

Founded 1994



Il Piccolo Giornale

February-March, 2026

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

Website: <https://www.clubitaloamericano.org>

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UPCOMING ACTIVITIES

After a quiet start to the New Year, Club ItaloAmericano is chock full of things to do in the coming months. So, grab your pencils and calendars and fill in the dates!

* **CARNEVALE** - Tuesday, February 17 - **See following page**

* **BRING A FRIEND NIGHT** - Thursday, March 12 - **Watch for a separate email with pertinent information.**

* **INTERNATIONAL AND COMMUNITY FESTIVAL** --Friday, March 27 at the Kroc Center from 4:00 to 7:00 - **See article below.**

* **DINNER AND A MOVIE** - Wednesday, April 1 - Dinner at Gallagher's, movie at the Neville Museum - **More info to follow.**

* **PASTA NIGHT AT 1951** - April - **Date to be determined**

OUR ON-GOING ACTIVITIES

• Monday, **February 9** - Glass Nickel Pizza - lunch at 12:30 (FYI: We had 12 club members attend in January)



* Saturday, **February 14** - Conversation Club - 10:00 to 11:30 at the Kress Family Library in De Pere

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FREE CONCERTS

* Thursday, **February 12** and Thursday, **March 12** - Green Bay Jazz Orchestra at the Tarlton Theatre. Doors open at 5:00, concert begins at 6:00.

* Monday, **March 16** - All Volunteer Band at the Ashwaubenon Performing Arts Center - The theme will be "Echoes of Time". Doors open at 6:00, concert begins at 7:00.

LIVE AT THE MET - Bay Park Cinema

* Saturday, **February 14** - This performance of "Cinderella" will be an abridged English language encore from 2022. It was composed by Jules Massenet. Starting time is

1:00 and will finish at 2:50.

* Saturday, **March 21** - "Tristan und Isolde" by Richard Wagner is a Three Act opera and will be sung in German with English subtitles. It will start at 11:00 AM and runs until 4:15 PM!

DUES

The four-month opportunity (October 2025 through January 2026) to renew your membership at \$20.00 per person has now expired. At the time of this writing, approximately 20% of our current members have not yet paid their dues.

To renew, please send your check at **\$25.00** per person to:

Club ItaloAmericano

P.O. Box 12162

Green Bay, WI 54307

If you are not planning to continue your membership in Club ItaloAmericano - and we hope that is not the case! -it would be helpful and very much appreciated if you could notify our treasurer, Vicky Piccione Sobek. Her contact information can be found in our club directory.

MEMBERSHIP

This month we welcome another new member, **Joan Simpson**. **Benvenuta Joan!**

Ciao - Happy to become a member of the Italian Club. My husband and I have been retired since 2005 after living in Lansing Michigan for 16 years we returned to Green Bay in 2014. My husband was employed by the government FAA and transferred to various states, I became an owner of four formal/bridal consignment shops, during our moves. Also, a wedding consultant so to better understand the bridal world. Being retired now gives me the opportunity to spend time with my four grown children, two which have chosen Florida as their home state. Another in Tennessee and one here in Green Bay. I enjoy traveling, playing cards, volunteering, watching movies, and spending time with friends over a cup of coffee. As for food I truly enjoy Italian food over steak any day. I look forward to sharing some as a member.

Sincerely,

Joan Simpson

CLUB BUSINESS WEB SITES

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

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

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

CLUB BUSINESS WEB SITES

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

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

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

Thumb Knuckle Brewing in Lux-emburg.

<https://www.thumbknuckle.beer/>

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

ARTICLES FOR OUR NEWSLETTER

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

HELP NEEDED FOR MARCH FESTIVAL!

