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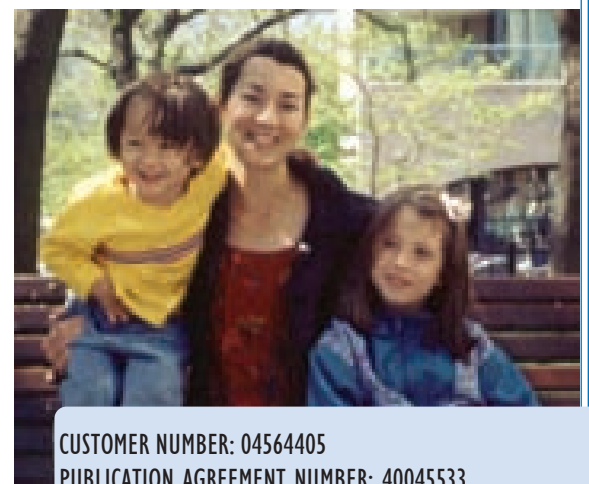
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*Ho pregato un poeta di farmi una
poesia
con tanti auguri per te,
mamma mia;
ma il poeta ha risposto
che il verso non gli viene,
così ti dico solo:
Ti voglio tanto bene!*



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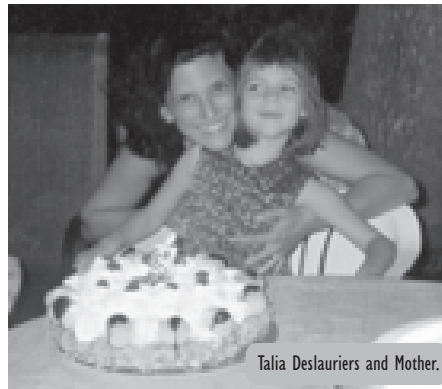
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La Festa Della Mamma

Di Eulalia Trudell

La festa della mamma ha origini antichissime, poiché già gli antichi Greci dedicavano alle loro genitrici un giorno dell'anno, festeggiando la dea Rea, madre degli dei. Feste in onore della nascita e della maternità, venivano celebrate anche tra gli antichi Romani, che salutavano l'arrivo di maggio e della primavera con un'intera settimana di festività, dedicate alle rose e alle donne. Come i romani, anche gli antichi Umbri, a maggio, ricordavano la dea dei fiori e regalavano rose alle loro amate. Nel XVII secolo in Inghilterra comincia a diffondersi la tradizione del "Mothering Sunday", che coincide con la quarta domenica di Quaresima. Dolce tipico per la festa era il "Mothering cake", a base di frutta. Questa festa pagana, con il diffondersi del cristianesimo, venne acquisita dalla Chiesa, divenendo il giorno in cui si celebrava la "Madre della Chiesa: forza spirituale della vita e protezione dal male", ma anche la propria madre terrena. Ma la "madre" dell'evento che oggi viene festeggiato in quasi tutto il mondo, fu una donna americana. La festa della mamma, festeggiata la seconda domenica di maggio ha infatti origine negli Stati Uniti. Inizialmente proposta dalla signora Julia Ward Howe, nel 1872, come giorno dedicato alla pace, divenne una festa nazionale nel 1914, grazie alle petizioni di Ana Jarvis di Philadelphia. Ana Jarvis, infatti, nel 1907, desiderosa di ricordare l'anniversario della morte di sua madre, persuase la sua parrocchia a Grafton, nel West Virginia, a celebrare l'evento la seconda domenica di maggio. L'anno successivo tutta Philadelphia festeggiò la festa della mamma. I sostenitori della Jarvis iniziarono quindi a scrivere a ministri e uomini d'affari per proporre la festa come giorno nazionale, e già dal 1911 l'usanza si era diffusa in quasi tutti gli Stati americani. Sul finire del 1914, il Presidente degli Stati Uniti Woodrow Wilson ufficializzò la festa come festività nazionale, da tenersi ogni anno nella seconda domenica di maggio. Oggi le mamme di quasi tutto il mondo ricevono piccoli pensieri e fiori dai loro figli, a testimonianza dell'affetto e della riconoscenza di questi. Anche se non tutti paesi festeggiano la seconda domenica di maggio, l'usanza di regalare rose rosa alle mamme e di portare rose bianche sulle tombe delle mamme morte è quasi mondialmente diffusa.



