians and unions, secured jobs for men, and grew influential and prosperous — looked up to and respected by all.

Above: The Brooklyn Bridge spans the East River circa 1900, a gateway between boroughs and a symbol of the New York that millions of Italian immigrants would soon call home.

He married Mary N. Ulino. They had six children over the years: Millie, Mary, Sarah, Basil, Nick, and Angela. He bought a brick two-story house in Brooklyn, NY, with a rentable basement at 1419 79th Street near 14th Avenue, which was the last block to the shore of the Atlantic Ocean bay. He then sent for his mother, father, and three sisters — Nunziata, Philomena, and Rosaria. Sister Teresa had married Frank Baudo in Sicily and came to America with him. His parents and sisters would live in the upper apartment. He, Mary, and the children lived on the main floor, and the basement apartment was rented. Now Charles would seek to find husbands for his sisters.

Somehow, through his connections, word reached a railroad supervisor who found Emilio sleeping in a bunk in a caboose car, working at extending the rail line further west and north through the wooded areas. The crews slept on cots in boxcars warmed by pot-bellied stoves. They had cleared and leveled the land for rails to be laid. There were no facilities — no porta-potties, no showers. If they came across a pond, creek, or river, they would swim, bathe, and wash their clothes, or simply live a rough life. The supervisor took a liking to Emilio, as he was the supervisor said, "Emilio, this is no life for you — living like a hobo. You should get married and have a family."

Emilio retorted, "Ma dove sono femmine qui? Non vedo femmine per maritarmi. Come si fa una famiglia?" *("But where are the women here? I don't see any women to marry. How is one supposed to start a family?")*

The supervisor explained that he knew an influential man in Brooklyn who had three sisters that recently came from Italy and was looking for husbands for them. "We can go down on the excursion to meet them, and I can introduce you."

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Finding a Wife (Continued)

His brother Rocco had opened a barber shop in Schenectady, Tomaso had opened a bar and restaurant, and others had taken jobs at GE or the Locomotive Works and settled with their families in Schenectady. Emilio missed his brothers and a family life. Then one day he said to the supervisor, “Si fa la conoscenza.”

So one Sunday, the supervisor and Emilio took the New York Central out of Schenectady to New York City, where Charles Puglisi met them in his Packard automobile and drove them over the Brooklyn Bridge to his house in Brooklyn. His wife Mary and his sisters had prepared a festive dinner of antipasto, homemade pasta, meatballs, and braciole, with pastries for dessert.

The father and brother questioned Emilio about his family, his upbringing in Italy, and his current employment at the railroad — and confirmed that he was not already married, had no criminal record, and was not a cruel man. When they were satisfied he was suitable, they sat the three sisters down on the couch and said, “Which one do you want?”

Philomena was dark-skinned and Nunziata was stout. He had heard that Rosaria was educated and could read and write in both Italian and English — neither of which he could — so he pointed to Rosaria and said, “That one.” She was also the youngest and most attractive. She had no response, no opinion, as if she were a product and not a person. Women could not vote at that time and had no say about their future or how they were to be treated.

Charles then drove them back to the train station and said, “We’ll let you know.” They

(Above) Carmela, mother of Rosaria, photographed in 1928 — a matriarch of the Puglisi family who journeyed from Sicily to Brooklyn at her son Charles’s invitation, bringing with her the traditions and resilience of the old country.

needed to investigate all that Emilio had told them, to be sure their sister would not be left in bad circumstances.

They found no negative issues, and called Emilio to come back and meet with Rosaria — to fa la conoscenza. For a couple of visits, he walked and talked with Rosaria while her father followed a few steps behind, ensuring that he treated her with respect. After a month or so, the wedding took place at City Hall in 1902, followed by a ceremony at Our Lady of Guadalupe Church on 15th Avenue and 73rd Street.

Charles’s wife Mary and Rosaria’s sisters had prepared a festive dinner for extended family, friends, and neighbors. Afterward, Charles and Papa drove them to Grand Central Station, where Emilio purchased tickets to Schenectady for himself and Rosaria. When Papa saw that he had only bought two tickets, he said, “Dove la ticketa per me?”

