



50 YEARS
CIOCIARO
 CLUB
 ESTD 1972



**CORRIERE
 CIOCIARO**

JULY / AUGUST 2024 LUGLIO / AGOSTO

A MESSAGE FROM OUR PRESIDENT/PRESIDENTE

Dear Members:

Summer has arrived, and I hope you are all enjoying the warmth and sunshine. It's a wonderful time to come together and celebrate our heritage and community spirit at our upcoming festivals and events. Our committees have been hard at work preparing a variety of activities that showcase the best of our culture.

A heartfelt THANK YOU to our volunteers, it's not just the time you give, but the heart and passion you bring to every task that makes such a meaningful impact. Every effort, no matter how big or small, contributes to our collective mission and vision. Your dedication inspires us all, and we are deeply thankful for your commitment and generosity.

I am pleased to report that our new programs and initiatives have received an excellent response. Our youth group is flourishing with monthly activities, fostering new friendships among our young members. Similarly, our senior's program has seen significant growth, providing a cherished opportunity for our elders to socialize and enjoy each other's company.

Behind the scenes, our operations and building committees, along with management, have been diligently working on operational improvements and several renovations to our Club. We take pride in maintaining our facilities and equipment to ensure they meet the high standards our members expect.

Come and enjoy our Members' bar with family and friends, featuring our wood oven pizza and a variety of menu items. We also have a Tuesday special: buy one, get the second one half

continued



Carissimi Soci,

L'estate è arrivata e spero che tutti vi divertite e gioite di tutto ciò che la calda stagione ha da offrirvi. Al nostro Club, e' un periodo meraviglioso per riunirci e celebrare la nostra eredità e lo spirito comunitario nelle nostre prossime festività ed eventi. I nostri comitati hanno lavorato duramente per preparare una serie di attività che mettono in mostra il meglio della nostra cultura.

Un sentito GRAZIE ai nostri volontari; non e' solo il tempo che si dona, ma il cuore e la passione che ci si mette in ogni compito che ha un impatto così significativo. Ogni sforzo, non importa quanto grande o piccolo, contribuisce alla nostra missione e visione collettiva. La vostra dedizione ispira tutti noi e ve ne siamo profondamente grati - per il vostro impegno e per la vostra generosità.

Sono lieta di annunciarvi che i nostri nuovi programmi e iniziative hanno avuto un'eccellente successo. Il nostro gruppo giovanile sta crescendo mensilmente con le loro attività, favorendo nuove amicizie tra i nostri giovani membri. Allo stesso modo, il nostro programma per anziani ha registrato una crescita significativa, offrendo a loro un'opportunità preziosa di poter socializzare e gioire della reciproca compagnia.

Dietro le quinte, i nostri comitati operativi e di costruzione, insieme al management, hanno lavorato diligentemente su miglioramenti operativi e diversi lavori di ristrutturazione del nostro club. Siamo orgogliosi di mantenere e migliorare le nostre strutture e attrezzature per garantire che soddisfino gli standard elevati ai quali i nostri membri e clienti sono

continued

GENERAL MEETINGS

The next General Assembly Meetings
 will take place on
Sept. 29 and Oct. 27
 at 9:30 am



RIUNIONI GENERALI

Le prossime Riunioni Generali
 avranno luogo il
29 settembre ed il 27 ottobre
 alle ore 9:30

price! Pizza is available every day, and we offer an open menu from Thursday through Sunday. Always delicious!

Looking back on the past year, we have made strides in enhancing member engagement and introducing exciting new programs. Our Club's foundation was built on the vision of uniting the Ciociaro community, and I am committed to realizing this vision as we continue to grow and thrive together.

As we move forward, I am confident in the strong leadership of our management team, the dedication of our board of directors, and the unwavering support of our staff and membership. Together, we will ensure that our Club remains a cornerstone of our community, offering unparalleled service and opportunities for all.

I wish you all a safe and joyful summer ahead, and I look forward to seeing you at the Club.

Sincerely,
Anna Vozza, President

abituati arricevere.

