

La Nostra Voce

Sempre Insieme ~ Always Together

American Italian Cultural Society
1918 Donmaur Drive • Crest Hill, IL 60403

President's Report April / aprile

Hello Club Members

April is here, I'm pleased to share an update on our society's activities, progress, and upcoming plans.

Highlights

- **Cultural Events:** St Joseph's table had an amazing turnout with 93 attendees and raised \$1268.21 with all proceeds going to help others in need.

Membership Engagement: We welcomed two new members last month: Felix Greco and Brian Lewayedouski

Facility Updates: Routine maintenance and spring preparation are underway. We will be planting flowers outside soon and doing a clean-up and organization of the indoor upstairs bocce area. A call-all will let you know what days if you would like to help.

April Events & Activities

- **Spaghetti Dinner:** Will take place Thursday April 9th, 11am to 7pm. If you have interest in volunteering the day of or with sauce making the week of please let us know. Contact Andrea DiVecchio, Dave Margliano or Dan Brandolino
- **Abruzzo Night** is April 11th 6 pm. This is a sold out event featuring a regional five-course dinner experience
- **Queen of Hearts-** Every Monday starting at 5pm. The current pot as of 3/30/26 is at \$11,926.00. We wish you luck. Food is now available for purchase. Check on Facebook for the weekly menu. If you have a meal idea and would like to volunteer and help cook with one of our six kitchen mangers please let us know.
- **Festa meeting:** Next festa meeting will be Thursday April 16, 7pm, Please attend if you would like to be involved with our festa

AICS Scholarship- The dead line to apply for the AICS Scholarship is May 15. Any senior in high school can apply for a chance at one of our two scholarships. First place, \$1500.00 a year for 4 years and second place, \$750.00 a year for 4 years. Applications available on our website

Administrative Notes

- **Meetings:** The April board meeting will take place on April 1st 7pm. Agenda items include spring event planning, scholarship updates, and facility improvements. General meeting is April 23rd 7pm.
- **Financial Overview:** The Society remains in strong financial standing and fundraising efforts continue to support our club and its cultural initiatives. Thank you all for your time and efforts
- **Volunteer Opportunities:** As always, we rely on the generosity of our members. Anyone interested in helping with events, positions or chairing an event are encouraged to reach out.

A Personal Message

Please make time for our general meetings. It's your chance to get updates on the club, ask questions and socialize. I hope with the warm weather, it will bring us together more. If you are in the area and would like to know if the club is open, just call (815)725-7450.

Always Together/Sempre Insieme
Dan Brandolino
President, American Italian Cultural Society



Inside this issue:

President's Letter	1
Upcoming Events & Congratulations	2
Calendar & Scholarship Info	3
Event Information	4
In Case You Missed It	5
Abruzzo	6
Abruzzo	7
Sunshine Report Hall Rental Info	8
Puzzle	9
AICS Directory	10
Sponsors	11
Info Page	12

CLUB HOURS

SUNDAY

6:30 PM -11:00 PM

MONDAY

5:00 PM - 9:00 PM

THURSDAY

6:30 PM -11:00 PM

SATURDAY

6:30PM - 11:0 PM

Phone: 815-725-7450

Fax: 815-725-9074

Email office:

officemanager@americanitalian.org

Email for newsletter:

Andrea.DiVecchio@americanitalian.org

UPCOMING EVENTS



QUEEN OF HEARTS EVERY MONDAY NIGHT 5-9 PM

Cut off time to purchase a ticket for the Queen is 7:30pm, with the drawing at 8:00pm

APR 1 - WEDNESDAY	BOARD MEETING	7:00pm
APR 5 - SUNDAY	EASTER - CLUB CLOSED	
APR 9 - THURSDAY	SPAGHETTI DINNER	11am-7pm
APR 11 - SATURDAY	ABRUZZO DINNER	6:00pm
APR 16 - THURSDAY	BOOK CLUB	12:00pm
	FESTA MEETING	7:00pm
APR 23 - THURSDAY	GENERAL MEETING	7:00pm
APR 24 - FRIDAY	WINE CLUB	7:00pm
SAVE THE DATES!		
MAY 16 - SATURDAY	WINE CONTEST	4:00pm
JUL 12 - SUNDAY	JOLIET SLAMMERS ITALIAN NIGHT	

Congratulations - Congratulazioni

Congratulations to club members Norbert, Linda and Mike Likar and Dawn Bennett of Maurie's Table for winning 1st place "Best Overall Pizza" at the Zonta Club of Joliet first annual Pizza Wars. Maurie's Table stated that this award is more than just great pizza, it's about helping to support Zonta's mission of building a better world for women and girls.

