



Triangle Sons and Daughters of Italy

Serving the North Carolina Triangle since 2004

Lodge 2817

Table of Contents

TSDIA Calendar of Events.....	2
Letter from the President	2
November Birthdays	2
Congratulations to Georgina's Restaurant & Pizzeria & Flights and Fables Travel Agency.....	3
Holiday Cookie Exchange.....	3
Festa Italiana.....	4
New Members.....	6
Come for an Aperitivo, Stay for the Tax Breaks: Milan Lures the Global Elite.....	7
Are Sicilians Italian?.....	8
Alberobello Trulli.....	8
Cooking with Nonna – A Year of Italian Holidays	8
Broccoli Rabe and Sausage Stuffing	9
Cranberry Sauce al Limoncello.....	9
Chickpeas and Artichokes Salad	10
Amaretto Pumpkin Pie.....	10
Pumpkin Tiramisu`	11

IL GIORNALE DI TSDIA

Novembre, 2025



Follow us on Facebook at
“Triangle Sons & Daughters of Italy”



And on our YouTube Channel
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

TSDIA Calendar of Events

Nov 9 – Pasta Making Class Il Laboratorio

Nov 13 - Scopa

Nov 24 – Conversational Italian Keller Williams Realty

Dec 6 – Christmas Party Luncheon Maggiano's

Dec 6 – Autism & Disability Party

Dec 18 – Seven Fishes Dinner Cape Fear Seafood

Dec 16 - Cookie Exchange Keller Williams Realty

Dec 13 – USO Cake Walk

Dec –Family Promise Presents

November Birthdays

Ross Tucci (1), Nicole Barkman (2), John LLoeb (2), Cheryl Manasier (2), Betsy Rosenlund (2), Steven Siena (4), Gina Cozzi Noble (5), Jake Paldino (6), Daniel Anderson (6), Aya Petilli (7), Peter Vetere (7), Gabbiella Mattson (12), Mike Petilli (12), Carol McDonnell (13), Nancy Doyle (15), Anita Zelek (16), Laura Russell (17), William Delfino (19), Adena DiTonno (20), Scott McEwan (20), Kathy Maurio (20), Charlotte DiLeonardo (21), Maria Knall (21), Alex Gordon (23), Brian Grier (24), Dominic Mastroianni (26), Jim Pepe (27), Fran Castellano (28), Michael Taranto (29), Anne Federico (30), Robin Lucarelli (30), Sue Morgan (30).



Letter from the President



Dear Members:

First, I wish to thank our 200 members and guests who came out to celebrate Italian American Heritage Month at our Le Feste Del'America Italiana event on October 11th. The energy in the room was incredible because you are the driving force behind making our Lodge special. I was pleased to host the Charlotte Lodge President, Vincent Fauceglia, and share our Triangle spirit.

We have so many wonderful events on the calendar between now and year end. Please act quickly when I send out my weekly event registration email. Our events sell out!

Please send me an email (Donald.cimorelli@gmail.com) if you wish to be placed on the waitlist for any sold out events.

I hope that I will see you at one or more of our upcoming events like SCOPA, Conversational Italian, or our Christmas Luncheon Party at Maggiano's or our Holiday Cookie Exchange.

We inducted about 50 new members in October, and our new and longer term members are ready to meet each other over the next few months.

Don

Don Cimorelli

Congratulations to Georgina's Restaurant & Pizzeria & Flights and Fables Travel Agency

At the Triangle Sons and Daughters of Italy, we like to celebrate our members who are business owners. Two of our members recently received awards for their business, and we are here to give them a standing ovation.

Congratulations to Georgina's Restaurant & Pizzeria, owned by TSDIA Member Roe DeMattia, for Winning the following awards in the 2025 Community Votes Cary Competition.

- **Platinum in the Italian Restaurants category**
- **Platinum in the Pizza category**



Congratulations to Flights and Fables Travel Agency, owned by TSDIA Member Rocky Dimico. At the World25, WorldVia's Travel Network's Annual Conference, Rocky received two national awards:

- **Sales Innovation Award** – recognizing the most creative sales and marketing strategies in the travel industry.
- **Monarch Agency of Excellence Award** – given to only **30 agencies out of nearly 3,900** for outstanding achievement and support of WorldVia's programs, partners, and values.