Venite a divertirvi al bar dei nostri membri con famiglia e amici, gustarvi la nostra pizza cotta nel forno a legna e una varietà di altre pietanze. Abbiamo anche uno speciale del martedì: comprate una pietanza e ricevete la seconda a metà prezzo! La pizza è disponibile tutti i giorni e offriamo un menu aperto dal giovedì alla domenica – sempre delizioso!

Guardando indietro all'anno trascorso, abbiamo fatto passi giganteschi nel migliorare il coinvolgimento dei membri e nell'introdurre nuovi entusiastici programmi. La fondazione del nostro Club è stata costruita sulla visione di unire la comunità ciociara e mi impegno personalmente a realizzare questa visione mentre continuiamo a crescere e prosperare insieme.

Per il futuro, ho fiducia nell'ampia capacità della nostra squadra di gestione del Club, nella dedizione del nostro consiglio di amministrazione e nel continuo sostegno affidabile del nostro personale e dei nostri membri. Insieme, faremo in modo che il nostro Club continui ad essere una pietra miliare nella nostra comunità, offrendo servizi e opportunità senza precedenti, per tutti.

Auguro a tutti voi un'estate sana, serena e gioiosa e non vedo l'ora di vedervi nella nostra famiglia ciociara; il nostro magnifico Club.

Cordiali saluti,
Anna Vozza, Presidente

UN BENVENUTO AI NOSTRI NUOVI SOCI

WELCOME NEW MEMBERS IN APRIL 2024



(L-R) Mem. Chair Anthony Ardovini
Franco Rotondi
Gianmarco Rotondi
Antonio Panecaldo
Natalia Ignagni
Simona Ignagni
Nathan Grossi
Gino Fratarcangeli
President Anna Vozza
Leo Moscone

NEW MEMBERS MAY 2024



(L-R) Marisa Lunghi, Noah Pullo, Matteo Zuech, Pres. Anna Vozza, Anna Marrocco, Julie Urbano, Rocco Urbano, Stella Viselli

NEW MEMBERS JUNE 2024



(L-R) V.P. Enzo Pappini, Maria Bonanni-Dupuis, Maria Sementilli-Letteri, Marisa Pomponio, Pres. Anna Vozza, Domenico Grande, Maria Kacso, Curtis Kacso, Alexander Skaff



IN MEMORIAM OF OUR DECEASED MEMBERS

MARCH
UMBERTO POMPONIO

APRIL
DORO VITELLA
ANTONIA DI MAMBRO
ANTONIO TIBERIA
ANNA MARIA VITELLA
FRANK LIBURDI

MAY
NICOLINA PAPASODARO
DIONISIO MUSCEDERE

Next Newsletter

The next newsletter will be going out the second week of SEPTEMBER. Anyone interested in putting information in the newsletter, please submit to Luigi Vozza by Sept. 1st.

Please note that if there is a discrepancy between our newsletter and our website, the updated website is correct.

Il Prossimo Corriere

Il prossimo Corriere Ciociaro uscirà la seconda settimana di SETTEMBRE. Spedite i vostri annunci a Luigi Vozza entro il primo settembre.



Newsletter

This newsletter is produced by the Ciociaro Club of Windsor for its 1900 members.

Editor: Lou Vozza

Contributing writers:

Erminio Di Domenico

Ciociaro Club Board of Directors

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The Windsor Star

Creative: Media Duo

Layout and Printing:

Ed's Digital Imaging Solutions

To receive a PDF copy to your email, contact reception@ciociaroclub.com

You can also read or download from our website, [www.ciociaroclub.com / Members](http://www.ciociaroclub.com/Members)

Please let the Club know when you change your address.

STATIONS OF THE CROSS



A heartfelt appreciation to everyone who attended the annual Stations of the Cross event on Good Friday. The sight of so many familiar faces coming together to commemorate this sacred occasion was truly inspiring. The Stations of the Cross reenactment, a cherished tradition, serves as a moving reminder of Jesus Christ's journey to Calvary. The event not only allows us to reflect upon his sacrifice but also deepens our understanding of the immense love and compassion he displayed for humanity. We extend thanks to the dedicated individuals who volunteered their time and effort to bring this reenactment to life!

