



Triangle
Lodge 2817



Serving the North Carolina Triangle since 2004

IL GIORNALE DI TSDIA

Giugno, 2026

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



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

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

Il Giornale di TSDIA

Editor Nick Verna

Send comments or suggested materials to
nickverna14@gmail.com

TSDIA Calendar of Events

Jun 07 - [Annual Triangle Lodge Family Picnic &](#)

[Scholarship Awards](#)

Jun 14 - [Book Club Meet-Up for "The Glassmaker"](#)

Jun 23 - Scopa

Jul 18 – Durham Bulls

Jul 26 - Triangle Lodge Executive Council Open Meeting for Members

Jul 27 – Conversational Italian

Aug 8 – Palio

Aug 25 – Scopa

Aug 31 – Conversational Italian

Sep 19 – Festa Italiana

Sep 22 – Scopa

Sep 28 – Conversational Italian

Oct 10 – Italian Heritage Celebration

Oct 17 – Sicily Trip

Oct 26 – Conversational Italian

Oct 27 – Scopa

Nov 24 – Scopa

Nov 30 – Conversational Italian

Dec 5 – Christmas Dinner Maggiano's

June Birthdays

Maria Connochie (1), Marilyn Pezzullo (1), Ryan Wilson (5), Lucia Williams (5), Frank Rao (6), LT Elliott (7), KathyLynn Gariboldi (7), Joseph Piazza (8), Sarah Danevich (9), Caroline Sewell (9), Angela Signorelli Bianco (9), Lisa McCall (11), Ralph Dolfi (11), Harvey Goodman (12), Joyce Moses (12), Victor Musante (12), Joyce Rickenbrode (12), Alison Loffler (13), Stefanie Vitale (13), Gil Barkman (14), Diana Costlow (14), Thomas Gresia (14), Tracy Olivieri (14), Vivian Dewey (17), Donna Gingerella (19), Rosemary Verna (20), Cassi Goodman (22), Leah Antkiewicz (23), Francine Cerami (24), Andrew Giambalvo (24), John Caso (28), Virginia Nickich (28), Barbara White (28), Hadley Bledsoe (29), Jill Odle (30)



Good & Welfare

Over the past month, two of our members (**Doreen Gleason and Anna Gardiner**) experienced the passing of their elderly moms who were blessed to have extended lives into their 90s. The passing of a mother forever stays with us, and we often think of our moms daily for the rest of our surviving lives.

Please keep **Gasper Ilasi's wife** in your prayers as she undergoes heart surgery and recovery. While in New York visiting family, she experienced a cardiac event, and significant surgery needs to be performed while they remain in NY with family.

Letter from the President

Dear Triangle Lodge Brothers & Sisters:

I am frequently asked why I initially joined the Triangle Sons and Daughters of Italy, and what motivated me to get increasingly involved year after year. What started as a local Lodge curiosity has become a passion for making a difference in our region but also assisting new Lodges around the country and serving the National Office as a performance advisor to nationwide committees.



Simply put, I joined the Triangle Sons and Daughters of Italy because I was searching for something deeper than just another organization or club — I was searching for connection, culture, friendship, and a place where people truly care about one another.

When we welcome each other, friendships become lifelong circles of support, laughter, shared meals, traditions, stories, and memories. Whether we are celebrating our heritage, cooking together, playing bocce or SCOPA, learning the Italian language, traveling to Italy, or simply gathering as friends, there is a spirit here that feels like home.

We do not have to be born in Italy to love the spirit of Italy. All that we need is a heart that values family, friendship, community, and belonging. I joined because I wanted to be part of something meaningful. I stayed because these friendship circles became an extended family.

Every single day as I seek to do my best to create rewarding experiences for all members, I hope that you feel similar warmth while socializing, learning, and giving back to our community.

I might have initially joined with my personal interest in mind, but now I am here and strive to make your seat at the table a "forever seat that you will fill and keep warm" for many years to come.