Talia Deslauriers and Mother.

Sapete perchè la festa della mamma viene celebrata di Maggio?

La festa della mamma è legata alle rose, fiori dell'amore, e

viene celebrata in maggio perché questo è tradizionalmente considerato il mese dei fiori. Già gli antichi romani sottolineavano l'arrivo di maggio con un'intera settimana di feste, che si chiamavano Floralia perché erano dedicate a Flora, la dea dei fiori. E, sempre in epoca antica,

anche gli umbri festeggiavano in maggio la loro dea dei fiori, Feronia. Tra i fiori che i romani più amavano c'erano appunto le rose: non solo le coltivavano, ma le usavano anche per fare marmellate, profumare il vino e farne piovere i petali sugli invitati durante i banchetti.

Anche ai giorni nostri in maggio si tengono diverse feste legate ai fiori:

in Francia si regalano alle donne i mugheri (fiori della serenità),

in Olanda i fiori per eccellenza sono i tulipani, mentre gli austriaci stravedono per i narcisi, che in questo mese vengono usati per

ornare cani, gatti e cavalli.

Ma torniamo alla rosa: il fiore che più di ogni altro rappresenta la semplicità e la bellezza è anche il fiore dedicato alla Madonna,

così come il mese di maggio. È giusto, allora, che insieme con la mamma di Gesù vengano festeggiate tutte le mamme del mondo.

Ogni bambino, nella sua progressiva crescita e maturazione trova nella propria madre un punto di riferimento a cui chiedere protezione, aiuto, amicizia. Le mamme si alternano fra la cura dei figli, le numerose occupazioni domestiche, il lavoro...e nonostante ciò non chiedono mai un ringraziamento. La parola mamma, nome affettuoso che indica chi ci dà alla luce, è simile in tutte le lingue ed evoca un senso di sicurezza e tenerezza. In Italia, popolo di "mammoni", in cui la maggior parte dei figli abbandona il "nido" solo dopo i 30 anni, la figura della mamma è quasi sacra, soprattutto per i figli maschi. Le mamme si dividono in diverse categorie; ci sono le "mamme-chiocce", che continuano a ripetere ai figli adulti di mettere la maglia di lana, le "mamme-amiche", che per essere trendy parlano e vestono al loro stesso modo e vanno in discoteca e le "mamme-mamme", che lo sono quasi per vocazione.

Nel giorno della festa della mamma è giusto ricordarsi di fare gli auguri anche alle mamme delle mamme. Buona festa della mamma!

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Mia Mamma



Isabella Zupo with mother, Maria

Io amo la mia mamma. La mia mamma mi accarezza e mi bacia dolcemente. La mia mamma è unica al mondo. Mi ama tantissimo e fa tutto per me. Mi accompagna a scuola anche se è in ritardo per il lavoro. Mia mamma si ricorda tutto. Mi compra molte cose.

Io amo la mia mamma

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Left to right: top- Corso Italia street sign, worshippers at St. Anthony's Church, Canadian flag in mural project under Queensway Bridge, bottom- Joe Cotroneo- owner of Pub Italia, Pat Adamo with bridge mural, girl standing next to Italian flag on Preston St.

Little Italy is still alive

Story and photos By Michael Haymes

On Sunday, Ottawa's Preston Street community becomes a busy place.

Italians from across the city are busy shopping, eating and conversing. On the steps leading up to St. Anthony's Church, hundreds of worshippers are slowly shuffling into pews for one of the church's three Italian masses. Old men adorn the street's outdoor patios, drinking espressos and smoking cigars, chatting in Italian and waving to familiar faces that stroll by.

This community is the heart of Corso Italia, Ottawa's Little Italy. But despite the Italian culture so alive and vibrant on the streets, behind all of the Italian restaurants, Italian bakeries and hardware stores, lies a surprising reality—very few Italians actually live here. And while the Italian culture may still be omnipresent on the streets, the Italian residents who once almost wholly populated this community have long moved away. The majority of the Italians shopping, eating, worshipping and conversing on Preston Street today had to arrive here in their cars.

In the past 40 years, Little Italy has become a very multicultural place. But despite the influx of other cultures, Little Italy has maintained its strong cultural roots.