52ND ANNUAL MEMBERS' BANQUET

The 52nd Annual Ciociaro Club Members' Banquet had another exceptional turnout of over 1,200 people attending to welcome the Town of Aquino Town of the Year for 2024. Mayor Fausto Tomassi along with Antonio Abbate were here representing the Town and to celebrate with us. The evening was filled with great entertainment, delicious food and celebration. Numerous members were also presented with pins recognizing their 25th and 50th consecutive years of membership. The Ciociaro Youth Folklore Group danced as an added entertainment for the guests. Congratulations to our three bursary winners as they continue their postsecondary education. We wish them the best on their future endeavours. Also, thanks to our community partners who continue to generously support the bursary program. A special thank you to our kitchen



staff for all the hard work in preparing an amazing meal for over 1,200 guests and to our serving staff for the excellent service. It was wonderful to see so many people attend especially the younger generation. One can clearly see that the Club continues to meet its purpose of gathering in friendship and preserving the culture for future generations to come.



52ND ANNUAL MEMBERS' BANQUET



**THANKS TO
EVERYONE THAT
HELPED
MAKE THAT DAY
A SUCCESS!**



SCHOLARSHIP WINNERS



25 YEAR PIN RECIPIENTS



50 YEAR PIN RECIPIENTS

ITALIAN HERITAGE MONTH "FESTA della REPUBBLICA"

I would like to thank everyone who attended the annual "Italian Heritage Month" celebrations which took place June 3rd. The day's events started off with a flag raising ceremony at Windsor City Hall. This year we were joined by the other Clubs and groups in our Italian community. We would like to make this an annual event and share our rich Italian Culture with all.

Viva L'Italia! "FESTA della REPUBBLICA" Vorrei ringraziare tutti coloro che hanno partecipato alla celebrazione annuale della Festa della Repubblica Italiana che si e' svolta il 3 giugno. Gli eventi della giornata sono iniziati con la cerimonia dell'alzabandiera al Municipio di Windsor. Vorremmo renderlo un evento annuale e condividere cosi', questo nostro gesto patriottico con tanti di voi. Viva L'Italia.



EASTER EGG HUNT

Many eager children were seen at the Ciociaro Club happily searching for Easter goodies! They filled their baskets and afterwards, along with their parents, enjoyed refreshments offered by the Club. There was also an appearance by the "Easter Bunny"!

Thank you to all who helped organize this event!



WHAT'S BEEN HAPPENING THIS SUMMER

Carousel of Nations



The Carousel of Nations Italian Village featured our very own singing group **Le Voce Ciociare** as part of their entertainment for the evening.

Senior Thursdays



Our Senior Group is growing. Anyone interested in joining the fun, please join us as we meet every Thursday from 12:30 till 3:00 PM. For further information please call Anna Iannetta (519) 253-2167

Cooking Classes



TRADITIONS continue...
We were honoured to have Chef Adelina Sisti who was the recipient of

the 2023 National Chef of the Year Award from the Culinary Federation of Canada and also a member of the Ciociaro Club teach the last cooking class.

Thank you Adelina for a fabulous evening!



*Support
Your
Club!*



Show your Ciociaro Club of Windsor Inc. SPIRIT! Ciociaro Club apparel NOW AVAILABLE for purchase! Wear it proud! Visit <https://www.wearitproud.ca/collections/ciociaro-club> to purchase today! Hats, T-shirts, Polos and more! Shop today!



MEN • WOMEN • YOUTH

ALL ARE WELCOME! FUN for the ENTIRE FAMILY !
Enjoy Amazing Ciociaro CLUB Food & Beverages, all day long!

Madonna Di CANNETO Festival



2024 IS THE 38TH ANNIVERSARY OF THE MADONNA DI CANNETO AT CIOCIARO CLUB

Sunday, August 18, 2024 at
10:30 am Holy Mass with Procession to
follow Cultural program begins 2:30 pm

CIOCIARO
C L U B

RELIGIOUS PROGRAM

Sunday, August 18:

10:00 am - Procession from the Chapel to Salon ABC for the Mass.