Don Cimorelli

President Triangle Lodge 2817 OSDIA

Italian Crochet Circle

Welcome to the Italian Crochet Circle: Il Circolo Italiano dell'uncinetto. We are excited to invite you to join a new Triangle Lodge special interest group that celebrates Italian Heritage, creativity, and community through crochet.



- Crochet for all skill levels: From True Beginners with Zero Experience to Advanced
- Build friendships and community
- Give back to our community and charity through Italian-Themed creations

Whether you are experienced at crocheting, or this has been on your bucket list, we have something for you. Click on the SignUp Genius Link to register. We will proceed with this special interest group as soon as we have enough members to form a small group. If it's a big group, that is ok too! Date and times are to be determined for The Crochet Circle.

<https://www.signupgenius.com/go/9040A4DAAAF2EA6FE3-63807186-theitalian>

Mamma Mia's Movie & Dinner at Farinas



Tia DeMaria Memorial Raleigh Regional Bocce Tournament.

By Kristen Zimmer

What an incredible day! From the bottom of my heart, THANK YOU for being a part of this year's Tia DeMaria Memorial Raleigh Regional Bocce Tournament.

To all players, spectators, and those that cheered us on from afar: thank you for being a part of such a special day. We had some friendly competition amongst our 19 teams, and the double elimination bracket kept everyone hoping for their second chance! With your help, we were able to raise an incredible **\$10,000 for the Duke Cancer Institute**. We are absolutely stunned and so grateful for everyone's help in raising our largest amount to date! None of this would have happened if not for Kristen incredible leadership in putting the tournament together.

We also like to formally announce and congratulate this year's winners: DWT Bocce #2 (Ric Riccobono, Diane Riccobono, Norm Mitchell, and Brenda Mitchell)! This team came back from the second chance bracket to defeat their rivals, DWT Bocce #1, in the championship match! Both teams, along with the third place Assabinidica Bocce, will be invited to the state tournament in Valdese this fall :)



Soli Uniti “Singles” Luncheon



Day of Hope Painting Day at Family Promise

15 of our members gathered to help change the life of a family experiencing temporary homelessness by painting an apartment at the Family Promise transitional housing building in Raleigh. This will help reduce the trauma experienced by homeless children and point them toward a bright future.



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 **Trish Green** who heard about the Triangle Lodge from members Biagia Cataldo and Lorraine Passaretti. Thank you both. Trish is originally from the Bronx, New York and lives in Cary. She is joining as a Social Member. She is a retired Middle School Teacher and enjoys dancing, playing scrabble, book clubs and casino gaming. Welcome Trish trishgreen2@aol.com.

Please welcome **Michael (Mike) Gaines** who heard about the Triangle Lodge from member Joe Pirozzi. Thank you, Joe. Mike is originally from Winston-Salem, North Carolina and has lived in Raleigh for 20 years. He is joining as a Social Member and is the Theater Owner/Operator of Triangle Cinemas. His interests are his work and family. Welcome Mike mzgaines@gmail.com.

Please welcome **Rosana Thomas** who heard about the Triangle Lodge at the Italian Festival and through our Facebook page. Rosana is originally from Boston, Massachusetts and has lived in Apex since 1993. Her heritage is from Provincia di Chieti, in the eastern Abruzzo region. She is a Clinical Data Manager, and her interest is in Animal Rescue. Welcome Rosana rsn3933@gmail.com.



CONVERSATIONAL ITALIAN

Our Conversational Italian Group typically meets at Keller Williams Legacy, 1483 Beaver Creek Commons Drive, Apex, NC 27502 at 1:00 pm on the last Monday of the month. Our next session is Monday, June 29th. We will not have a session in May. The session is for approximately 1 hour.

All skill levels are welcome. Some can speak quite well, and others can barely speak Italian, but enjoy learning a few words or phrases at a particular meet-up. There is nothing for you to prepare in advance. We will meet you where you're at. The exercises and supporting learning environment will allow everyone to participate, from absolute beginner to more advanced learners.