(Continued on Following Page)

Finding a Wife (Continued)

(Above) A 1933 architectural rendering of the **Church of Our Lady of Guadalupe** in Bensonhurst, Brooklyn — drawn the same year the beloved structure was lost to fire. Founded in 1906 by the Italian-American community, the church grew over decades to include a rectory, convent, and school, becoming a cornerstone of neighborhood life.

When Papa saw that he only bought two tickets he said, “Dove la ticketa per me? Emilio retorted Perche per tu? Papa said he was going with them to see where his daughter was going to live and how he would treat her. So Emilio bought another ticket and off they went. Papa stayed with them for 2 weeks at the apartment on clarendon street in Schenectady to be sure Emilio went to work and treated Rosaria right. Then he went back to Brooklyn and kept in touch by mail and they visited often on the Sunday excursion.

When Emilio introduced Rosaria to his brothers they questioned where in Italy she came from and when they learned she was Sicilian they were disappointed and questioned Emilio, “Perche ha maridato una Siciliano, sono crudo. Noi siamo Napolitano.”

“Why did he send a Sicilian? I’m baffled. We are Neapolitans.”

But when they got letters from family in Italy and Rosaria could read it for them and they would tell her what to write back because none of them were educated and could read or write. And when birthing of children, they would call Rosaria because she was a midwife trained in childbirth they respected and looked up to her.

Rosaria became pregnant and by the next year Michael was born, named after the Papa and two years later Basil and almost every two or three years Josephine, Carmela known as Millie, Charlie and Adeline was born along with two miscarriages. And so family life began.

Next chapter *“Making a Home”.*

One Stop Shopping....No Way!

By Mary Denisco

Growing up and shopping in Borough Park, Brooklyn, or I'm sure, any neighborhood in NYC, in the 1950's, was an adventure and great learning experience for kids. At an early age I would go to the stores for my Mom or Grandmother by foot, of course, holding carefully the cash needed for the purchase of the requested items. Kids certainly learned about coins and paper currency by using real money and not Pay Pal and credit cards.

Here I go…walking down Memory Lane… join me. I'm sure you'll remember the names and interiors of the stores you shopped in, even the smells unique to some of them. After school every weekday included my stop at Butticavoli "bread store" aka the bakery and got the large round seeded Italian bread for dinner that cost 25 cents. I usually put in my dibbs for the end pieces…love the crust. Another daily stop was the vegetable and fruit store where nothing was prepackaged. Scales hung from the ceiling every few feet so that the chosen produce items could be weighed and priced by the worker who would take a pen from behind his ear and would hand write the cost on the brown bag (no premade labels). I learned some helpful tricks to get the best fruit….always pick the apples, pears, etc. that still have stems (stems keep the fruit from drying out after being picked off the tree).

Another stop was to the grocery store which was often labeled "Italian American Market". Of course these were not supermarkets… today they would be the bodegas. Freshly cut cold cuts were wrapped in white paper. A quart of milk (only choice was whole milk) in carton cost 25 cents. There were no half gallon cartons in the 1950's. White bread was either Silvercup or Wonderbread,… not the entire aisle of bread choices now-a-days. On Friday the trip included a visit to the fish market (mine was owned by the Marinelli Family). I loved window watching the lobsters and snails crawling around and I will always remember the store's fishy smell.

Rowhouse with storefront; Gessi Antonicelli Italian American Groceries: 259 Dean St. - Nevins St., Brooklyn

Photo courtesy: New York Public Library Digital Collections.

One Stop Shopping....No Way! (Continued)

A butcher shop window display featuring fresh cuts and house-made sausages — a daily stop for families in mid-century New York neighborhoods.

Photo courtesy: New York Public Library Digital Collections.

The butcher shop was very important because meat was bought fresh almost each day. Butcher shops had floors covered with saw dust. Hymie the butcher wore an apron that was usually filled with colorful blood smears. Large sections of beef hung from ceiling hooks and were behind the counter. Meat was freshly cut to however you wanted it… thickness of steak could be requested, so Dad's could be real thick.

Mom would send me to Jovan's, another grocery store, which had walls lined with cool pantry shelves and drawers with glass windows so the contents could be seen. Here I would ask for a pound of dried lentils or beans and some uncooked pastas. Ronzoni was the preboxed brand available even back then. Sometimes I had to walk to Jovan's with an empty glass gallon jug and exchange it for a full gallon of Javel water (aka Givella Bleach or Eau de Javelle or Gerrella) which was homemade bleach stored in the back of the store. My Mom only used Javel and not Clorox which was a national brand available in the U.S. in the 1950's.