10:30 am - Holy Mass in Salon ABC. Procession around the property with the Madonna to follow Mass.

2:00 pm - 8:00 pm
Veneration of the Madonna, continuous Holy Rosary & meditation in Chapel.

8:30 pm - Holy Mass by Candlelight in front of the Chapel

10:00 pm - Fireworks after the candlelight Mass.

FESTIVAL PROGRAM

Sunday, August 18:

11:00am - Special BBQ and picnic menu available outside.

2:30 pm to Midnight

Cultural program in our outdoor pavilion including; folklore dancing, choir groups, sports events, inflatables & games for children & other recreational activities.

1:00 pm to 11:00 pm

Live Entertainment

PICNIC MENU

**Penne, BBQ Chicken, BBQ Ribs, Trippa,
BBQ Sausage, Burgers, and Pizza**



Where EVERYONE is Welcome

CIOCIARO
C L U B

3745 NORTH TALBOT RD. ciociaroclub.com

Golf Classic



SEVEN LAKES
CHAMPIONSHIP GOLF
3600 SEVEN LAKES DR.
WINDSOR

SUNDAY, SEPT 8TH 2024

4 PERSON SCRAMBLE
SHOT GUN START 8:30 AM

A Full Day Includes:

Golf, Cart, Lunch on Course & Dinner at the Ciociaro Club
Plus Complimentary Coffee, Timbits and Ciambelle.

\$165
PER GOLFER

\$65
DINNER TICKET ONLY

PROCEEDS SUPPORT OUR CIOCIARO CLUB YOUTH PROGRAMS
SPONSORSHIP OPPORTUNITIES AVAILABLE!

To Register: Call Anna Vozza at 519.919.3960
or email to reception@ciociaroclub.com

YOUTH GROUP CONTINUES



YOUTH GROUP

FRIENDSHIP

MEMORIES
EVENTS

CULTURE - TRADITION - ACTIVITIES AND FUN!

JOIN TODAY! AGES 13-18

Youth group participants will partake in many fun activities and other social events.
It is also a great way to reconnect with your heritage! If your interested in joining,

Email reception@ciociaroclub.com to register.



Come
Celebrate
With Us!



Where Excellence is Standard

519.737.6153 3745 NORTH TALBOT RD. CIOCIAROCLUB.COM

Pizza Tuesday!

After 5pm. Buy 1 Pizza
Get the Second Pizza Half Off!



CIOCIARO
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Where **EVERYONE**
is Welcome

CIOCIARO
CLUB

JOIN US AT
CIOCIARO CLUB FOR
SENIOR'S
AFTERNOON
THURSDAYS
12:30PM - 3:00PM
DISCOUNTED LUNCH
FOR ANYONE INTERESTED.
IF NOT, JUST COME AND ENJOY.
PLAY CARDS, BINGO, EAT AND
MAKE NEW FRIENDSHIPS



Come
Celebrate
With Us!

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Where Excellence is Standard

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PLANT DONATIONS



A heartfelt thank you to the Capogna family for donating all of the pots and flowers that you see around the Club. Thank you for helping beautify our Club even more.



PAESE DEL MESE - ATINA

ATINA, sita nella splendida Val di Comino, estremo e forse più imponente baluardo sannita a difesa delle vie di accesso al Sannio, viene ricordata per prima dal poeta latino Virgilio che la annovera tra le cinque città del Lazio alleate di Turno contro Enea, definendola "potens". Nel III sec. a.C. viene conquistata dai Romani, sotto la cui dominazione ebbe il rango di prefettura, poi di colonia, infine di municipio.

Subì in seguito invasioni e saccheggi ad opera dei barbari. Rasa al suolo dal tremendo terremoto del 1349, fu ricostruita per volere della famiglia Cantelmo. Oggi è una cittadina tranquilla, dove la modernità non ha sopraffatto un luminoso passato. Tra i suoi "gioielli" architettonici, le antichissime mura poligonali del IV/V sec. a.C., il Palazzo Ducale e la settecentesca cattedrale di Santa Maria Assunta.