I encourage our TSDIA Members to support these member-owned

businesses, as well as all the other businesses listed on our website as either a member-owned business or a business sponsor at: <https://www.tsdia.org/events-3/>

Holiday Cookie Exchange

Hop on board the TSDIA Holiday Cookie Express Train and get ready to exchange holiday cookies so that you have a wonderful variety to bring home. You don't need to be an award-winning baker to participate. It can be a simple new recipe or a long-time family favorite. Depending on the size of the group, we will then determine the number of cookies for you to bring to the event for your recipe. Prior to the event, you will be requested to submit your recipe so that we can prepare a Holiday Cookie Recipe Book.



Date: Tuesday, December 16, 2025

Time: 6:00 pm

Location: Keller Williams Legacy Realty Office (1483 Beaver Creek Commons Drive, Apex, NC 27502)

Food: Our homemade cookies along with Coffee, Hot Chocolate, & Bottled Water

Fee: No Charge for Members and Guests of Members from within the Same Household. Bring the requested number of cookies (To be announced after we know how many are participating)

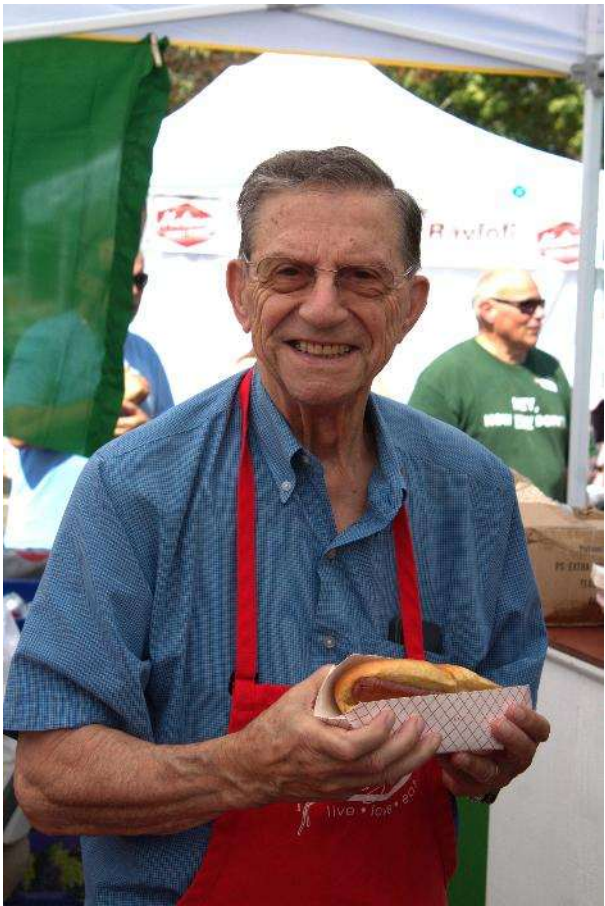
Capacity: 50

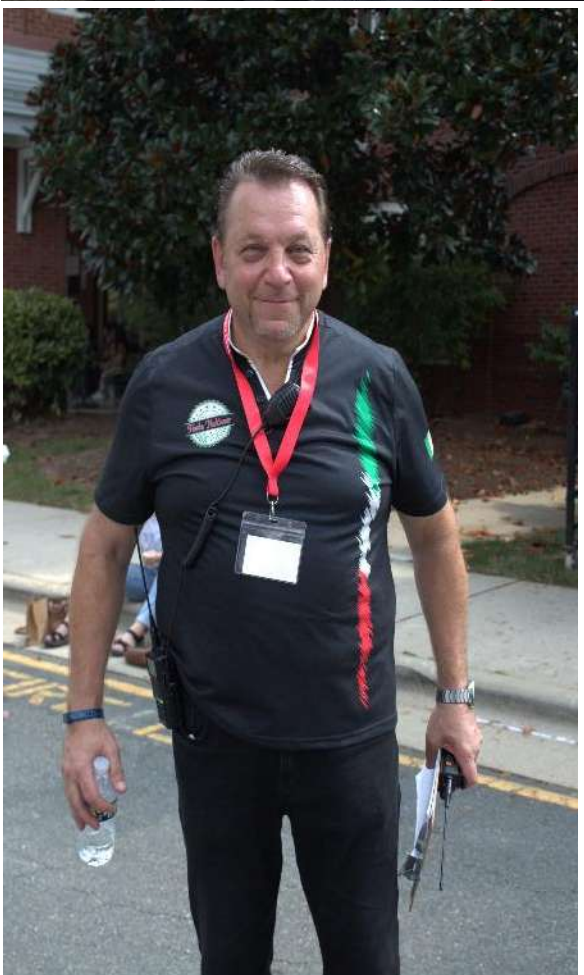
Click on the link below to register and indicate the total number in your party (Quantity) and the type of cookie you will be baking.