Borough Park was predominately an Italian/ Jewish neighborhood. So on Sunday when all stores were closed except the Jewish bakery and the newspaper store, I would go to buy delicious fresh bagels. There was not the variety we see today…. but plain and egg bagels were the choice. Fresh sliced rye bread was another staple.

Harold's was a corner store at the end of my Grandma's block. It sold a little of everything… groceries and produce. But I went with my siblings and cousins to spend the reward earned for shopping. With a nickel I could buy a candy bar, or for 2 cents a little red box of salted pumpkin seeds or pistachios. The quart of Hoffman soda was brought back to Grandma's house where she would line up a small glass for each of us and pour exactly the same amount in each glass as we watched.

Oh, I loved going to Winkler's Luncheonette which was truly an ice cream parlor. It had the long counter and swivel seats which all kids loved spinning on. (**Continued on next page**)

Crowds gather at a bustling New York luncheonette, where egg creams, birch beer, and a friendly counter defined an era.

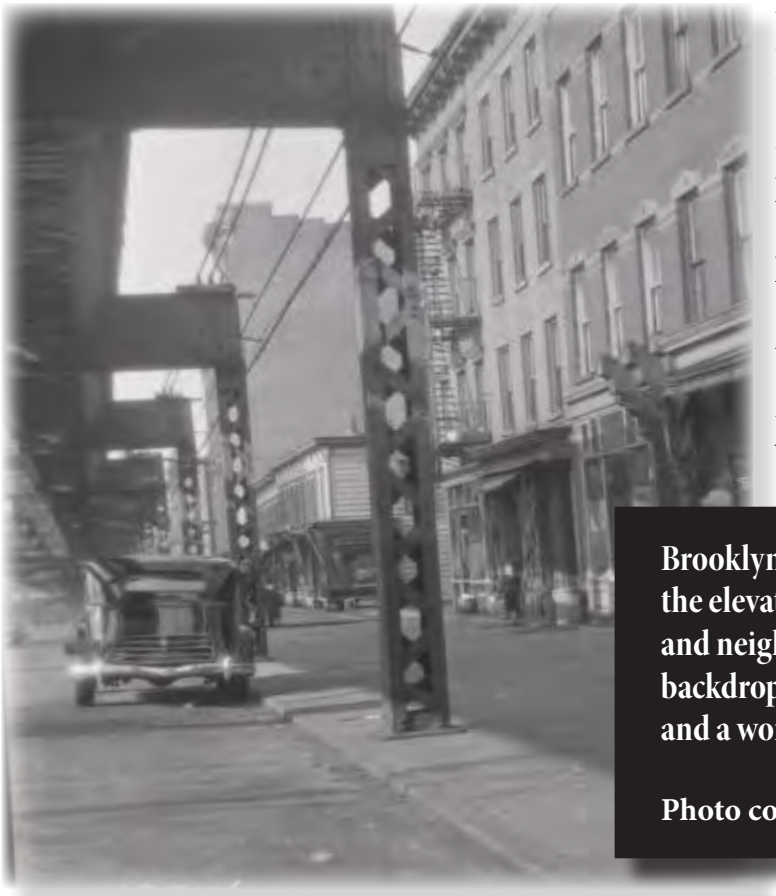
Photo courtesy: New York Public Library Digital Collections.

One Stop Shopping....No Way!

(Continued)

But it was Winkler's that made all the family ice cream birthday cakes way before Baskin and Robins was even a thought. I got to choose the color of the cake decoration which had my name and age on top, of course. I especially loved going to Savarese Pastry Shop in the summer for a cup of delicious lemon ices. To my surprise, Savarese was featured in the Winter 2026 copy of IA: Italian America (published by Order Sons & Daughters of Italy In America). Sometimes I went to Luigi Alba's Bakery on the way home from the Loew's Movie theater on a Saturday afternoon. I would stop next door at the A&P store to buy for Mom bags of Red Circle Coffee in the yellow bag, or Eight O'clock coffee in the red bag, or Bokar coffee in the black bag. Then it would be freshly ground and smelling so good on the walk home. Sometimes, I went to the pseudo supermarket that opened on 55th St. and New Utrecht Avenue in the late 1950's,,,, but really just a large corner store. It did have the barrel of pickles at the outside entrance. Doc Wilson's Pharmacy was like no other. There were no chain drug stores yet. But Wilson's was always filled with customers right to front door. If Mom asked me to go pick up an order, I (and any kid) would be MIA for hours…. and it took hours to work your way up to the counter. He mixed the medicines himself and even filled the capsules by hand. I remember when the first Chinese Laundry opened and I would bring the ticket to pick up Dad's fancy white shirts. Mom even started bringing the sheets, so I didn't go to the roof to hang up sheets anymore. The entire load of sheets was cheaper than the cost today for one shirt. On Fridays, of course, the trip was to the pizza store to get two pies for dinner (the cost of two slices today).

