



ISSUE 566

APRIL 2021

HE IS RISEN

Happy Easter





NEWS & EVENTS

- 1** HE IS RISEN. HAPPY EASTER
- 4** PRESIDENT'S MESSAGE
A special message from Frank Zeoli
President of the Italian American Community Center
- 5** EASTER BRUNCH
- 6** ITALIAN NIGHTS - EVERY MONDAY IN MAY
- 7** NO APRIL FOOLS - THE ISLAND NATION
THAT IS NOT AN ISLAND
- 12** WOMEN'S LEAGUE
- 12** CHAIR YOGA - NEW 8 WEEK SESSION
- 13** CARING & SHARING
- 13** MEMBERSHIP RENEWAL
- 15** MANGIA BENE, VIVA BENE



SOCIAL CALENDAR

April



- 4/04 ~ **Easter Sunday Special Buffet 11 am-2 pm**
- 4/05 ~ **Chair Yoga 6:00 pm**
- 4/07 ~ **Member Exclusive: Weekly Co-Ed Poker Game Noon ***
- 4/07 ~ **Member Exclusive: Weekly Men's Poker Game 5:00 pm ***
- 4/12 ~ **Chair Yoga 6:00 pm**
- 4/19 ~ **Chair Yoga 6:00 pm**
- 4/21 ~ **Board Meeting 6:30 pm**
- 4/26 ~ **Chair Yoga 6:00 pm**

* Co-Ed and Men's Poker are held every Wednesday

Upcoming Events*

- 5/22 ~ **Member Exclusive: Pool Pre-Opening Party & BBQ**
- 5/28 ~ **Friday Nights At The Pavilion (Opening Night)**
- 6/13 ~ **St. Anthony's Mass/Lunch**

* All of these events are being planned and scheduled provided COVID 19 restrictions are lifted.



PRESIDENT'S MESSAGE



Happy Spring! I feel as if things are looking up and the world is starting to reopen again. I want to take this opportunity to update you on where we are as a club and what the future holds for us. First, Regina's by 2Shea is preparing to reopen. The Grand Buffet and Sunday Brunch are scheduled to come back once the Covid restrictions are done. In the meantime, the Shea's have created a new dining option; they will be offering a themed sit-down menu on Monday nights. For more information, see the ad in this month's Siamo Qui. They are also hosting an Easter Sunday Brunch. To make reservations, call 518-456-4222.

As we prepare to reopen the building and breath life into the IACC once again, many of our committees are meeting to plan events for the spring and summer. I am happy to announce our **Friday Nights in the Pavilion** will return on May 28th and our pool will open for the season on the same day. We are also making plans for our annual **St. Anthony's Mass and Luncheon** on Sunday, June 13th. Stay tuned for more information on these great events.

It has been a long road dealing with the pandemic. However, as I predicted, we will emerge stronger, healthier and ready to celebrate our Italian heritage.

See you soon.

FRANK ZEOLI
ITALIAN AMERICAN COMMUNITY CENTER - PRESIDENT



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HOURS: M-F 9:30AM TO 2:30PM

THERESA LAJOY- OFFICE MANAGER

PHONE # (518) 456-4222

EMAIL: IACCOFFICE@ITALIANAMERICAN.COM





EASTER BRUNCH

ITALIAN AMERICAN COMMUNITY CENTER | SUNDAY, APRIL 4TH

RESERVATION TIMES: 11:00AM TO 2:00PM

BEVERAGES

Assorted Juices
Freshly Brewed Coffee, Decaf, & Tea

STARTERS

Fresh Fruit Selection
International Cheeses
Smoked Salmon Display
Chickpea, Pancetta & Red Cabbage Salad
Southwest Tortellini Salad

STATIONS

Create Your Own Salad
Carved Ham & Turkey
Pasta

SWEETS

Fresh Baked Cookies
Brownies
Cakes & Pies

BUFFET

Coffee Cakes, Danishes,
& Blueberry Muffins
Assorted Bagels With
Spreads
Ham & Roasted Pepper Frittata With
Vermont Sharp Cheese
Scrambled Eggs
Apple Smoked Bacon
Breakfast Sausage
Hash Brown Potatoes
Pancakes With Chocolate Chips & Vanilla
Bourbon Sauce or Maple Syrup
Balsamic Glazed Caprese Chicken
Herb Seared Salmon With Creamy Garlic
Dijon Sauce
White & Wild Vegetable Pilaf
Sugar Snap Pea & Asparagus Medley