Congrats to Maurie's!



Club member Frank Pehlke was chosen to officiate the puck drop at the Sled Hockey Benefit game featuring the Jaguar Coaches vs U.S. Veterans hockey team. Frank was a USMC Motor Vehicle Operator responsible for inspecting, operating and maintaining medium and heavy duty tactical vehicles in Vietnam. On behalf of AICS, we would like to thank Frank for his service. "Ooh-rah"



CALENDAR

April



2026

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Board Meeting 7:00pm	2	3 Good Fridays	4
5 Happy Easter Pasqua	6 Q O H	7	8	9 Spaghetti Dinner 11am-7pm	10	11 Abruzzo Regional Dinner 6:00pm
12	13 Q O H	14	15	16 Book Clubs 12:00pm Festa Meeting 7:00pm	17	18
19	20 Q O H	21	22	23 General Meeting 7:00pm	24 Wine Club 7:00pm	25
26	27 Q O H	28	29	30		



Scholarship Program

Discover Our
Scholarship
Program
Today!

What You Get

- ✓ Four Year Scholarship
- ✓ Available to Joliet/Will County Area High School Students
- ✓ Apply by May 15, 2026

Further Information

www.americanitalian.org

Apply
Now!



EVENT INFORMATION ~ Don't miss out!

AMERICAN ITALIAN CULTURAL SOCIETY QUEEN OF HEARTS

PLAY WEEKLY FOR
A CHANCE TO WIN



DRAWING EVERY MONDAY

TICKETS \$1.00 EACH OR 6 FOR \$5.00



CLUB HOURS
SUNDAY 6:30 PM-11:00 PM
MONDAY 5:00 PM-9:00 PM
THURSDAY 6:30 PM-11:00 PM



1918 DAUNMAUR DRIVE CRIST HILL IL 60403

AMERICAN ITALIAN CULTURAL SOCIETY REGIONAL FIVE-COURSE DINNER EXPERIENCE

ABRUZZO

APRIL 11TH 6:00 PM

\$35 per person (Members) \$45 per person (Non-Members)
\$15 for children ages 5-12 Children under 5 are free

Menu

Antipasto

Prosciutto e melone fresco
(Fresh prosciutto and melon)

Olive Miste
(Mixed Italian olives)

Pizza Fritta Tradizionale Abruzzese
(Traditional Abruzzese fried dough)

Arrosticini Tradizionali Abruzzese
(Traditional Abruzzese lamb skewers)

Primo

Piangozze Fatte a Mano al Sugo
(Handmade Abruzzese pasta with tomato sauce)

Contorno

Patate Arrosto al Rosmarino
(Roasted rosemary potatoes)

Fagiolini con olio d'oliva e aceto
(Green beans with olive oil and vinegar)

Secondo

Cotoletta di Pollo al Limone
(Breaded lemon chicken cutlet)

Insalata Tradizionale Abruzzese
(Traditional Abruzzese salad)

Dolce

Pizzelle
(Traditional Italian waffle cookies)

Biscotti Misti
(Assorted Italian cookies)

Caffè Espresso
(Espresso coffee)

Vino

Montepulciano d'Abruzzo
(Una bottiglia a tavola)

(One bottle per table)

FOR TICKETS & INFORMATION
PLEASE SCAN ME OR CALL AICS AT 815-725-7450

AMERICAN ITALIAN CULTURAL SOCIETY

1918 DONMAUR DR. CREST HILL, IL
815-725-7450

Spaghetti Dinner

THURSDAY

APRIL 9, 2026

11:00AM - 7:00PM

OR UNTIL WE RUN OUT!