<https://www.signupgenius.com/go/9040A4DAAAF2EA6FE3-59679610-holiday>

Festa Italiana

During Festa, Don Cimorelli, President of TSDIA Lodge 2817, received the inaugural "Friend of Festa" award in memory of Toni Koytek who passed away in early 2025. Due to the extensive number of volunteers that TSDIA provides to Festa Italiana NC, Don truly considers this to be an award for our entire Lodge. Our Lodge earned this award as an entire team.





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.

New Members

Please welcome **Kevin and Cece Peterson** who heard about us through our Facebook page and from attending the Italian festival. Kevin is originally from Buffalo, NY and Cece is from Rochester, NY. They have lived in Durham for 40 years. Cece's heritage is from Sant'Angelo dei Lombardi in the province of Avellino, Campania. She is a retired Computer Programmer and enjoys cooking, baking, traveling, Zumba, Mahjongg, sales and marketing, gardening and proof-reading/writing. Kevin is a retired IT/Network Manager and enjoys wood turning, Scouts America, grilling, smoking meat and cheese. Welcome Kevin kevin@cyberfamily.us and Cece cece@cyberfamily.us.

Please welcome **Chris Huddleston** who heard about us from member Enzo Martini. Thank you, Enzo. Chris was born in Fort Lauderdale, Florida and was raised in both Yonkers, N.Y. and Cary, NC. He currently lives in Raleigh, and his heritage is from Stigliano, Basilicata. He is IT Director for a logistics company. His enjoys hiking, paddleboarding, European football (soccer), history, woodworking and learning Italian. Welcome Chris: chrishuddleston@pm.me.

Please welcome **Diane Heerema** who visited our booth at the Italian Festival and decided to join. Diane is originally from Clifton, NJ, lived in Massachusetts for 30 years and is living in Chapel Hill for 15 years. Her heritage is from Palermo and Marineo, Sicily. She is retired from a career in Marketing Electronics. She enjoys cooking, baking and eating (of course!!). Welcome Diane diane_heerema@yahoo.com.

Please welcome **Ed Franzone** who attended our past Italian Heritage Celebration event and has decided to join. Ed is originally from Brooklyn, NY and lives in Apex. His heritage is from Naples and Palermo, Sicily.

He retired from a career in Corporate Learning and Development, partnering with UNC Chapel Hill. He enjoys reading, sports, Italian language and culture. Welcome Ed ed.franzone@hotmail.com.

Please welcome Nathan Olla who heard about us through our Face Book page. Nathan was born in Santa Clara, California, spent many years in Austin, Texas and is living in Durham since 2016. His heritage is from Agira, Sicily and Naples. He is a High Performance Computer (HPC) System Engineer and enjoys Motorcycles/Motorsports, opera, and computers/tech. He is the process of filing for dual citizenship. Welcome Nathan nathan.olla@gmail.com

Please welcome back **Lorraine Passaretti** who is a former member and rejoining after a personal leave. She is originally from Brooklyn, NY, where she retired after 30 years as a Finance Specialist for Maimonides Medical Center. She relocated to Cary in 2016. Her heritage is from Palermo and Messina and she enjoys cooking/baking, walking, exercising and crossword puzzles. Please welcome back Lorraine ipsi449@aol.com.