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Membership Card)**



RESERVATIONS



Required by Wednesday, March 31st
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Email: Julia@2sheacatering.com
Pricing Adults \$37.95 ++ per Person
Children 11 to 3: \$18 ++
Children Under 3 Are Free

ITALIAN NIGHTS

**EVERY MONDAY IN MAY
IN HOUSE OR TAKE OUT!**

*All Meals Are Served With a Salad, Dinner Roll, & Dessert
(Soft Drinks Are Sold Separately)*

PARM NIGHT

Monday, May 3rd

Choice of Chicken Parmesan or Eggplant Parmesan
Served With Penne Pasta

LASAGNA NIGHT

Monday, May 10th

Choice of Traditional Lasagna or Vegetable Lasagna
Served With Rigatoni

PARM NIGHT

Monday, May 17th

Choice of Chicken Parmesan or Eggplant Parmesan
Served With Penne Pasta

ALL YOU CAN EAT PASTA

Monday, May 24th

Choice of Penne, Rigatoni, Linguini or Angel Hair
Choice of Sauce: Marinara, Vodka, or Alfredo
Side of 4 Meatballs Per Person

PARM NIGHT

Monday, May 31st

Choice of Chicken Parmesan or Eggplant Parmesan
Served With Penne Pasta

Reservations:

Reservations Are Welcomed

Every Monday in May From 5:00pm to 7:00pm

In House Price: \$13 Members / \$18 Non Members

Take Out: Price: \$14 Members / \$19 Non Members

Call: (518) 456-4222 Ex. 1

Or

Email: Julia@2sheacatering.com



***No member discount without membership card!
Absolutely no exceptions!***

***Grand Buffet and Brunch will return once all
COVID restrictions are lifted.***

No April Fools

The Island Nation That is Not an Island



By JIM SANO

One may dream of doing it but one man really built his own island nation. His island, his rules, his lifestyle. In 1967, a 42-year-old Bologna born engineer, Giorgio Rosa, did precisely that. He decided to create his own island nation as a symbol of freedom separate from his native Italy. Consuming ten years of hard work and sacrifice, he built not a real island but an artificial platform in the Adriatic Sea. Giorgio set out to create a micro-nation, designing and financing the construction of the 4000 sq. ft. platform just outside of Italian territorial waters at 7.5 miles from the coast of Rimini in the Adriatic Sea.

The structure was one floor and rested on 25 columns of reinforced concrete. It was a constant and continuous fight against Italian bureaucracy because his dream was built by bypassing or ignoring the necessary permits and regulations. This was a genuine libertarian project. Fed up with the inner workings of Italian politics, he planned and built his Rose Island as an independent nation.

The premise for the island's sovereign independence was based on its distance of 7.5 miles off the coast of Rimini (Emilia Romagna) and its location in international waters. The project attracted international media attention. With a global backdrop of the Vietnam War, civil rights protests and the Prague Spring, Giorgio saw his 1960s project as a natural progression of the times to escape and to create his own nation. While his endeavor to create his own personal island was quite a controversial topic back in the '60s, many today have no idea it ever existed.





Flag



The project was real and well-engineered. Rosa designed a 400-square-meter platform suspended above the Adriatic Sea with slender support columns not unlike a stilt house, just bigger. The engineer spent a full ten years to realize his project. Along with four friends and a small team of workers, work began on the platform's construction in 1958. The island was completed in 1967. Giorgio's construction started with empty pillars. He then inserted steel tubes in the pillars and pushed them into the seafloor, filling them with cement to avoid corrosion. He later patented this modular pier system that used these hollow pipes like stilts that were injected with concrete. Strong, stable, and ingenious, these piers not only held his island nation but soon became widely used as a more frugal and better way to build sea platforms.

Italy was not immune to the controversies, problems, and frictions of the 1960s. In 1962, the Italian authorities ordered Giorgio "to remove all obstacles to navigation." Undeterred, Rosa contacted the Port Authorities of Rimini, Ravenna, and Pesaro, purchased space on the wharf, obtained diesel fuel supplies and permission to build part of the structure on land and towed it to the final site while continuously publishing a notice to mariners warning of the presence of the rising structure. While he managed to restart construction in 1964, the Rimini Harbor Master's Office once again ordered construction to cease at the staging site. Rosa refused stating that he leased the space from ENI-Italy's Energy Company. The construction of the island continued. Slowly a reinforced concrete platform of 400 square meters and walls were put in place. In addition, a landing point called Porto Verde was created, equipped with a dock and access stairs. While the initial plan was to create five floors, only one was completed.