\$13.00

CARRY-OUT OR DINE-IN

Also available for sale

MEATBALLS

\$3.00 FOR 2

SAUCE

\$8.00/QUART

HOMEMADE BAKED GOODS & SALAD DRESSING

Skip the Line & Order Online!

Visit our website www.americanitalian.org

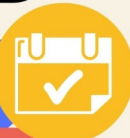
or scan the QR Code to place your order

Some restrictions may apply



REMINDER

General



Meeting

Thursday
April 23, 2026
7:00pm



Delicious Snacks will be
served after the meeting!

Wine Club

24
April 2026

7:00pm

Tasting Fee
\$ 5.00 AICS Members
\$10.00 Non-Members

Tasting & Discussion Topic

South American
Wines

Please bring an appetizer or dessert to share



Save the Date 26th Annual Festa Italiana

Voted Best in Will County
10 Years in a Row!

Friday, August 7, 2026 | 5:00pm-11:00pm

Saturday, August 8, 2026 | 5:00pm-11:00pm

Sunday, August 9, 2026 | 11:00am-9:00pm

FREE ADMISSION

Serving our FULL menu all three days

Entertainment Schedule

Friday, August 7th

5:30pm Don't Matter to Me

8:30pm Pearl Snap

Saturday, August 8th

5:00pm Vito Zatto

7:30pm Cadillac Groove

Sunday, August 9th

11:00am Outdoor Mass & Procession

12:00pm Ross Failla

2:30pm Pasta Eating Contest

3:00pm Jersey Girls

5:30pm Hoodwinked

★ Entertainment All Day
★ Bake Sale
★ Games for the kids
★ Raffles and much, much more!



For More information visit our website
americanitalian.org or scan the QR code
American Italian Cultural Society
1918 Donmaur Dr.
Crest Hill, IL 60403

IN CASE YOU MISSED IT!



Our "Walking in Faith" series continued on Sunday, March 1st with Rachel Frustini presenting highlights from the lives of Italian saints. She spoke about those saints who are commemorated during the Lenten and Easter seasons.



The annual St. Joseph's Table was held on Sunday, March 15th with over 100 members in attendance. This annual cultural event is an AICS favorite with many of the Sicilian customs observed. The day began with holy Mass, followed by the blessing of St. Joseph's Altar and lunch. A delicious meal featuring all meatless dishes and a delectable sweet table was enjoyed by all. Due to the generosity of our club members, \$1265.00 was raised to donate to the needy of our community. Thank you to all of the volunteers who worked so diligently to make this beautiful event a success.



Join Us for Dinner!



AT OUR QUEEN of HEARTS



Serving Food
Select Monday Nights



Visit Our Facebook Page



Listen to Our Club Calls

For Menu & Details



HARDCORE ITALIANS

★ HARDCORE ITALIANS ★

NEW HAVEN PIZZA TOUR

"Taste The Pizza Capital Of The United States"

★ ALL FOOD & DRINK INCLUDED

★ 5 HOUR EXPERIENCE

11 LIMITED SPOTS

SATURDAY • MAY 2 • 10:00 AM – 3:00 PM

MEET IN FRONT OF THE OMNI HOTEL
NEW HAVEN, CONNECTICUT

\$180 PER PERSON

★ Includes PIZZA • BEER • WINE • Soda • Coffee

SALLY'S APIZZA - Est. 1938
FRANK PEPE PIZZERIA NAPOLETANA
ZENELI PIZZERIA
GIOIA BAR

Chicago-area guests may fly with the Hardcore Italians group.

\$180 PER PERSON



COLIN M. CAPLAN

AUTHOR • FILMMAKER
PIZZA HISTORIAN

Vanessa Pascente
vpascente71@gmail.com

Mary
Mary@hardcoreitalians.com

HARDCORE ITALIANS

ABRUZZO the Wild Heart of Italy

Tucked between the rugged peaks of the Apennine Mountains and the shimmering waters of the Adriatic Sea, Abruzzo is a land of striking contrasts, deep traditions, and enduring pride. Often called “Italy’s best-kept secret”. For members of our society, especially those with roots in Abruzzo, this region is more than geography - it’s identity, heritage, and family history.