The Green Bay Kroc Center's International & Community Festival is scheduled for Friday, March 27, from 4 pm to 7 pm. Club ItaloAmericano is hoping to be there, with your help. We have signed up for a booth in the gymnasium, where other cultural and non-profit groups will be. This is a great opportunity to make community members aware of our club! However, we need your help to decorate and staff the booth. Here are the jobs we need to fill:

1. **PREPARE A TRI-FOLD INFO. BOARD.** We have material to display on the board in digital form. Someone needs to purchase a board (you will be reimbursed), print out the material, and arrange and decorate the board - a perfect job for any current or retired school teachers, or anyone with artistic flair!
2. **SET UP THE BOOTH.** Someone needs to coordinate with Darrell Sobek to get our club banner, flags, display map of Italy and other material. He/she will then bring them to the Kroc Center at 3 pm on March 27. That person and/or other helpers will hang the banner at the back of the booth (the Kroc Center has clips for this), move the table(s) to the sides, and arrange the other display items (including the tri-fold board). We have photos of past years' booths to inspire you. Someone should bring a step-stool!

3. STAFF THE BOOTH. We would like three members in the booth throughout the event, and would ask each for at least a one-hour commitment. These volunteers will talk with people who visit our booth, tell them about our club, and answer their questions. If you are a newer member, we will try to partner you with one or more experienced members.

4. HELP US STAND OUT. We welcome creative ideas on how to make our booth attractive to passersby (without annoying those at neighboring booths) and also showcase our Italianismo. Music? Food? Dancing? Scopa lessons? Please share your ideas, even if you cannot attend the festival.

5. TEAR DOWN THE BOOTH. At the end of the festival, at 7 pm, someone needs to gather all of the club's items, and see that they are returned to Darrell Sobek or their rightful owner(s).

If you would like to volunteer for any of these jobs, or have any questions, please contact Board President Mary Prisco at clubitaloamericano@gmail.com. If we don't get enough help, we will have to withdraw from the festival.





CARNEVALE 2026

When: Tuesday, February 17, 2026

Where: Luigi's Italian Bistro
2733 Manitowoc Road, Green Bay, WI

Time: Doors open at 5:00 PM; Appetizers 5:30 PM; Buffet Served at 6:00 PM

Details: Games – Tombola game with Prizes Awarded.

Buffet – Traditional Italian foods: pizza-4 varieties, sausage & peppers, chicken alfredo, mussels, Arancini (rice balls), penne pasta, meatballs w/marinara, bread sticks, fresh garden salad w/dressing, olives, cheeses, Italian meats, bruschetta, cannoli & tiramisu, soft drinks and regular or decaf coffee. Available: Cash bar.

Special for Carnevale.....Aperol Spritz for \$8.00 per glass

Additional: Think Carnevale - Wear **Gold, Green and Purple,**
Masks & Beads provided upon arrival

Members/Guests are invited to design a mask at home to be displayed during the evening of Carnevale. Masks are to be dropped off at 4:30 that night.

Cost: \$30.00 for Members and Guests

Reservation & Payment Due Before Thursday, February 10th

****EVENT SPECIAL: Non-Members Only—For an additional \$10 you can become a member of Club ItaloAmericano, a savings of \$15.00****

Space is limited & fills up fast - ONLY FIRST 45 Paid Reservations Accepted

NO RESERVATIONS ACCEPTED AFTER Thursday, FEB 12th

Please send checks payable to CIA and mail to:

Club ItaloAmericano
P.O. Box 12162
Green Bay, WI 54307



In case of inclement weather, call or text (920-217-0085)
Dianne Sutton for event updates



L'angolo delle ricette

Happy Spring! Please try these recipes for some twists on popular sweets. Our recipes for April will focus on the eternal symbol of Spring and rebirth - the noble egg! If you have a recipe to submit for the next newsletter, email one of our officers or Karen Habel-Marshall before March 1 with your contribution. Grazie!