You can register for the Monday, June 29th session by clicking on the Signup Genius link below:

<https://www.signupgenius.com/go/9040A4DAAAF2EA6FE3-53324121-conversational>



Support Our Member Owned Italian Themed Businesses

The Triangle Sons and Daughters of Italy in America proudly recognizing Italian themed businesses whose owners are formal members of Triangle Lodge 2817. These businesses support our organization and strive to continue to enhance their products and services for our community. Additionally, they go the extra mile to support our Lodge with discounts, gift cards, gift baskets, charity donations, and hosted events.

Let's support the Italian themed businesses that support us!

Cape Fear Seafood Company (Home of Our Lodge's Seven Fishes Dinner)

Capri Flavors Italian Market (Italian Grocery, Deli, & Bakery)

Compass Global Travel (Offers custom individual Italy Travel Support, and Group Trips to Italy)

Flights and Fables Travel Agency (Offers custom individual Italy Travel Support, and Group Trips to Italy)

Farina Neighborhood Italian Restaurant (Comprehensive Restaurant & Catering Raleigh)

Georgina's Restaurant and Pizzeria (Comprehensive Restaurant & Catering Morrisville)

Mamma Mias Italian Bistro (Comprehensive Restaurant & Catering Morrisville)

Melina's Fresh Pasta and Culinary School (Full line of Pastas, Sauces, & Culinary Classes Durham)

Mr. Cannoli NC & Sweets (Food Truck and Event Dessert Catering)

Mina's Italian Market & Deli (Italian Market & Deli)

Nero's Pizzeria (Italian pizzeria in Triangle Shooting Range Academy, Brier Creek, Raleigh).

NY Butcher Shoppe (Full line of meats, eat-in restaurant, and wine bar)

Of Love Realty Estate Consulting International Of Love Realty Estate Consulting International
President@italianrealestateassoc.com (315)794-9629 (Buy Your Dream Place in Italy)

Sandra Pesoli Italian Language Classes 919-618-5579, sandra.pesoli@yahoo.com. (Express Your Italian Heritage through Language)

See the Triangle Lodge website (www.tsdia.org) for more details on several of the above-named member owned Italian Themed businesses.

Supporting Italian Culture & Community

Member Business Spotlight - Mamma Mia Italian Bistro Holly Springs



<https://www.mammamiahs.com/>

300 S Main Street, Suite 200, Holly Springs, NC

(919) 766-8000

www.mammamiahs.com

mammamiahollysprings@gmail.com



Are you looking for a place where you can share good times while enjoying good food? You found it! Go to Mamma Mia's and discover the Italian flavors in a comfortable, welcoming environment with a

touch of joy! It's a dining spot known for classic Italian dishes, family-friendly service, and a cozy atmosphere and is the ideal place for a dinner with family or friends, for business lunches, parties.



Here is a photo of Chiro hosting another of his famous wine dinners.

The Triangle Disability & Autism Services recently awarded Mamma Mia Italian Bistro of Holly Springs Employer of the Year Award for partnering with and hiring people with intellectual and developmental disabilities.

What People Like:

- Large portions of pasta, chicken dishes, and seafood
- House-made sauces and fresh bread
- Friendly, attentive staff
- Good for families and casual date nights
- Popular dishes: Chicken Parmigiana, Lasagna, Penne alla Vodka, Shrimp Scampi



Italy's Republic Day (Festa della Repubblica)

Italy's Republic Day (Festa della Repubblica) is celebrated every 2 June to commemorate the 1946 referendum that abolished the monarchy and established the Italian Republic. It features military parades, ceremonies, and patriotic displays, and while there are no mandatory traditional foods, Italians often enjoy regional dishes and festive meals.

How Republic Day Is Celebrated

- **Military Parade in Rome:** The central event is a grand parade along **Via dei Fori Imperiali**, attended by the President of Italy and top officials.
- **Wreath-Laying Ceremony:** The President places a laurel wreath at the **Tomb of the Unknown Soldier** at the Altare della Patria.
- **Frecce Tricolor Flyover:** Italy's famous aerobatic team paints the sky with green, white, and red smoke trails—one of the most iconic parts of the day.
- **Nationwide Festivities:** Cities host concerts, fireworks, public gatherings, and flag displays. Many Italians take day trips or enjoy the early summer weather.