Please welcome **Mark Savoldi** who heard about us from member Alison Green. Thank you, Alison. I had the pleasure of meeting Mark at our Italian Celebration event. Mark is originally from Crawfordsville, Indiana and has lived in Holly Sprigs since 1999. His heritage is from Lucca and Bergamo. He is a Computer Engineer at Northrop Grumman and enjoys swimming, singing, puzzles and LEGO. He is also a Lay Minister. Welcome Mark: marksavoldi@gmail.com.

Please welcome **Arnold and Alice Coda** who heard about us from our web site. They are originally from Massachusetts; Arnold from Lynn, and Alice from Cambridge. They lived 41 years in New Hampshire and relocated in August to Durham to be near family. Arnold's heritage is from Pellegrino Parmense and Biella. He is retired from a career in Finance and Administrative Management and enjoys gardening and house projects. He speaks fluent Italian and has taught Italian classes. Alice is a retired Pediatric/Occupational Therapist who worked with special needs children. She enjoys artwork (painting and drawing), sewing/knitting and gardening. Welcome Arnold: codaending@comcast.net and Alice: codaalice@gmail.com



Come for an Aperitivo, Stay for the Tax Breaks: Milan Lures the Global Elite

https://www.wsj.com/business/milan-italy-tax-break-foreign-residents-6bec66aa?st=JeoTpX&reflink=desktopwebshare_permalink



When Rich Ross and his husband decided to buy a home in Milan, they were met with quizzical looks from their friends in Los Angeles. “Why not Rome? Why not Paris? Why not London?” they asked. “Milan is happening,” said Ross, 63, a retired Walt Disney Studios chairman and Discovery Channel president, who relishes the walkable city’s restaurants and emerging art scene. “It is small, but it has a global feel.”

The couple are part of a growing number of moneyed globetrotters who are choosing to relocate to the northern Italian city. Once derided by Italians as functional but gloomy, Milan has morphed into a vibrant, cosmopolitan city. Milan combines elements of London, Paris and New York, but without the chaos, said Ross’s husband, Adam Sanderson, a 65-year-old former marketing executive at Disney. After fully renovating their apartment in a 1904 art nouveau building that’s a short walk from the Duomo cathedral, they now split their time between Beverly Hills and Milan, with plenty of travel in between.

Italy has lured new high-net-worth residents and skilled workers from around the world, especially London, with enticing tax breaks. And no locale has benefited more than Milan, where money has followed the money. The city government has sponsored renovation projects. More high-end restaurants, members-only clubs and contemporary art galleries have opened. Luxury real-estate prices are rising accordingly.

Known as the country’s finance, fashion and business capital, Milan is described by many locals as the most European of Italy’s cities, with international schools, plenty of cultural events, fewer tourists and efficient

public transportation. Lake Como, Portofino and the Alps are reachable weekend getaways.

Italy, long a poster child for Europe’s problems of economic stagnation and high government debt, introduced tax breaks aimed at attracting high earners as part of its efforts to stimulate growth. Under the law introduced in 2017, people who move to Italy pay only an annual lump-sum tax on all foreign income. Depending on the year of arrival, the tax is 100,000 euros or 200,000 euros, the equivalent of about \$117,000 to \$235,000. Additional family members pay just 25,000 euros a year. That’s a fraction of the taxes many wealthy people would pay elsewhere, other than jurisdictions with no income tax at all, such as Monaco or Dubai.

Italy’s tax break is nicknamed the “CR7 rule” after the initials and jersey number of soccer star Cristiano Ronaldo. He was one of the early beneficiaries of the tax change when he played for Turin-based team Juventus from 2018 to 2021.

So far, the new tax policy has been used by around 5,000 people who have moved to Italy, estimates Maisto e Associati, an Italian law firm that specializes in tax law.