One of the greatest natural treasures of Abruzzo is the breathtaking Majella National Park (Parco Nazionale della Majella). Located in the central Apennines, this protected area surrounds the impressive Majella Massif and is one of the most important wilderness areas in all of Italy. Often called “the Mother Mountain” by locals, the Majella has long been a place of spiritual retreat, natural beauty, and ancient tradition. Yet within a short drive, the landscape transforms into rolling hills and then into beautiful coastline along the Adriatic. This diversity shaped the lives of Abruzzese people farmers, shepherds, and fishermen whose traditions still influence the region today.



FOOD

Abruzzo’s food reflects the land and traditions of its people.. simple ingredients, bold flavors, and recipes passed down through generations. Meals are meant to be shared, bringing family and community together around the table.

For your Abruzzo celebration dinner, the menu honors classic home style cooking from the region:

- **Arrosticini** – Skewers of grilled lamb, cooked over open flame
- **Porchetta** – Herb-stuffed roasted pork
- **Piangozza fatte a mano** – Fresh handmade pasta, prepared in the traditional Abruzzese style. *Handmade pasta has always been at the heart of family meals throughout the villages of Abruzzo.*
- **Cotoletta di pollo con limone** – Breaded chicken cutlet finished with fresh lemon, a bright and comforting dish loved in many Italian homes.
- **Patate arrostiti al rosmarino** – Roasted potatoes with rosemary, a classic rustic side dish that pairs perfectly with roasted or breaded meats.



Piangozza

FUN FACTS ABOUT ABRUZZO

Transhumance Tradition. For centuries, shepherds moved their flocks seasonally along ancient paths called tratturi. This practice is now recognized by UNESCO as cultural heritage.

There are Medieval villages everywhere.

Abruzzo is filled with hilltop towns that look frozen in time, like Scanno and Santo Stefano di Sessanio.

The Hollywood Connection. The rugged landscapes of Abruzzo have attracted filmmakers, including scenes from the movie *The American* starring George Clooney and *Ladyhawke* starring Michelle Pfeiffer

Abruzzo is one of Europe’s greenest regions. Over 30% of Abruzzo is protected land earning it the nickname “the green region of Europe.”

Confetti are not Paper! In Italy, confetti are actually sugared almonds, especially famous in Sulmona often used at weddings and celebrations.

Rare Wildlife. Abruzzo is home to the endangered Marsican brown bear, found almost nowhere else in the world.

ABRUZZO the Wild Heart of Italy *continued*



If you drive up into any of the high pastures in Abruzzo's Majella, Gran Sasso & northern Mount Fiori mountains and you can't help but notice a tholos or tholoi as their plural. They are also called pajare, trulli and capanne. These are the dry stone buildings crafted by the careful placement of granite Apennine stone along with low terrace walls since antiquity. Tholoi are the shepherds' temporary mountain lodgings, which provided them shelter as they migrated as part of the transumanza. This is the bi-annual sheep migration where Abruzzo flocks were driven down to Puglia's sunnier lower plains in mid-Autumn, and where shepherds would make the round trip back home to Abruzzo mid-Spring. They can be found up to 1850 meters above sea level, and there are literally thousands in various states of repair but are considered treasures of regional history.

In the early 1920s, a census was conducted; 75% of these are found in the Majella Mountains and the largest can be found if you go walking in the Giumentina Valley. Tholoi not only had to protect against the elements but Abruzzo's wonderful biodiversity that includes wolves and bears. These are much smaller in the population today but still the moral battle of conservation over rural livelihood rages. Today tholoi appear romantic but imagine pulling in bits of pine to make a makeshift door as you listen to the howls from both the wind and the wolves as you protect your sheep.

CELEBRATING ABRUZZO

Our Abruzzo dinner on April 11 is more than a meal it's a tribute to generations of culture, perseverance, and community. Whether through food, music, or shared stories, you're keeping alive the traditions that began in the mountains and villages of this remarkable region. As we gather together, we are continuing a story that stretches from Abruzzo to America and forward into the future.

Authentic Abruzzese Recipe: Truffle Gnocchi

The mountains and forests of Abruzzo are famous for many natural treasures, including truffles, which grow in the rich soil of the region's woodlands. In the area around Caramanico Terme, near Majella National Park, truffles are especially prized and have long been part of local culinary traditions. These fragrant delicacies are often shaved over fresh pasta or gnocchi, creating simple yet elegant dishes highlighting the flavors of the land.