With the drilling and completion of a 280 meters deep freshwater well, the island was opened to the public on August 20, 1967. It immediately became a tourist attraction for thousands of people. On May 1, 1968, Rose Island declared itself an independent state with Giorgio Rosa as its head. He called his island **The Republic of Rose Island**, not from his surname but because he intended to build "a flower garden" in the middle of the sea. The newborn "nation" adopted Esperanto (One who hopes), a constructed international language created by a Polish ophthalmologist in 1887 as its official language. Therefore, in official Esperanto, it was called **Respubliko de la Insulo de la Rozoj**.

The Island Nation That is Not an Island



Rose Island had its own government. Giorgio was the president and the other island dwellers filled the official positions of finance minister, minister of internal affairs, and minister for foreign affairs. Its official periodical was entitled *Osservatore Dominicano*, published in collaboration with Bologna's Dominican fathers. The island was flooded with mail from eager applicants willing to gain citizenship from the paradisiacal micronation. To most, the island looked just like a platform on stilts; but Rose Island had a restaurant, nightclub, bar, souvenir shop and post office but no antennas for "pirate radio." The island had three functioning toilets. Rosa's original intention was to add five floors, one extra floor each season. The structure was extraordinarily strong, but Rose Island was never formally recognized as a sovereign state by any country of the world.



The Republic of Rose Island became a haven for party-loving students in the late 60s who traveled by boat from across Europe. The island was a symbol of freedom and attracted like-minded people looking to escape traditional society's confines. Visitors flocked to the island in 1968 and found a small pocket of paradise. While the world was experiencing chaos and unrest, Rose Island offered tourists a bit of temporary reprieve. Newspapers in 1967 made mention of hidden financiers at the cost of 100 million lire at the time that were behind Rose Island, but nobody ever came forward.

Authorities and politicians, horrified by the structure, clamored that it was being used for drinking and gambling and all forms of debauchery. The Italian authorities believed he had a money-making, tax-free tourist goldmine. That did not make them happy. It seemed to draw concern from people no matter their political affiliation. Parliamentary questions came from the right and the left, and soon all were united against the offenders. The Secret Service was sure that the platform was a base for Russian submarines; others saw Rose Island as a concealed Albanian outpost. It scared the central State, who was worried about creating some uncontrollable tax-free zone; it scared non-Communists, who thought the island could become some Communist outpost. It was in one of the Cold-War's most fragile interfaces, the Adriatic Sea, where the US and USSR would often jockey for position.

Rosa's refusal to give in to the Italian government's demands that it be dismantled was fueled by his belief that his sovereign state's creation broke no laws. Rosa always asserted that he was following the law in the 60s which said if you were more than six miles from the coast, it is nobody's land. Whether or not this was the real reason behind Rosa's micronation, the Italian government's response was swift.





After 55 days, on June 26, 1968, the island was occupied by the Italian police, army, treasury officials and subject to a naval blockade. Protests about the military occupation fell on deaf ears. The platform's Council of Government is said to have sent a telegram, presumably to the Italian government, to protest the violation of its sovereignty and the injury inflicted on local tourism by the military occupation, but this was ignored. That fall, legal proceedings were initiated in Strasbourg, where both parties went before the European Court, which regulates disputes between states. The court found that all claims of sovereignty, independence, and international rights acquired by the platform owners were unfounded and almost ridiculous. The court simply stated that all Italian citizens, even outside Italy, must submit to Italy's laws. The islet was accused of obstruction of navigation and ordered to be removed.

Facing the impossible task of disassembling the island, the Italian government determined the need to bomb it into oblivion. The island did not collapse with the first round of explosives (120 kilos of explosives to each pole) on February 23, 1969. The Italian Navy tried again two days after the first attempt but with more powerful explosives and managed to deform the platform's structure. An act of God, a storm, delivered the final blow destroying the platform on February 26, 1969. Today it lies on the seabed of the



Adriatic. Since World War II, Italy has never attacked any country, except this island, this dream nation.