"It's mainly the commercial flow that brings a lot of the Italians down here to shop, and it still keeps its character," says Joe Cotroneo, the owner and manager of Pub Italia on Preston Street.

Since establishing Pub Italia 10 years ago, Cotroneo has devoted much of his time and money to maintaining the community's Italian heritage. Currently, he is a director of the Preston Street Business Improvement Area, an organization dedicated to enhancing the community for local business and residents. If you're in the area during La Vendemmia, the grape harvest festival celebrated annually in Little Italy, Cotroneo is easy to pick out.

"I actually get dressed up as Bacchus, the god of wine, and parade down the street with some of the ladies. We're all dressed up and we stop in at all the bars," says Cotroneo.

Cotroneo has taken initiative in new murals depicting Canadian-Italian life under the Queensway Bridge on Preston Street.

"Mine was the first one that went up, and it kind of sat there all alone for a year. Nobody knew what was going on," says Cotroneo.

Since that first mural was placed, several others have been added, and half the underpass is nearly complete.

But Cotroneo stresses that while the mural project was his idea, he did not work alone.

"When I got started under the bridge, you know people were stopping asking what's going on," says Cotroneo. "People were saying 'Hey, look if you need a hand just call'. Anyways, I did call."

Although Cotroneo no longer resides in the Preston Street community, he still fondly remembers his days growing up there. Cotroneo says that it was a very different place back then. Nowadays the street is crowded with Italian businesses of every kind, back then there were only three Italian stores, the area was just a small residential borough.

Cotroneo says that the reason you don't see many Italian residents in the Preston community today can be traced back to the early 1960s.

"The city expropriated a lot of the land down here, something that would never happen today. Back then, they moved hundreds of families out—and they didn't want to move. You had a bunch of immigrants that couldn't speak English, and they kicked them out. They tore all the houses down," says Cotroneo. "They tore a whole community apart."

The Italian residents were expropriated as part of a city plan under then-mayor Charlotte Whitton to build the Adult High School and rent-to-income subsidized townhouses on Booth and Rochester streets. The mostly Italian residents living in the houses were bought out by the city, often being paid less than market value for their homes.

"Once that happened it really busted up the community," says Cotroneo. "And with that a lot of other Italians moved out."

Cotroneo says that at the same time as many Italian residents were being bought out by the city, others were establishing businesses in the community.

It is these Italian businesses that help draw Ottawa's Italian community back to Preston Street week after week—just ask Renato Buda.

Buda, like Cotroneo, was also born in the community but moved away in the late '80s. But, Buda still returns to Preston Street

frequently to spend time with friends at the St. Anthony Italia Soccer Club.

"I've been coming here since I was a kid," says the 39-year-old Buda.

The club celebrated its 50th anniversary in 2002 and was originally founded by priests from nearby St. Anthony's Church to create a soccer team within the Preston community. Since then, the club has grown into a banquet hall and sports bar.

"The Italian community is so small here, everybody knows each other. You have different (Italian) provinces grouped together, unlike how it is in Toronto or Montreal," says Buda. "Here, everything is close, everybody looks after each other, and everybody knows everybody else."

Pasqualina Adamo, president of Tele-30, also believes the strength of Little Italy lies in the close, familiar bonds of the Italian culture, and she would know.

When Adamo was born, her family lived at 362 Preston Street, which was then a small family grocery store run by her father and grandfather. The store first opened its doors in 1912.

"We were amongst the first residents of Preston Street," says Adamo with pride. "We ran one of the first Italian grocery stores in Ottawa."

When she was growing up on Preston, the residents there would refer to the neighbourhood as 'the village', because to them it was very much like a small village.

"Everybody knew everybody, there were no locked doors. There were a lot of Italians and it really was like Little Italy," says Adamo. "It was very homey and very family-oriented."

Adamo says that while she can remember living in the community in the '60s when many of the residents were expropriated, she remembers that most residents accepted the city's decision and moved willingly.

"It was a city decision and it was done. It wasn't like today when people get involved, you know—the times have changed, so there wasn't any particular reaction," says Adamo. "The city said they were going to do this and it was done and the people just moved."

But Adamo says she doesn't think the

expropriation hurt the cultural strength of the community.

