



WELCOME TO OUR
Newsletter
we're so glad you're here!

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Dear Members and Friends,

As we welcome the beautiful month of May, your Italian American Club of Central Florida Officers extend our warmest greetings to each of you. Springtime here in Florida brings longer days, bright sunshine, and a renewed sense of energy—perfect for gathering, celebrating, and continuing the traditions we hold dear.

We are especially pleased to welcome our newest members to the club. We are so happy you've joined us and look forward to getting to know you and sharing many wonderful experiences together.

Please know that your officers are working diligently behind the scenes to move our club forward, strengthen our community, and promote all that makes our organization so special. We are excited about what lies ahead and are committed to making this a vibrant and engaging place for everyone.

Thank you for your continued support, enthusiasm, and pride in our Italian heritage. Wishing you all a joyful and refreshing May!

Warm regards,
Your Italian American Club Officers

Events

MEMBER MEETING

Thank you to everyone who attended our April Member Meeting. It was wonderful to see those who joined us and to spend time together as a community. Your presence and participation are what make our club so special.

As we look ahead, please note there will be no Member Meeting in July, as many of our members travel during the summer months. We will be sure to share details for our next meeting date soon, and we look forward to gathering again in the near future.

Thank you again for your continued support—we appreciate each and every one of you.



Guest Speaker Bri Roofe from the Lupus Foundation



Guest Speaker Pasquale Valerio Musical Conductor

Events

Thank you to all the members who attended our May Member Picnic in Kissimmee. We all had a wonderful time. Great Food, Great Music and Great Friends.



Upcoming Events

May 16th at 7:00 PM The Villages, FL

Please go to www.thesharon.com to purchase tickets

harmonic
Orchestra
PRESENTS

MAY 16th, 2026 AT 7:00 PM

OPERA GALA MAGIC MOMENTS OF OPERA SCENES

AT THE SHARON L. MORSE



MARTINA SANNINO,
SOPRANO



DAVIDE BATTINIELLO,
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Upcoming Events

ITALIAN Festival

Arts & Crafts

Live Music

Taste of Italy

Food Vendors

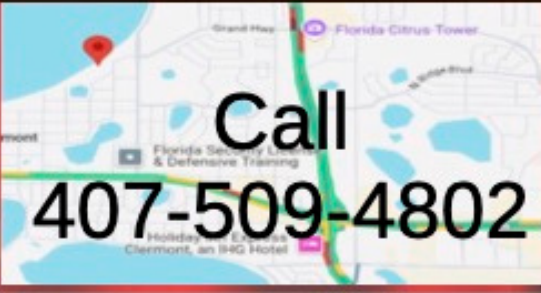
DATE- **Saturday, October 10**
Clermont Waterfront Park
100 3rd St Clermont FL 34711
11am – 4pm

Family Fun

To Benefit - Camp Boggy Creek & New beginnings

 italianamericanclubofcfl@gmail.com

[HTTPS://ItalianAmericanClubofCFL.com](https://ItalianAmericanClubofCFL.com)



Call
407-509-4802

Upcoming Events

LAKELAND FESTIVAL IS COMING!

Save the Date for our very first Lakeland Festival!!

November 7, 2026 5:00 PM – 10:00 PM



 Locorotondo: Italy's Hidden Pearl Where Time Stands Still

In the heart of southern Italy, where olive trees ripple like silver-green waves and time seems to soften under the golden sun, there is a place many travelers have yet to discover, Locorotondo. Known as “la Perla del Mondo”—the Pearl of the World. It is a village that doesn't try to impress you. It simply exists, beautifully and quietly, until you realize you've fallen in love with it.

The journey begins in Puglia, a region often described as the “heel” of Italy's boot. But Locorotondo is more than just a dot on the map, it's a feeling. As you approach, the town rises gently from the countryside, its whitewashed homes glowing against a backdrop of vineyards and ancient stone walls. From afar, it almost looks like a mirage.

Walking into Locorotondo feels like stepping into a dream painted in white and green. Narrow, winding streets, polished smooth by centuries of footsteps, lead you through clusters of homes adorned with vibrant geraniums and ivy spilling from wrought-iron balconies. Each corner feels curated, yet entirely authentic. This is no staged beauty; it is simply how life has always been here.

Unlike busier destinations such as Rome or Florence, Locorotondo invites you to slow down. There are no rushed itineraries here. Mornings begin with the aroma of fresh espresso drifting from small cafés, where locals greet each other not out of obligation, but tradition. Time is measured not by clocks, but by conversation, sunlight, and the distant toll of church bells.