The demise of Rose Island had numerous outcomes. The first result was a major international law expanding the physical boundaries of a government's legal ability to exercise authority from 6 to 12 nautical miles. The second result was Giorgio Rosa who, defiant to the end, declared two moral victories: given the island's bombing, Italy admitted it was another state. Giorgio was also satisfied by the experience because he demonstrated the importance of individual freedom even though he was forced to pay all demolition costs.



After Italian authorities destroyed Rose Island, Rosa continued to be an engineer and university lecturer. Dying in 2017 at the age of 92, Rosa was so devastated by the island's destruction that he never spoke of it again. He did, however, agree to tell his story through film. The movie, *Rose Island*, shares his tale and can currently be viewed on Netflix.

Some may philosophically argue that today rules and regulations have become more important in our lives, often at the cost of personal freedom. Giorgio Rosa, a man who struck out alone, was determined to escape the system and decide on his path through his own sovereign state. Rose Island may be gone, but Giorgio and his merry band of rebellious malcontents partied, played, and lived free and happy-albeit for a short time.

NEWLY RENOVATED
❖ PAVILION ❖



IACC Foundation

Book The Pavilion For Birthdays, Family reunions, Corporate events!

\$150 - MEMBERS

\$300 - NON- MEMBERS

CALL THE MEMBERSHIP OFFICE AT 518-456-4222



**PLENTY OF WEEKDAYS AND WEEKENDS
STILL AVAILABLE**

WOMEN'S LEAGUE

Dearest Ladies,

Spring is in the air!! It appears that the weather is finally getting nicer out. I'm sure we would all agree that we've had enough of the cold and snow, I know I have. I am ready for the green grass and flowers to bloom.

The club will be opening for Easter Brunch and we are hopeful that we will be able to resume our Women's League meetings soon after, possibly in May. If anyone has suggestions for speakers and/or topics, please feel free to contact one of the officers.

I wish you all a safe and happy holiday. Bouna Pasqua!!

Stay well and stay safe,

Georgeann Greene
PRESIDENT



This course is great for people wanting to reclaim healthy movement, build strength and joint mobility, and regain your best body regardless of your age and fitness level!



Chair Yoga is a gentle form of yoga that is practiced sitting in a chair or standing using the chair for support. Remember to wear loose comfortable clothing!

CHAIR YOGA IS BEGINNING A NEW 8 WEEK SESSION

This class is enjoyed by so many and is returning for an 8-week spring session on **Monday nights at 6:00 pm beginning April 5th through May 24th, 2021**. The class will be held upstairs in the Caruso Room. Classes are open to men and women. Please call the membership office at 456-IACC (4222) to sign up.

We will maintain social distance and masks will be required.

The price for 8 weeks is \$50.00

CARING & SHARING

April Birthdays

- Edward Cahill
- Kimberly Campbell
- John Catalfamo
- Tom Collura
- Gloria Consiglio
- Ennio Corsi
- Colleen Cox Murphy
- Giovanna DeFilippo
- Meghan DeNitto
- Cristene Derbogossian
- Rosemary DeRusso
- Joseph Evers III
- Barry Feinman
- Patricia Fluty
- Louise Giuliano
- Barbara Haines
- James Held
- Linda Hoffman
- Rev. Dominic Ingemie
- Debra Kinney
- Carl Konopka
- Rachele Luciani
- Laurie Mazone
- Robert Michel
- Paul Petersen
- Virginia Pioggia
- Bridget Place
- John Portelli
- David Quadrini
- Mary Lou Ritz
- Joseph Sano
- Agatina Simeone
- Sally Simeone
- Colleen Stockert
- Paul Stockert
- Teresa Swanson
- Charles Trimarchi
- Craig VanDecar
- Gloria Yacono
- Linda Yetto



Welcome

new members

Rocky & Nancy Piaggione

Violetta DeRosa

James & Pamela Held



IT'S TIME TO RENEW YOUR MEMBERSHIP!

Current I.A.C.C. Memberships expire
Sunday, December 31st, 2020
Membership renewal starts Monday, December 28, 2020.
New enrollment begins January 4th at the
I.A.C.C. Membership office.

REMEMBER TO SPREAD THE WORD TO YOUR FRIENDS

You may enroll by sending your invoice (with payment)
in or by calling the I.A.C.C. Membership Office
at (518) 456-4222.

Cash, Checks, Credit and Debit cards are accepted.

Thank You For Being A Member.

Here's To An Amazing 2021 At The Club!