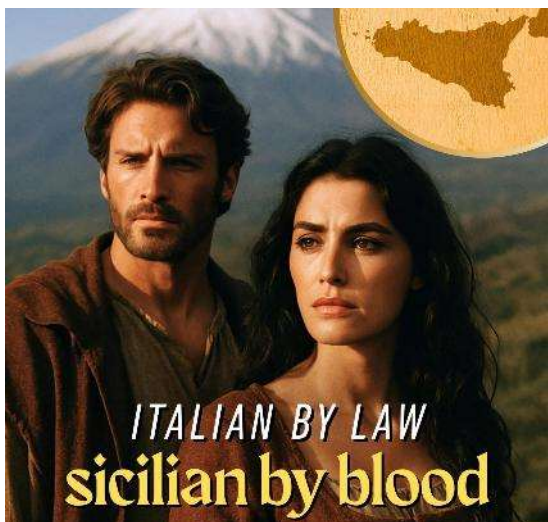
Americans and most non-Europeans need a visa and residency permit to live in Italy. The tax rule doesn’t substantially benefit Americans, who are taxed by the U.S. on their worldwide income.

Politicians in neighboring France have accused Italy of “fiscal dumping”—using low taxes to lure away wealthy individuals.



Milan, which lacks the breathtaking beauty of Rome, Florence or Venice, underwent a renaissance at just the right time. Historically, Milan is where Italians came for work, not to enjoy life. But two events served as catalysts for urban renewal: the 2015 World Expo, which brought millions of visitors to Milan, and the selection of Milan and Cortina to host the Winter Olympic Games this coming February. They turbocharged the city’s transformation, with skyscrapers, luxury condos and whole neighborhoods rising in recent years. New parks, bicycle lanes and metro lines reshaped life in the city, where around 1.4 million people live. And Italy feels surprisingly stable these days at a time of political turmoil in other parts of Europe.

Are Sicilians Italian?



Or something entirely their own? It's a common question that reveals more than it asks. Legally and geopolitically, Sicily is part of Italy. It has been since unification in 1861. But historically, culturally, spiritually, well...that's where things get more nuanced.

Sicily wasn't merely included in Italy. It was absorbed. And before that, it was fought over, conquered, and crowned by almost every empire that ever touched the Mediterranean.

- The Greeks called it Trinacria.
- The Romans turned it into their imperial province.
- The Arabs transformed it into an Islamic jewel of science and agriculture.
- The Normans built opulent cathedrals with Arabic muqarnas and Latin inscriptions.
- The Spanish ruled it from afar, and the Bourbons kept it poor.

Each era layered its language, cuisine, religion, and architecture onto the island. Some marks were bold, others buried. But none were ever fully lost. You can still find them in recipes, in ruins, and in the rhythm of everyday life. So when a Sicilian in America says, "I'm not Italian, I'm Sicilian" they're not being contrarian. They're bearing witness. They're honoring a legacy that predates the modern Italian state. A legacy that includes saints and sultans, poets and pirates, rebels and kings. A legacy that often found itself at odds with the centralized power of Rome, Naples, or Florence. It's not about rejecting being Italian. It's about remembrance. Sicily has always been a world unto itself. To say "I'm Sicilian" is to speak from that world...with all its beauty, pain, and defiant pride still intact.

Alberobello Trulli



Famous for its unique trulli houses, Alberobello is a UNESCO World Heritage site located in the region of Puglia. These whitewashed stone huts with conical roofs are a sight to behold. Stroll around the picturesque streets, visit the trullo church of Sant'Antonio and soak in the enchanting atmosphere of this town.

Cooking with Nonna – A Year of Italian Holidays

By Rosella Rago

The recipes in this issue of the TSDIA newsletter come from a great cookbook by Rosella Rago that focus on the foods cooked at various Italian holidays. The recipes are excellent and I hope you enjoy them. Here is the link to her website and a link to the cookbook on Amazon.

www.cookingwithnonna.com



https://www.amazon.com/s?k=cooking+with+nonna+a+year+of+italian+holidays+by+rossella+rago&crd=3G2AFGYJO3ADJ&sprefix=Cooking+with+Nonna+%E2%80%93+A+Year+of+Italian+Holidays%2Caps%2C128&ref=nb_sb_ss_fb_1_45_p13n-expert-pd-ops-ranker

Broccoli Rabe and Sausage Stuffing

<https://www.cookingwithnonna.com/italian-cuisine/broccoli-rabe-and-sausage-stuffing.html>