Just beyond the town's curved edges, the countryside reveals another treasure: the iconic Trulli—cone-roofed stone houses unique to this region. Nearby, in Alberobello, they stand in whimsical clusters like something out of a fairytale. But in Locorotondo, they feel more personal, scattered among vineyards where some of Puglia's most delightful wines are produced.

And the food...simple, honest, unforgettable. A plate of orecchiette pasta, handmade and served with fresh tomatoes and local olive oil, tells the story of generations. Pair it with a crisp white wine from the surrounding countryside, and you begin to understand why people don't just visit this place, they return to it.

As the sun begins to set, Locorotondo transforms. The white buildings blush with shades of gold and rose, and the terraces overlooking the Valle d'Itria glow in soft light. It's in these quiet moments, watching the sky change colors, hearing laughter echo through narrow streets, that the name la Perla del Mondo begins to make sense.

Locorotondo isn't just a destination. It's a reminder. That beauty doesn't need to shout. That the world still holds places untouched by hurry. And that sometimes, the most extraordinary experiences are found in the smallest towns. Towns that wait patiently to be discovered.

For those searching for the true soul of Italy, beyond the crowds and clichés, Locorotondo is not just worth the visit.

It's unforgettable.



Looking for a new Recipe?

Bombette Pugliesi (Stuffed Pork Rolls)

These small, flavorful rolls are simple but unforgettable—crispy on the outside, juicy and cheesy on the inside.

Ingredients:

- 1 lb thinly sliced pork (such as pork shoulder or capocollo)
- 4 oz caciocavallo cheese (or provolone), cut into small strips
- 2 cloves garlic, minced
- Fresh parsley, chopped
- Salt & black pepper
- Olive oil
-

Instructions:

1. Lay out the thin slices of pork and lightly pound them if needed.
2. Place a piece of cheese, a pinch of garlic, and parsley in the center of each slice.
3. Roll tightly into small bundles and secure with toothpicks if needed.
4. Season with salt and pepper, then lightly brush with olive oil.
5. Grill over medium-high heat (or cook in a hot skillet) until golden and cooked through—about 8–10 minutes, turning occasionally.
6. Why it's special:

In towns like Locorotondo, bombette are more than just food—they're a social experience. Locals gather in the evening at small butcher shops known as fornelli pronti, where the meat you select is grilled fresh right in front of you. The aroma alone is enough to draw you in from down the street. Paired with a glass of crisp local white wine, like Locorotondo DOC, you get a true taste of Puglia's culinary soul.



NEW IAC ITEMS AVAILABLE TO PURCHASE



Wine Glasses
\$11 Each or 6 for \$55



Coffee Mugs
\$10 Each or 3 for \$25



Espresso Cups
\$9.50 Each or 6 for \$50



Key Chains
\$5 Each

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If you would like to sponsor a Business Ad please contact IAC for details

Calendar of Events

Please see individual events in newsletter for times and locations

MAY 16TH OPERA GALA

JULY MEMBER MEETING HAS BEEN CANCELLED!

**SEPTEMBER ANNIVERSARY MEMBER MEETING DETAILS
COMING SOON**

OCTOBER 10TH CLERMONT ITALIAN FESTIVAL

NOVEMBER 7TH LAKELAND ITALIAN FESTIVAL





WELCOME NEW MEMBERS

This club is truly “*your*” club, and we wholeheartedly encourage your active participation and generous sponsorships. We are always eager to hear your ideas for future events, as your input is invaluable in shaping our community. Exciting committees will be formed in the coming weeks, and we are actively seeking enthusiastic volunteers to join us in making our vision a reality. Whether you have a specific skill to share or simply a desire to contribute, we welcome your involvement in strengthening the Italian American Club of Central Florida.

We Need You!

JOIN OUR EVENT COMMITTEE

We are looking for passionate members to join our Event Committee and help bring the spirit of Italy to life within our club. Whether you have a knack for planning small or large scale events, a talent for sourcing the best authentic catering, or simply a desire to help decorate and organize our socials, we would love to have your input. By joining the committee, you'll play a vital role in preserving our heritage through memorable gatherings, from traditional feasts to contemporary celebrations. If you're ready to share your ideas and a little bit of your time to help our community thrive, please reach out to us at our next meeting or reply to this message.

(407-509-4802) or email us at: italianamericanclubofcfl@gmail.com