Vivacissima in estate, Atina ospita manifestazioni internazionali, come il festival Atina Jazz e il Festival del Folklore.

L'agronomo locale Pasquale Visocchi, lo scorso secolo, ha introdotto in questa zona il vitigno del Cabernet, inaugurando così una pregiata e ricercata produzione vinicola. L'azienda di Giovanni Palombo ha contribuito ad ottenere il marchio di qualità Atina DOC nel 1999.

Abitanti, circa 4480; Altitudine, 490 m. s.l.m.; Piatti tipici, tagliolini e fagioli e altri piatti tipici di Ciociaria

Welcome to Atina (Frosinone) in Ciociaria in the splendid Val di Comino. Atina, the extreme and perhaps most imposing Samnite bastion in defense of the access routes to the Sannio, was first remembered by the Latin poet Virgil who included it among the five cities of Lazio allied with Turnus against Aeneas, defining it as "potens". In the 3rd century BC it was conquered by the Romans, under whose domination it had the rank of prefecture, then of colony, and finally of municipality.



It later suffered invasions and looting by the barbarians. Razed to the ground by the terrible earthquake of 1349, it was rebuilt at the behest of the Cantelmo family. Today it is a quiet town, where modernity has not overwhelmed a bright past. Among its architectural "jewels", is the ancient polygonal walls of the 4th/5th centuries, BC, the Ducal Palace and the eighteenth-century cathedral of Santa Maria Assunta .

Very lively in the Summer, Atina hosts international events, such as the Atina Jazz festival and the Folklore Festival.

The local agronomist Pasquale Visocchi introduced the Cabernet vine to this area last century, thus inaugurating a valuable and refined wine production. Giovanni Palombo's company contributed to obtaining the Atina DOC quality mark in 1999. Population, about 4480; Altitude, 490 m. asl; Special dishes, tagliolini e fagioli, and other typical dishes of Ciociaria.

Edited by Erminio Di Domenico

BICYCLE RACE SERIES 2024

Ciociaro Bicycle Race Series, 2024 edition, has reached the halfway mark with five of ten races completed.

Three divisions compete bi-weekly with the A race being the premier event this year. Our defending champ is as strong as ever and clearly leading the series. A resurgent American presence has made the race much more competitive this year resulting in some exciting finishes.

In our final five races we have an exciting double race format and then a staggered start race with July 18th being used to raise money for local charity Transition to Betterness. The back to back Aug 1st and 6th races will be used as fitness prep for the Tour di via Italia held on Erie St on Aug 10th. The season will then wrap up on Aug 16th followed by an awards banquet in the pavilion.

Racing kicks off at 5:45 and concludes by 9pm. Come on out and enjoy the friendly and competitive atmosphere.

CIAMBELLE VOLUNTEERS



Figli illustri

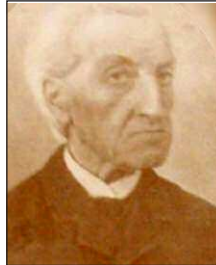
“Un popolo, di poeti, di artisti, di eroi, di santi, di pensatori, di scienziati, di trasmigratori,”

“A people of poets, artists, heroes, saints, thinkers, scientists, and emigrants ...”

CIOCIARIA: A HERITAGE YOU CAN BE PROUD OF!

Pasquale Visocchi

Agronomo italiano, nato ad Atina il 17 maggio 1817 (decesso ad Atina il 26 marzo 1908), da una famiglia della borghesia imprenditoriale dell'Italia meridionale. Pasquale Visocchi, fu iniziato agli studi classici dallo zio, Francescantonio Visocchi, vescovo di Gallipoli. Proseguì gli studi presso il Collegio Tulliano di Arpino, e poi, a Napoli, presso la scuola di Basilio Puoti con il fratello Giacinto e presso l'Università di Napoli dove seguì le lezioni di botanica e di agricoltura.