Foods Eaten on Republic Day

There is **no single traditional national dish** specifically tied to Festa della Repubblica, but food plays a big role in the celebrations:

- **Regional Specialties:** Families often prepare local dishes that reflect their region's culinary identity.
- **Festive Meals:** Communal meals and picnics are common, especially given the warm early June weather.
- **Patriotic-Themed Foods (Modern Trend):** Some celebrations feature dishes or desserts decorated in the colors of the Italian flag—green, white, and red—though this is more contemporary than traditional.
- **General Holiday Foods:** According to cultural guides, meals may include pasta, cured meats, cheeses, pastries, and seasonal summer foods, depending on the region.

Regional Dishes Italians Might Serve on June 2

Since there's no single traditional Republic Day food, families often choose regional favorites:

- **North:** Polenta dishes, tortellini, speck, alpine cheeses
- **Central Italy:** Porchetta, panzanella, pecorino, Roman pastas
- **South:** Arancini, parmigiana di melanzane, seafood pastas
- **Islands:** Sardinian fregola, Sicilian cannoli, cassata

Republic Day Picnic Menu (Simple & Tricolore-Inspired)

Antipasti (Starters)

- **Bruschetta Tricolore**
Toasted bread packed separately, with three toppings in jars:
 - Tomato + basil
 - Ricotta with olive oil
 - Pesto
- **Prosciutto & Melon Skewers** Light, summery, and very Italian.

Salads

- **Caprese Salad Cups** Cherry tomatoes, mini mozzarella balls, basil, olive oil, and salt in individual containers.
- **Panzanella Toscana** A rustic bread-and-tomato salad that travels well and tastes even

better after sitting.

🍷 Main Picnic Dish

- **Pasta Fredda Tricolore (Cold Pasta Salad)** Fusilli tossed with Pesto (green), Mozzarella pearls (white) and Cherry tomatoes (red). Add olives or arugula if you want a little extra bite.

🏠 Sides

- **Italian Cheese & Olive Box** Pecorino, Parmigiano, olives, and a few breadsticks.
- **Focaccia Squares** Easy to pack and great with everything.

🍰 Dessert

- **Gelato-Inspired Fruit Cups** A fresh, no-melt alternative:
 - Strawberries (red)
 - Banana or pear slices (white)
 - Kiwi or grapes (green)
- **Mini Cannoli** Travel-friendly and always a hit.

🍹 Drinks

- **San Pellegrino Sparkling Lemon or Orange**
- **Homemade Basil Lemonade** Light, refreshing, and subtly patriotic.



Pasta Fredda Tricolore

<https://www.allrecipes.com/recipe/240461/pasta-fredda/>



Servings: 4

Ingredients

1 (8 ounce) package farfalle (bow tie) pasta
20 cherry tomatoes, halved
7 ounces bocconcini (small balls of fresh mozzarella cheese)
 $\frac{3}{4}$ cup black olives
2 tablespoons of olive oil
6 fresh basil leaves
 $1\frac{1}{2}$ teaspoons fresh oregano leaves

Directions

Bring a large pot of lightly salted water to a boil. Cook the bow-tie pasta at a boil, stirring occasionally, until cooked through yet firm to the bite, about 12 minutes; drain and cool to room temperature.

Combine tomatoes, bocconcini, olives, olive oil, basil, and oregano in a large bowl; toss to evenly coat. Add pasta to tomato mixture and toss.

Cook's Note:

Any variety of pasta corta (short pasta), such as fusilli or penne can be used on place of the farfalle.

Classic Panzanella Salad (Tomato and Bread Salad)

<https://www.recipesfromitaly.com/panzanella-salad/>

Servings: 4

Ingredients

10 oz of stale bread (if possible, without salt)
10 oz of ripe red tomatoes (like cluster tomatoes)
1 onion
1 cucumber
5 fresh basil leaves
 $1\frac{1}{2}$ cups of cool water
 $3\frac{1}{2}$ tablespoons White Wine Vinegar
5 tablespoons extra virgin olive oil
salt to taste
freshly ground black pepper to taste

Directions

Cut the bread into coarse pieces and place them in a large bowl.