For 8 Person(s)



Ingredients

1 large loaf of Italian bread, about 8 Cups, torn into bite size pieces
1/4 cup extra virgin olive oil, divided
1 pound sweet Italian sausage, casings removed
3 celery stalks, minced
2 medium carrots, minced
10 cloves fresh garlic, sliced
1 bunch broccoli rabe, washed, ends trimmed and cut into bite size pieces
2 1/2 cups chicken broth, divided
2 large eggs
1/2 cup unsalted butter, melted
1 cup grated Pecorino Romano cheese
salt and black pepper as desired

Directions

Preheat your oven to 400 degrees. Butter a large casserole dish and a sheet of aluminum foil. Set aside.

Spread out the bread on two 13x18 inch baking sheets. Bake the bread until dry, about 10 minutes. Remove from heat and transfer to a large mixing bowl. Set aside.

Put a large sauté pan with a lid over a medium flame and heat two tablespoons of the oil. Add the sausage and sauté while breaking it up with a wooden spoon into small pieces. Cool until the Sausage has browned, about 7-10 minutes. Transfer to a plate using a slotted spoon. Set aside.

Add the remaining oil to the pan along with the celery, carrots and garlic. Cool until slightly softened, about 5

minutes. Add in the broccoli rabe and a generous sprinkle of salt. Cool until the broccoli rabe begin to wilt, about 3-4 minutes. Add 1/2 cup of broth to the pan with the sausage. Cover and cook until the broccoli rabe has softened considerably and the liquid has evaporated, about 8-10 minutes. Remove from heat and add to the mixing bowl with the bread.

In a mixing bowl whisk together the remaining broth, eggs, melted butter, cheese, salt and pepper. Pour the mixture over the bread little by little while mixing with a spoon. It may appear dry at first but just keep mixing.

Cover with the foil, butter side down and bake for 20 minutes. Uncover and bake an additional 20 minutes or until the top is golden brown.

Cranberry Sauce al Limoncello

www.cookingwithnonna.com/italian-cuisine/cranberry-sauce-al-limoncello.html

For 6 Person(s)



ingredients

12 ounces fresh cranberries
1 cup sugar
1 orange, zest only
1 orange, juice only
1/4 teaspoon cinnamon
1/4 cup Limoncello

Directions

Wash the cranberries under cold water and put them in a pan.

Add the sugar, orange zest, orange juice and cinnamon. Cover the pan.

Bring content to a boil and lower the flame to low.

Cook for about 15 minutes. Shut the flame and add the limoncello. Mix well.

Let it cool or refrigerate and serve.

Chickpeas and Artichokes Salad

www.cookingwithnonna.com/italian-cuisine/chickpeas-and-artichokes-salad-ceci-e-carciofi-marinati.html



For 6 Person(s)

Ingredients

2 cups canned chickpeas, rinsed and drained
2 cups canned artichokes hearts
4 scallions, all the white and some green, roughly chopped
1 red pepper, diced
1 fennel bulb - cut horizontally and thinly sliced
1 teaspoons oregano (fresh or dried)
2 garlic cloves, finely minced
1/2 cup extra virgin olive oil
1/4 cup wine vinegar
1/2 tablespoon salt
ground pepper
parsley to garnish
curls of provolone cheese to garnish
diced provolone cheese for serving

Directions

Drain the chickpeas and rinse well in cold water. Use the same procedure for the artichoke hearts and cut in halves.

Combine in a salad bowl the chickpeas, artichokes, scallions, red pepper and fennel.

In a small bowl mix Ev olive oil, vinegar, salt and pepper as desired, oregano and garlic. Mix well and pour over the vegetables.

Toss all ingredients well and place the bowl in the refrigerator for 2-3 hours. Preferably overnight to marinate.

To serve, mix well again and garnish with curls of provolone cheese and parsley springs.

Serve with crostini and diced provolone cheese.