French Vanilla Tiramisu



Submitted by Victoria Sobeck

Ingredients:

- 4 oz. (1/2 of 8 oz. package) Philadelphia cream cheese, softened
- 1 1/2 cups cold milk
- 1 pkg. (4-serving size) JELLO vanilla or French vanilla flavor instant pudding
- 1 pkg. (7 oz.) Biscotti Savoiardi Lady Fingers (from Woodman's grocery)
- 1/2 cup of coffee liquor
- 1/2 cup cooled strong coffee
- 2 cups (8 oz.) thawed Cool Whip topping
- 1 square Baker's semi-sweet baking chocolate, grated

Directions:

Step 1:

Beat softened cream cheese in a large bowl with an electric mixer until creamy. Gradually add milk and pudding to mixture, mixing well after each addition. Beat at low speed for 1 minute or until well blended. Fold in Cool Whip.

Step 2:

Combine coffee liquor and coffee. Dip each lady finger in the mixture and place in bottom of 8- or 9-inch square dish (cutting some to fit dish). Top with 1/2 of the pudding mixture and sprinkle grated chocolate. Repeat with a second layer.

Step 3:

Refrigerate 4 hours or until ready to serve.

Cannoli Cupcakes

From delish.com



Serves 24

Ingredients:

- 1 box vanilla cake mix, made with ingredients on box
- 1/2 cup (1 stick) butter, softened
- 1 (8 oz.) block cream cheese, softened
- 1/2 cup whole milk ricotta
- 3 cups powdered sugar
- 1 tsp. pure vanilla extract
- 1/4 tsp. ground cinnamon
- 1/4 tsp. kosher salt
- 1/3 cup mini chocolate chips
- 1 cup chocolate chips
- 2 Tbsp. coconut oil

Directions:

Step 1:

Preheat oven to 350 degrees. Line cupcake tins with liners for 24.

Step 2:

Prepare cake mix according to box. Divide batter between the 24 liners and bake until a toothpick comes out clean, about 18-20 minutes. Let cool completely.

Step 3:

Make frosting in a large bowl, beating together butter, cream cheese and ricotta until fluffy. Add powdered sugar, vanilla, cinnamon and salt. Beat until smooth and fluffy. Fold in mini chocolate chips.

Step 4:

Transfer frosting to a large pastry bag or resealable plastic bag, cut with a large tip. Using a teaspoon, scoop out middle of each cupcake to create a small well. Pipe frosting into each cupcake, filling the wells and top.

Step 5:

Using 50-percent power and working in 30-second increments, microwave chocolate chips and coconut oil until just melted. Stir until smooth and let cool slightly. Spoon a dollop of melted chocolate on top of frosted cupcake. Let set before serving.

Ricotta Cookies

From delish.com



Ingredients:

2 cups all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 cup (1/2 stick) butter
1 cup granulated sugar
8 oz. ricotta
1 tsp. pure vanilla extract
1/4 tsp. almond extract
1 egg
Icing:
1 cup powdered sugar
2 Tbsp. whole milk
1/4 tsp. almond extract
Sprinkles

Directions:

Step 1:

Place rack in center of the oven and preheat to 350 degrees. Line 2 baking sheets with parchment paper.

Step 2:

In a medium bowl, whisk together the flour, baking powder and salt. Set aside.

Step 3:

In a large bowl with a hand mixer, cream together on medium speed the butter and sugar until light and fluffy. Add in the ricotta, vanilla, almond extract and egg until smooth. Add the dry ingredients and mix just to combine.

Step 4:

Portion the dough into approx. 1 1/2 Tbsp. portions onto the parchment spaced 2 inches apart. Bake for 15 minutes. The tops will remain pale while the bottoms turn golden brown. Cool on parchment paper on a wire rack.

Step 5:

Make the icing. Whisk together powdered sugar and milk until smooth. Whisk in almond extract. Spoon icing over cookies and top with sprinkles while icing is still wet.



Milan-Cortina 2026 is not just the next big sporting event on Italy's calendar: it is a homecoming. The Winter Olympics will return to Italian soil from February 6 to 22, 2026, bringing the five rings back to the Alps, the Dolomites, and major cities. It is a journey that brings together memory and future, tradition and innovation, as few other times have done.