Add the vinegar to the water then pour it on the bread. The bread should be completely sprinkled with water and vinegar but should not be put completely under water. Let the bread absorb the watervinegar for about 20 minutes.

Meanwhile, cut the onion into very thin slices. If you want to sweeten the onion flavor a little and make it more digestible, you can put the slices in a bowl with cold water for about 20 minutes. Then remove the onion from the water and dry it.

Then cut the cucumber and tomatoes into pieces.

After about 20 minutes, squeeze the bread well with your hands. It should become almost dry. Crumble it into a large salad bowl. Add the tomatoes.

Then add the onion slices, the cucumber and plenty of hand-chopped fresh basil. Season with plenty of oil, a little fine salt to taste and freshly ground black pepper. If you like a

more acidic taste, you can add a few drops of balsamic white wine vinegar.

Mix all the ingredients well and let Panzanella rest in a cool place for about an hour. Your Panzanella salad is ready!



Basil Lemonade

<https://www.cooktastybites.com/easy-basil-lemonade/>

Ingredients:

Pulp of 3 lemons, seeds removed
3/4 cup water
3/4 cup white sugar
Zest of 2 lemons
240 ml fresh lemon juice
1/2 C peel infused simple syrup, to taste
1.5 to 2 cups ice cold water
1 cup ice cubes
1/2 cup fresh basil leaves, loosely packed
Pinch of fine sea salt
Lemon slices for garnish
Fresh basil leaves for garnish



Directions:

Make the Peel Infused Syrup: In a small saucepan, combine the water and sugar and heat gently, stirring until fully dissolved without boiling. Remove from heat, add the lemon zest, cover, and let steep for 10-15 minutes before straining and cooling completely.

Prepare the Blender Base: Add the lemon pulp, fresh lemon juice, 120 ml of the peel infused syrup, basil leaves, pinch of fine sea salt, ice cold water (starting with 1.5 cups), and ice cubes to a high-speed blender.

Blend: Blend on high until fully smooth and slushy, then taste and adjust by adding more water if too thick, more ice if too thin, and more syrup if needed.

Serve Immediately: Pour into chilled glasses and garnish with lemon slices and fresh basil leaves.

Notes on execution:

Strain the syrup well so no bitter zest bits make it into the blender.

Start with 120 ml syrup; adjust sweetness after the first blend. The lemon pulp and juice provide strong acidity, so balance carefully.

Pulse briefly if you prefer texture with small basil flecks. Blend longer for a silky slush.

Serve this Basil Lemonade in chilled glasses with a lemon wheel and a basil sprig. It pairs beautifully with light summer fare.

What “grilling” means in Italy

- Italians commonly cook **over hot coals or wood**, not gas. The flavor of the fire itself is considered essential.
- The setup is similar to American grilling — food on a grate over coals — but the philosophy is different: **simplicity, purity, and seasonal ingredients**.
- Grilling is especially popular in spring and summer, often as a long, leisurely outdoor meal with family and friends.

What Italians grill

- **Meats:** chicken, pork, beef, lamb, and especially **sausages**.
- **Spiedini (skewers):** small pieces of meat, seafood, or vegetables grilled on sticks — a staple across Italy.
- **Cured meats:** prosciutto, mortadella, and salami sometimes get a quick char for extra flavor.
- **Seafood:** swordfish, salmon, and other fresh local fish.
- **Vegetables:** eggplant, zucchini, peppers, lettuces, beans — whatever is in season.

How Italian grilling differs from American BBQ

- **Minimal marinades:** Italians often season with just salt and pepper before grilling, then add olive oil, lemon, or herbs after cooking.
- **No heavy sauces:** The fire and the ingredients do the work.
- **Local wood and ingredients:** Many Italians use wood gathered locally and cook with whatever is in season.
- **It's slow and social:** The meal is meant to be relaxed and shared.