Visocchi fu sindaco di Atina dal 1847 al 1850, mentre dal 1861 al 1871 rappresentò il suo mandamento, in qualità di consigliere provinciale, nel relativo consesso politico-amministrativo di Terra di Lavoro, con sede a Caserta. Fu, inoltre, vice-presidente della Società degli Agricoltori italiani e corrispondente del Journal d'Agriculture pratique. Negli anni successivi al rientro in Atina, Visocchi si dedicò alla creazione di uno stabilimento industriale per la produzione della carta. La cartiera Visocchi di Atina occupava intorno al 1870 circa 120 operai. Tale stabilimento, rimase di fatto, operativo fino agli anni 1970. In futuro, Pasquale si dedicò a studiare le condizioni dei terreni in relazione alla possibilità d'impiantarvi vitigni francesi. Dal 1860, in particolare, importò dalla Francia sia uve rosse, quali i cabernet franc, sauvignon, merlot, sirah e gamay, sia uve bianche, tra le quali il pinot bianco, il semillon e il Roussane. L'esperienza di Visocchi furono riprese dalla Scuola di enologia di Conegliano Veneto. Al termine di questo tragitto, nel 1891 Visocchi pubblicò un "trattatello elementare" dal titolo "I principii e le regole della concimazione de' campi" in cui descriveva le regole basilari della concimazione, osservando gli elementi più propizi alla fertilità dei terreni.

Visocchi was born in Atina on 17 May 1817 (died in Atina on 26 March 1908), from a family of the entrepreneurial bourgeoisie of southern Italy, he was initiated into classical studies by his uncle, Francescantonio Visocchi, bishop of Gallipoli. He continued his studies at the Tulliano College of Arpino, and then, in Naples, at the Basilio Puoti school with his brother Giacinto and at the University of Naples where he followed lessons in botany and agriculture. He thus began his entrepreneurial career in the industrial field, creating and managing a paper mill, and in the agricultural field, in particular, in viticulture.

Visocchi was mayor of Atina from 1847 to 1850, while from 1861 to 1871 he represented his district, as provincial councilor, in the relevant political-administrative assembly of Terra di Lavoro, based in Caserta. He was also vice-president of the Society of Italian Farmers and correspondent of the Journal d'Agriculture pratique. In the years following his return to Atina, Visocchi dedicated himself to the creation of an industrial plant for the production of paper. He built the paper mill of the same name, in 1841. Around 1870, the Visocchi paper mill in Atina employed about 120 workers. This factory, remained operational until the 1970s. He later involved himself in the studies and improvement of agriculture. In particular, according to Visocchi, the nitrogen necessary for vegetation, as it was not artificial, was absorbed by the atmosphere from a type of green manured legumes. At the same time as in the experimental fields, he had begun to study the conditions of the land in relation to the possibility of planting French vines. From 1860, in particular, he imported from France both red grapes, such as cabernet franc, sauvignon, merlot, sirah and gamay, and white grapes, including pinot blanc, semillon and Roussane. Visocchi's experience was taken up by the School of Oenology of Conegliano Veneto. At the end of this journey, in 1891 Visocchi published an "elementary treatise" entitled "The principles and rules of fertilizing fields", in which he described the basic rules of fertilization, observing the elements most conducive to soil fertility.

Edited by Erminio Di Domenico

CHEF'S CORNER:

CHEF ADE'S TRADITIONAL ITALIAN CIAMBELLONE



YOU DON'T HAVE TO BE AN EXPERT CHEF TO COOK THIS SIMPLE CAKE AND IT'S AMAZING TO PREPARE IT WITH THE KIDS. IT'S SO EASY THEY CAN MAKE IT ON THEIR OWN. MEMORIES OF THE OLDEN DAYS, THE PERFECT COMFORT FOOD. MY MOM USED TO BAKE THIS CAKE AND MANY VARIATIONS OF IT, A PRESERVATIVE FREE SNACK IN THE AFTERNOON. YOU CAN ALSO ADD YOUR PERSONAL TWIST BY ADDING FENNEL, RAISINS, CHOCOLATE CHIPS, NUTS, MATCHA GREEN TEA, OR APPLES. MY KIDS LOVE IT WITH CHOCOLATE CHIPS AND PECAN OR WITH A MIX OF GROUNDED SPICES SUCH AS GINGER, CINNAMON, CARDAMOM, CLOVES ...IT WILL ALWAYS BE PERFECT.