My last favorite store to mention was Jack's, which was an everything store….today it would be characterized as a "dollar store". It was a toy store, hardware store, house wears, and every needed gadget store all in one very crowded corner store. I loved looking around to see how I would spend a dollar the next time I earned a reward for helping. I can truly close my eyes and put myself right back into any one of these stores. How special it was that many of the merchants knew my name. I did write this in the first person "I", but I usually went with a friend or sibling. What fun memories! I hope you go sit for a few minutes and close your eyes and take a walk in your old childhood neighborhood. It's worth it!!!!



Brooklyn tenements line a bustling commercial block beneath the elevated train tracks, where Italian-American groceries and neighborhood storefronts anchored daily life. This was the backdrop of childhood errands — familiar faces, familiar smells, and a world where everything you needed was steps from home.

Photo courtesy: New York Public Library Digital Collections.

By Anthony Conetta

YOU KNOW MORE ITALIAN THAN YOU THINK!

A look at English words Italians use in daily life, without translating into Italian!

DISCOVER ITANGLISH: English Words Used in Italy

LIFESTYLE & FASHION

fashion
shopping
fitness
selfie
cute
jeans
T-shirt
smart phone
super
top

LEISURE & FOOD

weekend
sport
cocktail
happy hour
chewing gum
sandwich
picnic
hamburger
cupcake
snack
hotdog
drink

WORK & TECHNOLOGY

computer
marketing
internet
business
meeting
meeting
know how
smart work
social
trend
connection
sales

ENTERTAINMENT & OTHER

pop
chat
fan
show
album
deejay
sold out
staff
OK
gap
coffee break
street food
mixed feelings

WHAT IS ITANGLISH?

Itanglish **is the widespread adoption of English words into daily Italian communication. These are some common terms, often covering lifestyle, business, and leisure, that are seamlessly used by Italians in their own language, reflecting global and technology trends. Find out which English words you probably already know in Italian!**

News & Updates | John Michael Marino Lodge No. 1389

General Meeting Dates:

Wednesday, April 15 – General Lodge Meeting Dinner: 6:45 PM | Meeting: 7:15 PM
Wednesday, May 20 – General Lodge Meeting Dinner: 6:45 PM | Meeting: 7:15 PM
Tuesday, June 16 – General Lodge Meeting Scholarships & Awards Night (**Note date change to Tuesday; Time to be announced**
***Meetings are at Port Washington Adult Activities Center unless noted other-**

Memorial Day Parade is May 25: Our Lodge will be marching in the Port Washington Memorial Day Parade on Monday, May 25. Please assemble at 9:15 AM at the flag pole of Schreiber High School. Members are encouraged to wear their red jackets if they have one (otherwise just wear red) with white pants (or black).

Heritage & Culture at HarborFest on June 7: Our Heritage & Culture group is running a Lodge table at this year's Harborfest on Sunday June 7 at the Town Dock. Bring the kids or tell a friend! While the little ones decorate their own Carnivale mask, adults can learn about the Lodge, our Foundation, and membership opportunities. It's a perfect introduction for anyone curious about their Italian-American heritage. We hope to see you there!

Foundation Debuts New Logo: Our John Michael Marino Foundation, Inc has a new logo. Check it out below:

JOHN MICHAEL MARINO
FOUNDATION, INC.

Help Us Find New Members: Please do your best to get new members to join our Lodge and participate in all the things we are doing. Contact Marianne Prince if you need an application and we will get one to you.

The John Michael Marino Lodge #1389
invites you to

MARK YOUR CALENDAR!

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