Bottom line

Yes — Italians grill over open fire, and they've been doing it for centuries. It's simple, rustic, ingredient-driven, and deeply tied to Italian culture and family life.

Spiedini Kabobs with Caprese Relish

By Nick Verna

I recently attended an Italian society picnic where I was introduced to home-made Spiedies. The name derives from the Italian spiedini or spiedo ("skewer" and "spit"). In case you are not familiar with Spiedies, the dish originated in Binghamton NY and consists of cubes of chicken, pork, lamb, veal, venison or beef which are marinated for at least 2 days, grilled on spits and served in a submarine roll. The key to this dish is the marinade which consists of fresh herbs, oil and vinegar. This is one dish that you do not want to substitute with dried herbs. It will not taste the same.

Marinade Ingredients

¾ C Olive Oil
¼ C White Vinegar
5 TBS Fresh Mint (finely chopped)
5 TBS Fresh Parsley (finely chopped)
2 TBS Fresh Oregano (finely chopped)
1 tsp Fresh Lemon Juice
2 Cloves Garlic (minced)
1 Bay Leaf (finely crushed)
2 tsp Kosher Salt
1 tsp Freshly Ground Black Pepper
1½ tsp Crushed Red Chile Flakes

Caprese Relish * (optional)

1 pt Cherry Tomatoes (quartered)
1 lb Fresh Mozzarella (cut into 1" pieces)
¼ C Fresh Basil (chopped)
1 TBS Capers (drained) – Optional
¼ C Extra Virgin Olive Oil
¼ C Red Wine Vinegar
1/8 tsp Table Salt

Additional Ingredients

1½ lb Boneless Chicken Breasts (cut 1¼" cubes) *
10 wooden skewers (soaked in water for 30 minutes)
Potato Hot Dog Rolls or Hogie Rolls (toasted) *

In a large zipper top bag, mix all of the marinade ingredients. Cut the chicken into 1" square pieces and place them in the marinade. Marinate for at least 24 hours or up to 48 hours. Squeeze any air out of the bag and refrigerate until you are ready to grill.

Mix the ingredients for the Caprese Relish in a small bowl. This can be made up to 24 hours in advance.

Heat your grill to medium high. Brush the grill with oil. Thread the chicken onto the skewers while your grill is heating. Grill until the chicken is slightly charred and has reached a temperature of 165°F using an instant read thermometer. Place a skewer of chicken on a toasted Potato Hot Dog Roll and serve immediately topped with a spoonful of Caprese Relish.

NOTE: It's very easy to overcook the chicken. Use an instant read food thermometer to ensure that the chicken is cooked to 165°F. If you overcook it, the chicken will be dry and tough.



* Pronto Substitutes

Chicken – You can substitute lamb, pork, venison or beef.

Rolls – you can substitute a baguette or your favorite sub roll.

Caprese Relish – If you don't want to make the Caprese relish, just sprinkle with some fresh squeezed lemon juice.

Classic Italian Summer Desserts

Gelato – Italy's famous ice cream is denser and more flavorful than regular ice cream, with popular summer flavors including pistachio, lemon, and chocolate-hazelnut, perfect for strolling through piazzas on hot days.

Panna Cotta – A silky, chilled custard from Piedmont, made with cream, sugar, and gelatin, often topped with berry coulis, caramel, or seasonal fruits. Its creamy texture makes it a summer favorite.

Granita – A Sicilian frozen dessert made by slowly freezing sweetened water and scraping it into crystals. Lemon is the most popular flavor, but almond, pistachio, strawberry, and coffee are also common. Granita is often served with a warm brioche for breakfast

Tiramisu – Traditionally made with mascarpone, coffee-soaked savoiardi biscuits, and cocoa, tiramisu can be adapted for summer with fresh berries, lemon zest, or fruit juice instead of coffee

Semifreddo – A semi-frozen dessert made with whipped cream and eggs, sometimes layered with chocolate, fruit, or nuts. It is creamy, easy to slice, and ideal for hot weather.