NICK GALLO

TREE AND STUMP REMOVAL

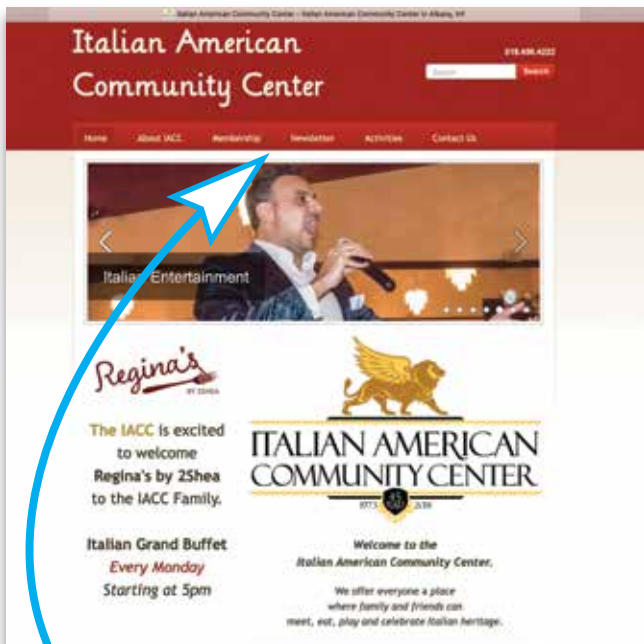
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PLEASE NOTE:

Due to the limited activity at the club caused by Covid-19, we will only be publishing an online edition of the Siamo Qui. All newsletters are posted on our website by the first of each month. To receive a newsletter via email please ensure the office has your correct email address.

We will resume printed editions once we can hold events again.

Thank you for your understanding.

PLEASE GO TO OUR WEBSITE; WWW.ITALIANAMERICAN.COM, CLICK ON THE NEWSLETTER TAB AND SELECT THE MONTH YOU WISH TO VIEW.

Mangia Bene, Viva Bene

By FRANK ZEOLI

Oil & Vinegar Chicken

Chicken had to be the most versatile food my grandmother made. With so many ways to prepare it, whether she was breading, frying, baking, or broiling it; it was always delicious. One of my favorites was her **Oil & Vinegar Chicken**. This dish is super easy to make but does take some prep time. She would make it year-round usually baking it but during the summer, she would grill it on the BBQ.

I hope you enjoy it as much as I did.



Prep Time: 4 Hours
Cook Time: 45 Minutes

Ingredients

- 1 tsp granulated garlic
- 1 tsp onion powder
- 1T sugar
- ¼ tsp black pepper
- ½ tsp salt
- ½T dried oregano
- 1T dried parsley
- ½ cup of olive oil
- 1 cup of red wine vinegar
- 6 chicken legs (with skin on)
- 6 chicken thighs (with skin on)

Instructions

- 1.** Pour the red wine vinegar in a mixing bowl. Add the garlic, onion powder, salt, pepper, oregano, and parsley. Using a whisk, give it a good whip. Whisk the mixture slowly adding the olive oil and sugar and mix thoroughly until it comes to a frothy vinaigrette.
- 2.** Wash the chicken. Add the chicken to a zip lock bag or airtight container. *2-gallon bags work great for 12 pieces of chicken.*
- 3.** Add the vinaigrette mixture to the bag covering the chicken. Once sealed, shake the bag so the vinaigrette covers all of the chicken. Put the bag in the refrigerator for a minimum of 4 hours to marinate.

You can do more if you want. *Sometimes my grandmother would keep it in the refrigerator overnight.*

- 4.** Preheat the oven to 375 degrees. Place the chicken in a large baking dish adding all the marinade along with it.
- 5.** Bake uncovered for 45 minutes or until the internal temperature of the chicken is 165 degrees. The chicken should be golden brown and falling off the bone.

Remove from the pan and place it on a platter.

Look for more recipes in the next edition of the SIAMO QUI.





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THE ITALIAN AMERICAN COMMUNITY CENTER
AND THE I.A.C.C. FOUNDATION NEWSLETTER

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The Italian American Community Center, founded in 1971, is an organization dedicated to serving anyone and everyone who love all things Italian!

As a member of The I.A.C.C., you receive exclusive access to a wide variety of events and activities, special discounts and promotional opportunities, along with the most up to date news about the Italian American culture and community.

(Call (518) 456-4222 To Join Today!