INGREDIENTS

- 1 pound potato gnocchi (fresh or homemade)
- 2 tablespoons butter & 2 tablespoons olive oil
- 1 small garlic clove, lightly crushed
- 1/2 cup grated Parmigiano Reggiano
- 1 - 2 teaspoons black truffle paste or fresh shaved truffle if available
- Salt & pepper to taste
- Fresh parsley (optional)

INSTRUCTIONS

1. Cook the gnocchi. Bring a large pot of salted water to a boil. Add the gnocchi and cook until they float to the surface, approximately 2 - 3 minutes. Drain and set aside.
2. Prepare the sauce. In a skillet, melt the butter with the olive oil over medium heat. Add the crushed garlic and sauté lightly until fragrant, then remove the garlic.
3. Add the truffle flavor. Stir in the truffle paste or freshly shaved truffle and allow the aroma to infuse the butter sauce.
4. Combine by adding the cooked gnocchi to the pan and toss gently so they are coated in the truffle sauce.
5. Finish the dish by sprinkling with Parmigiano Reggiano, salt and pepper. Garnish with fresh parsley.



By: Christina Hayden



Sunshine Report



Frank Pehlke - 1st
Theresa Bolin - 2nd
Carmella Bolin - 4th
Jillian Albert - 8th
Antonio Carusi - 8th
Jessica Mauzer - 8th
Dolores Sennebogen - 9th
Bonnie Bucciarelli - 11th
Albert Pomykala - 13th



Jennifer Bertino-Tarrant - 14th
Jason Miller - 14th
Jim Maffeo - 15th
Gerald Berro - 16th
Gary Fecarotta - 16th
William Gerard - 16th
Alan Hallstrom - 16th
Dan Brandolino - 18th
Debby Lavazza - 19th



Tina Governale - 20th
Alexandra Brandolino - 21st
Amy Fiorillo-Sansone - 23rd
Norma Airola - 24th
Peter Mazzoni - 25th
Danielle Adolph - 28th
Ann Rubino - 28th
Lori Cora - 30th



Felix Greco
Brian Lewayedouski



Adele Carlen and family on the passing of her son-in-law Tom Jebens

Mike & Debby Lavazza on the passing of Mike's brother Bob Lavazza



Bob Bonk and family on the passing of his wife and AICS member Donna

Beverlee Alberico and family on the passing of her husband and AICS member Jim

David Alberico and Ron Alberico and their families on the passing of their brother Jim

May their souls rest in peace.

If you are having, or know someone who is having a milestone birthday or anniversary, or know of an illness, condolence or a special congratulations for our members or if you want to be excluded from the Sunshine Report please contact

Anna Binkley (815) 342-6524 / Email: anna9108@att.net or
Robin Margliano (815) 531-9116 / Email: rmargliano@aol.com



American Italian Cultural Society

Event VENUE RENTAL

About us

Host unforgettable events for up to 125 people in our stylish, flexible venue. Perfect for showers, weddings, anniversaries, parties, and meetings.

Our services

- ✓ Custom Event Setup
- ✓ Audio-Visual Equipment
- ✓ On-Site Support Staff
- ✓ Catering Coordination



CONTACT US



☎ 815-274-9235



Vpascente71@gmail.com



americanitalian.org

WORD Search

APRIL
 BLOSSOM
 BREEZE
 BUD
 BULBS
 BUNNY
 BUTTERFLY
 CHICK
 DAFFODIL
 EASTER
 EGGS
 GRASS
 GREEN
 HATCH
 JUNE
 MARCH
 MAY
 NEST
 PUDDLE
 RAINBOW
 ROBIN
 SEASON
 SHOWERS
 SUNSHINE
 THAW
 TULIP
 UMBRELLA



DIRECTIONS: Find and circle the vocabulary words in the grid. Look for them in all directions including backwards and diagonally.