INGREDIENTS:

3 large eggs
300 gr all purpose flour (2 and 1/2 cups)
200 gr sugar (1 and 1/2 cups)
125 mL of vegetable oil (1/2 cup)
250 mL of liquid (milk, or orange juice or coffee) (1 cup)
15 gr baking powder, that's approx. 2 1/2 teaspoons OR Lievito Vanigliato (16g pouch)
Orange or lemon zest, grated
Nonstick food spray and flour to grease the pan

DIRECTIONS

1. Preheat the oven at 180/200°C (350/390°F).
2. Grease your bundt cake/baking pan with nonstick spray and then add some flour and move the pan to even distribute the flour on the surface.
3. Put all the ingredients in a bowl and mix it with a hand blender on low for 30 seconds while scraping down the bowl.
4. Mix an additional 2 minutes. Do not overmix.
5. Add the batter to your pre-prepared pan and cook for 40 minutes. You can check if it's ready by piercing the cake with a toothpick. If it comes out dry and clean, the cake is ready.
6. Let cool on baking rack and sprinkle with Confectioners/ Icing Sugar

IMPORTANT! Do not open the oven in the first 25 minutes or the cake will collapse.

Buon Appetito!

FRIDAY NIGHT SPECIALS

JULY 26	RABBIT CACCIATORE with Pasta & Vegetable
AUGUST 2	ROASTED QUAILS with Potato & Vegetable
AUGUST 9	PORK SCALOPPINE with Potato & Vegetable
AUGUST 16	CHICKEN PARMIGIANA with Pasta & Vegetable
AUGUST 23	OSSO BUCO with Risotto & Vegetable
AUGUST 30	BEEF MEDALLIONS with Lasagna & Vegetable
SEPT. 6	VEAL PARMIGIANA with Pasta & Vegetable
SEPT. 13	BUCCOLA IN UMIDO with Polenta & Vegetable

“ Let us do the cooking for you! ”

FOR OTHER WEEKLY SPECIALS, REFER TO OUR WEBSITE OR FACEBOOK

www.ciociaroclub.com

<https://www.facebook.com/ciociaroclub>



SUPPORT YOUR CLUB

MEMBERS' BAR HOURS

Monday	11:00 am - 11:00 pm
Tuesday	11:00 am - 11:00 pm
Wednesday	11:00 am - 11:00 pm
Thursday	11:00 am - 11:00 pm
Friday	11:00 am - 12:00 am
Saturday	11:00 am - 12:00 am
Sunday	11:00 am - 10:00 pm

Kitchen Open 1 Hour before close

DANCING ON FRIDAY EVENINGS

CURBSIDE TAKEOUT

Mon-Sunday 11:30 am - 6:00pm

www.ciociaroclub.com

Sunday Specials

Main Bar. 12pm-8pm

<h3>Chicken or Veal Parm</h3> <p>Seasoned lightly breaded chicken or veal cutlet with pomodoro sauce, mozzarella and parmigiano cheese. Finished in our wood fired pizza oven. Served with kettle chips or salad.</p> <p>\$16</p>	<h3>Rocket Sandwich</h3> <p>Prosciutto, salami, mozzarella and bocconcini cheese, topped with fig jam, pears, balsamic glaze and arugula on a baguette. Finished in our wood fired oven. Served with kettle chips or salad.</p> <p>\$17</p>	<h3>The Calzone</h3> <p>Our fresh pizza dough stuffed with pepperoni or pepperoni and mushrooms, then baked in our wood fired oven. Served with salad and side of marinara sauce.</p> <p>\$18</p>
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No substitutions. Additional toppings, Add \$1.00. Pricing subject to 13% hst.

Where **EVERYONE** is Welcome

CIOCIARO CLUB

3745 NORTH TALBOT RD. ciociaroclub.com