Amaretto Pumpkin Pie

www.cookingwithnonna.com/italian-cuisine/amaretto-pumpkin-pie.html

For 8 Person(s)



Ingredients

For the Crust:

4 ounces Amaretti cookies, plus more for garnishing
2 tablespoons slivered almonds
1/4 cup all purpose flour
1 tablespoon brown sugar
1 teaspoon cinnamon
pinch of salt
4 tablespoons salted butter, melted

For the Filling:

15 ounces canned pumpkin
8 ounces almond paste
1 cup heavy cream
1/2 cup brown sugar
3 tablespoons Amaretto liqueur
2 large eggs
1 packet Italian Vanilla Powder or 1 teaspoon vanilla extract
2 teaspoons pumpkin pie spice

For the Amaretto Whipped Cream:

1 cup heavy whipping cream
1 tablespoon Amaretto liqueur
1 tablespoon confectioners sugar
splash of vanilla extract

Directions

Preheat your oven to 350 degrees.

Butter a 9 inch pie plate. Not deep dish. Set aside.

To make the crust:

In a food processor combine the amaretti cookies, almonds, flour, brown sugar, cinnamon and salt. Process until finely ground, about 20 seconds.

Drizzle in melted butter and process until the mixture resembles wet sand.

Press into the pie plate using the bottom of a glass to create a smooth crust.

Bake for 10-12 minutes or until the edges begin to color. Set aside.

To make the filling:

Add the pumpkin to a large mixing bowl. Using a large cheese grater, grate the almond paste over the pumpkin and mix on high speed with an electric mixer until the almond paste is fully incorporated and there are no lumps.

Add the heavy cream, brown sugar, amaretto, eggs, vanilla and pumpkin pie spice. Mix until well combined. Pour into the prepared crust and bake for 50-60 minutes. The edges will be fully set but the center may still seem soft.

Turn off the oven and allow the pie to cool completely with the oven door open to prevent cracks.

To make the Amaretto Whipped Cream:

In a mixing bowl combine the heavy whipping cream, amaretto, confectioners sugar and vanilla. Beat with an electric mixer until soft peaks form. Spread over the cooled pie and garnish with amaretti cookie crumbs.

Pumpkin Tiramisu`

www.cookingwithnonna.com/italian-cuisine/pumpkin-tiramisu60.html



For 8 Person(s)

Ingredients

For the Coffee Mix:

2 1/4 cups brewed espresso coffee
3/4 cup Amaretto liqueur or Almond Extract to taste
1/4 cup whole milk

For the Filling:

2 c heavy whipping cream
2 tablespoons confectioners sugar
16 ounces mascarpone cheese (room temperature)
15 ounces pure pumpkin (not pumpkin pie filling)
1/2 cup light brown sugar
2 teaspoons pumpkin pie spice
about 48-50 lady finger cookies or Savoiardi (I used about 16 per layer and made 3 layers in a 9x13 inch pan)

For the Topping:

1 tablespoon granulated sugar
1 tablespoon ground cinnamon

Directions

In a shallow dish combine the espresso, amaretto or extract and milk. Mix to combine and set aside.

In a mixing bowl combine the heavy whipping cream and confectioners sugar. Whip until stiff peaks form and set aside.

In a large mixing bowl combine the mascarpone, pumpkin, light brown sugar and pumpkin pie spice. Gently fold the ingredients together with a rubber spatula until smooth and well combined.

*Note: Try and be gentle while mixing mascarpone because it has a tendency to curdle and become a bit grainy if it's overworked. If this happens then don't worry too much, the tiramisu will still be good, but try to avoid it!

Gently fold the whipped cream into the pumpkin mixture until smooth and airy. Set aside

Dip each lady finger cookie into the coffee mixture and lay them into a 9x13 pan (I used a glass Pyrex) break the cookies to fit them in if necessary. I did two rows of 6 cookies vertically and two rows of 2 cookies horizontally, but just make sure the cookies fit nicely together.

Spoon 1/3 of the filling over the first layer of cookies and repeat 2 more times.

In a small bowl whisk the cinnamon and sugar together and sprinkle it over the top layer.

Refrigerate for at least 4 hours or overnight. Serve chilled.

Recipe Notes

*Note: The pieces will cut really beautifully if you pop it in the freezer for 20-30 minutes.