Fruit-Based and Regional Treats

Italian Plum cake & Peaches Trifle – Layers of soft Plum cake, fresh peaches, cream cheese, and crumbled amaretto cookies, often with a touch of balsamic vinegar for flavor

Sicilian Mandarin Parfait and Cold Sicilian

Tartufo – Refreshing frozen desserts featuring citrus or chocolate flavors, popular in Sicily.



Gelo di Melone – A Sicilian watermelon pudding thickened with sugar and cornstarch, often flavored with cinnamon or jasmine water and garnished with pistachios or chocolate shavings

Melanzane al Cioccolato – A unique dessert from Campania, layering fried eggplant with chocolate sauce, nuts, and candied fruit, served chilled.



No-Bake Cheesecakes and Ricotta Parfaits – Often chilled with gelatin or naturally firmed, topped with fresh peaches, berries, or crushed amaretti cookies, served in glasses or jars for easy summer enjoyment.

Other Popular Options

Ice Cream Sandwiches, Sorbet, and Frozen Yogurt Balls – Quick, refreshing, and easy to prepare, these treats are perfect for beating the summer heat.

Bellini Glasses with Limoncello Custard – A light, boozy dessert combining fruit and creamy custard, ideal for summer entertaining. Italian summer desserts emphasize **cool, refreshing textures, seasonal fruits, and minimal baking**, making them perfect for enjoying during Italy's hot months while showcasing regional flavors and traditional techniques.



Sicilian Tartufo

Ingredients

4 Cups Cherry or Pistachio Gelato *
4 Cups Chocolate Gelato *
8 ounces dark chocolate, chopped
4 tablespoons coconut oil or refined cocoa butter
Unsweetened cocoa powder for dusting
8 maraschino cherries with stems
8 small pieces of dark chocolate (optional centers)

Assembling the Tartufo

This is where the magic happens. Remove the cherry gelato from the freezer and let it soften slightly for easier scooping. Using a small ice cream scoop or spoon, form balls about the size of a golf ball. If desired, press a maraschino cherry or piece of dark chocolate into the center of each ball.

Working quickly, use your hands to smooth each cherry gelato ball into a perfect sphere. Place them on a parchment-lined baking sheet and return to the freezer for 30 minutes to firm up.

Creating the Chocolate Layer

Remove the chocolate gelato from the freezer and let it soften just enough to be workable. Take each frozen cherry center and carefully encase it with chocolate gelato, using your hands to form smooth, even spheres about the size of tennis balls. Plastic gloves will help prevent too much melting.

This step requires patience – if the gelato becomes too soft, return everything to the freezer for 15 minutes before continuing. The goal is uniform spheres with no cracks or thin spots that could break when dipped in chocolate.

Making the Perfect Chocolate Shell



Place the completed gelato spheres back in the freezer for at least 2 hours until completely frozen solid. Meanwhile, prepare the chocolate coating by melting the chocolate with coconut oil in a double boiler, stirring until completely smooth. The

mixture should be fluid but not hot – if it's too warm, it will melt the gelato.

The Dipping Process

Working with one tartufo at a time, quickly dip each frozen sphere into the melted chocolate, using two forks to turn and coat completely. Allow excess chocolate to drip off, then immediately roll in cocoa powder while the chocolate is still wet.

The chocolate will begin to set almost immediately on the frozen gelato, creating the signature hard shell. Place each finished tartufo on a clean parchment-lined tray and return to the freezer immediately.

Final Freezing and Presentation

Allow the completed Taruffi to freeze overnight to ensure the chocolate shell is completely set and the gelato has the proper firm texture. The contrast between the hard chocolate exterior and the creamy interior is crucial to the authentic experience.

Serving Traditional Tartufo

Remove Taruffi from the freezer about 5 minutes before serving to allow them to temper slightly – this makes cutting easier and enhances the flavor release. Dust with cocoa powder and serve on chilled dessert plates with sharp knives for your guests to cut through and reveal the beautiful interior layers.