Italy has a special relationship with the Winter Olympics. It all began in Cortina d'Ampezzo, in Veneto, in 1956, when the Dolomites became the global stage for snow and ice sports for the first time. Those Olympics marked a historic transition: they were the first to be broadcast on television in several European countries and established Cortina as the "queen" of winter resorts. Italy presented itself with pride, showing the world a country that was definitely emerging from the post-war period and looking ahead.

Fifty years later, in 2006, it was Turin's turn to take up the baton. The Piedmont Olympics were a success in terms of organization and audience, but above all, they were a powerful engine of urban transformation. Turin changed its face, opened its mountains to the world, and took on a new international identity. On the sporting front, there were also great emotions, especially with Giorgio Di Centa's gold medal in the 50 km cross-country skiing event.

Sofia Goggia



Dominik Paris



In 2026, the scenario will be even more diverse. Milan-Cortina will be a “widespread” Olympics, bringing together cities and Alpine regions, historic slopes, and state-of-the-art facilities.

Milan will host the indoor competitions and the opening and closing ceremonies, Cortina will return to the center of snow sports, while locations such as Livigno, Bormio, and Val di Fiemme will complete the mosaic. It is an ambitious project that also aims to leave a sustainable legacy, an inevitable theme when it comes to major events.





Daide Ghiotto



On the sporting front, Italy will field a talented team with more than one serious contender for the podium. At the top of the list is Federica Brignone, the queen of Italian alpine skiing, who will be Italy's flag bearer at the opening ceremony. In Milan-Cortina, even though she is coming off a long and very traumatic injury, she could win a medal in her last great Olympic adventure, backed by an already extraordinary career and consistency at the highest level in giant slalom and super-G.

Alongside her, all eyes will be on another alpine skiing star, Sofia Goia: downhill is her home turf, and Cortina is a slope she knows like few others.

Among the men, alpine skiing dreams with Dominik Paris, especially in the speed events, while in cross-country skiing, Italy can count on a solid group that looks to Federico Pellegrino as its figurehead. It is not certain that 2026 will be his last dance, but it will certainly be a huge opportunity, with the home crowd cheering him on.

There is also a lot of attention on short track, a discipline that has brought continuous satisfaction in recent years. Arianna Fontana, Italy's most decorated Winter Olympic athlete, aims to write yet another chapter in her already historic career, while behind her a new generation is growing up, ready to take up her mantle. In the men's events, Italy can count on Pietro Sighel in short track, who grew up in the shadow of a great family tradition, and Davide Ghiotto in speed skating, one of the strongest athletes internationally in the 10,000 meters.

The Italian biathlon team is also competitive, especially with Dorothea Wierer and Lisa Vittozzi, two champions capable of fighting for the podium without difficulty, and in the men's sled with Tommaso Giacomel, who has now surpassed his status as a promising youngster to establish himself as one of the athletes capable of consistently aiming for the top positions.

In general, Italy will be represented at the Olympics by a large and competitive group, capable of making its mark in many different disciplines.



Dorothea Wierer and Lisa Vittozzi



Tommaso Giacomel

IN



Amos Mosaner and Stefania Costantini

In curling, for example, the benchmark remains the pair formed by Amos Mosaner and Stefania Costantini, reigning Olympic champions in mixed doubles and an inevitable reference point for all their opponents.

Looking at the freestyle disciplines, Italy can count on Michela Moioli in snowboard cross and Simone Deromedis in ski cross, both ready to play their cards on the snow of Livigno.



Michela Moioli



Simone Deromedis

Although no one is saying it openly, the focus is on a historic goal: to try to improve on the haul from Lillehammer in 1994, when Italy ended its most successful Winter Olympics with 20 medals, seven of which were gold. An ambitious goal, but not out of reach.

Once the Olympic cauldron is extinguished, attention will shift to the Winter Paralympics, scheduled for March 6-15, 2026. Here too, Italy will arrive with high ambitions, backed by a growing tradition and athletes capable of inspiring far beyond sporting results.