F	T	L	Y	T	O	I	B	R	J	K	V	S	B	G	M	U	M	M
A	A	E	J	F	D	L	O	F	U	M	S	O	T	A	F	V	Z	H
U	L	H	P	U	D	D	L	E	P	A	E	E	Y	S	D	T	B	E
S	B	L	U	B	Q	L	F	R	R	Z	T	G	Y	T	H	A	W	U
L	X	Z	B	U	N	N	Y	G	K	Q	B	W	G	F	R	Q	X	M
W	M	S	H	O	W	E	R	S	G	B	L	O	S	S	O	M	C	B
P	W	U	M	P	N	V	A	R	Q	T	G	E	F	G	D	X	Z	R
F	T	N	K	A	K	H	V	H	E	K	P	B	R	E	T	S	A	E
G	E	S	W	O	R	O	B	I	N	C	O	F	R	J	M	P	J	L
M	Y	H	M	L	Y	C	L	L	J	I	Z	B	H	E	D	U	Z	L
N	N	I	Q	Q	I	U	H	I	T	H	R	U	T	Z	E	T	W	A
L	E	N	U	H	S	X	Z	D	U	C	Z	T	P	S	N	Z	Q	A
R	Y	E	Y	Y	N	N	M	O	L	H	N	T	Z	B	E	X	E	F
O	A	U	R	I	U	O	D	F	I	G	E	E	H	G	A	N	Q	T
W	P	I	J	G	G	K	S	F	P	P	J	R	J	I	A	S	A	M
K	R	J	N	Z	B	E	X	A	Y	B	C	F	J	H	A	T	C	H
B	I	S	U	B	U	X	M	D	E	B	F	L	Y	W	M	B	B	H
X	L	M	B	N	O	A	C	T	J	S	U	Y	H	B	H	G	Y	F
X	X	I	J	W	E	W	R	D	V	E	D	D	K	A	A	W	H	M

AICS DIRECTORY

BOARD OF DIRECTORS - OFFICERS

President	Dan Brandolino	(815) 919-5440	dan.brandolino@americanitalian.org
Vice President	Christina Hayden	(815) 409-0511	christinamhayden8@gmail.com
Recording Secretary	Todd Maland	(815) 791-5215	recsec851@aol.com
Treasurer	Marco Coladipietro	(815) 530-3516	Marco.Coladipietro@americanitalian.org
Sergeant-at-Arms	Carla Liburdi	((815) 931-0667	carla.l@americanitalian.org

BOARD OF DIRECTORS - TRUSTEES

Paolo Binkley	(708) 488-6297	paolobinkley2002@gmail.com
Catherine Cerri	(815) 355-2055	kat2478@aol.com
Dane Carlyle	(815) 585-3189	dcarlyle22@gmail.com
Tony D'Amico	(630) 308-0019	tdamico256@aol.com
Zak Kohlhagen	(708) 417-8402	Zak918@sbcglobal.net
Franca Liburdi	(815) 768-9812	francaliburdi@aol.com
Sharon Muhich	(815) 347-9299	muhich1946@gmail.com
Vanessa Pascente	(815) 274-9235	Vpascente71@gmail.com
Toni Van Gampler	(815) 263-1750	tonijvg@gmail.com

CLUB CONTACTS

AICS General Email			officemanager@americanitalian.org
Bar Manager	Matt Mauzer	(815) 325-7631	mmauzer@att.net
Building/Grounds	Gary Binkley	(815) 342-6521	bink25002@yahoo.com
Call All	Sandi Doyle	(815) 409-0513	officemanager@americanitalian.org
Decorating	Robin Margliano	(815) 531-9116	rmargliano@aol.com
Festa Italiana	Dan Brandolino	(815) 919-5440	danbrandolino@aol.com
Hall Rental	Vanessa Pascente	(815) 274-9235	Vpascente71@gmail.com
Kitchen Manager			kitchenmanager@americanitalian.org
Newsletter Ads	Sandi Doyle	(815) 409-0513	officemanager@americanitalian.org
Newsletter Editor	Andrea DiVecchio	(815) 529-0036	Andrea.DiVecchio@americanitalian.org
Office Manager	Sandi Doyle	(815) 409-0513	officemanager@americanitalian.org
Scholarship	Dan Brandolino	(815) 919-5440	danbrandolino@aol.com
Sunshine	Anna Binkley	(815) 342-6524	anna9108@att.net
	Robin Margliano	(815) 531-9116	rmagliano@aol.com
Welcome Committee	Vanessa Pascente	(815) 274-9235	Vpascente71@gmail.com
Website	Andrea DiVecchio	(815) 529-0036	Andrea.DiVecchio@americanitalian.org

Grazie ~ Thank You to Our Sponsors



Resurrection Cemetery, Mausoleum & Cremation Gardens

And the Catholic Cemeteries in Crest Hill & Joliet

Bellissimo Mausoleum Crypts, Cremation Niche's, Grave's and Memorial Monument Sales

Come and experience the difference, locally owned and operated!

Eric Holloway, Executive Director

www.dioceseofjoliet.org/cemeteries

815-473-5000



Corsetti Structural Steel, Inc.

Steel Fabricators and Erectors Crane Rental www.corsettisteel.com

2515 New Lenox Rd. Joliet, IL 60433 Phone: (815) 726-4083

Lockport Sister City Program



Città di Asiago



Sewer and Water

Alberico Construction Co. Inc.

2501 New Lenox Road
Joliet, IL 60433

(815) 722-2517



Private Music Instruction

815-351-0547

angelapiano@comcast.net
www.angelapiano.net

Mamma Onesta's
Italian Restaurant

Owned and Operated by the
DeGrassi Family
(from Trieste, Italy)



1100 South State St
Lockport, IL 60441

Located in Historic Downtown Lockport
815-588-0900
www.mammaonesta.com

ITALIAN RESTAURANT



BRYAN M. WELLNER
ATTORNEY AT LAW

MAHONEY, SILVERMAN & CROSS, LLC

822 INFANTRY DRIVE, JOLIET, IL 60435

(815) 730-9500 bwellner@msclawfirm.com

www.msclawfirm.com

Morgan Stanley



The Leoni Conte Group at Morgan Stanley

William Conte
Portfolio Management Director
Senior Vice President
Wealth Advisor
1150 Eastington Rd
Joliet, IL 60435
+1 815 729 8040
William.Conte@morganstanley.com
NMLS #1253200

Andrew Leoni CFP®
Executive Director
Portfolio Management Director
Financial Advisor
NMLS #1326737
AR Insurance license #17522192

Linda Boland
Assistant Vice President
Business Development Associate
Jacquelyn Andrews
Registered Client Service Associate

Luke Brady
Financial Planning Specialist
Financial Advisor
NMLS #2705197

CFP Board owns the mark CFP in the U.S.
© 2025 Morgan Stanley Smith Barney LLC, Member SIPC. CRG 5047323 12/25

Richard J. Tapella

Funeral Director

Rich@farkasfuneralhome.com



Farkas
Funeral Home

3201 W. Jefferson St.
Joliet, IL 60431
(815) 725-0100

Milano
Bakery
Since 1919



"Everybody Loves A Little Italian"

433 S. Chicago Street, Joliet

727-2253

www.milanobakery.com

Tiffany & June Allen-Smith

Owners



PostNet of Shorewood, IL

1147 Brook Forest Ave

Shorewood, IL 60404

815.230.2222

815.230.2223

IL131@postnet.com

postnet.com/il131

Your Design, Printing, and Shipping Partner

American Italian Cultural Society

1918 Donmaur Drive
Crest Hill, IL 60403

Phone: 815-725-7450

Fax: 815-725-9074

Email office:

officemanager@americanitalian.org

Email for newsletter:

Andrea.DiVecchio@americanitalian.org



For more info please visit us on the web:
www.americanitalian.org
or



CALLING ALL VOLUNTEERS

Our spaghetti dinner is held the 2nd Thursday of the month from September until May every year. We are looking for more student volunteers to work in the dining room. If you can help or know any high school student who would like to work a few hours, please contact: **Robin Margliano**
815-531-9116

Did you know you can access member information from our AICS website? You can see pics from the club, download a new membership application and see copies of our newsletters. There's a member portal where you can sign up with your email.

Member access code is AICS2024
Please contact:

officemanager@americanitalian.org
for more information.

Scan to visit our website