"I don't think it's lost a lot of its Italian culture. I think it's lost its Italian residents," says Adamo. "It's due to the cultural background of Italians. Italians, by nature are a family-oriented people—it's the culture of the country. They're very warm people and when they get attached they get attached."

Italian Week is the larger of the two celebrations and takes place annually in June. According to Cotroneo, the week-long festival draws as many as 100,000 people to the community each year.

The festival also coincides with St. Anthony's day, a day that is very dear to the Italian community. Special outdoor masses and religious parades to celebrate the day can reach attendances of over 10,000 people. These events date back to the establishment of the church in 1913. In fact, without St. Anthony's Church, Little Italy may not even exist today. The Italian church acted as the primary motivation for many religious Italian immigrants to settle in the area. It is the spiritual heart of Ottawa's Corso Italia.

Peter Scott has been a co-ordinator at the church for the past 42 years and says that even though much of the Preston community's Italian population has left the neighbourhood, they still come back each week for mass.

"The Italian community at one time was all around the local area. Then, around 1960, they put in these low rentals, and our community was changed. The Italians moved out. But they always make it back out for funerals, weddings, Christmas and Easter," says Scott. "Sometimes, if a family member dies in Italy, we'll get 200 to 300 people out for the memorial mass."

It is apparent that with such strong foundations as the church, business, and the rich history of the Preston Street community, Little Italy will undoubtedly continue to flourish in the years to come.

It's been more than 40 years since the city took the Italians out of Little Italy, but when you come down to Preston Street, one thing becomes immediately clear—that Little Italy is still alive and well inside the Italians.

L'amicizia è...

Giuseppina Iezzi

Quel sentimento che nasce dal cuore
basato su stima ed onore.
Quel sentimento di reciproca comprensione
cementata di vincoli d'amore.
Quella parola che al pronunciarla —
vibra all'udito
un suono gradito.
Quella persona che dimostra bontà,
grandezza d'animo e spontaneità.
Quella persona che offre letizia,
questa per me è l'amicizia!
Di essa tutti ne abbiamo bisogno,
io, tu, ed il resto del mondo.



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HEY! WE'RE TALKIN' TO YOU!

THE WISEGUYS: THE ITALIAN STAND-UP COMEDY SHOW COMING TO OTTAWA'S NATIONAL ARTS CENTRE JUNE 10TH

Montreal, Tuesday, April 27, 2004 – In the grand tradition of *The Just For Laughs Comedy Tour*, *The Just For Laughs Roadshow* and *The Just For Laughs Singapore Tour*, *Just For Laughs*, *The Montreal International Comedy Festival*, is thrilled to announce the launch of *The Wiseguys: The Italian Stand-Up Comedy Show*, live on tour for the first time ever, this June 2004. After ten sold-out performances and non-stop buzz at the 2002 and 2003 summer Festivals, Wiseguys heads to the National Arts Centre in Ottawa on June 10th, introducing stand-up performances by some of the hottest Italian comics to take the stage. The show is scheduled for 7:00 pm. Tickets: \$42.50, \$35.50 and \$29.50 (taxes included + facility fees and service charges) go on sale Friday, April 30, 2004 at 10:00 am at the NAC Box Office, all Ticketmaster Outlets or by calling (613) 755-1111. Tickets are available online at www.ticketmaster.ca.

Following two consecutive years as one of the most popular themed concert series at the Festival, *Just For Laughs* has decided to share this spicy taste of Italy with the rest of Canada. The tour, set to awaken the Italian in us all, brings together both renowned talent and new-found comedic gems under one roof for a slew of hilarious stories sure to make you feel like part of the family. Though the show boasts stand-up by Italians for Italians, Wiseguys has become a phenomenon enjoyed by "all kinds" of comedy lovers. A pinch of sarcasm, a dash of honesty, a bunch of hot Italian talent and a little spice and you've got all the right ingredients for a hilarious comedy show.

Dom Irrera – Host (United States) Irrera has risen to legendary status through numerous performances on "The Tonight Show with Jay Leno", "The Late Show with David Letterman", "Late Night with Conan O'Brien" and "The Daily Show with Jon Stewart". He has been nominated for an American Comedy Award and has guest starred on "Seinfeld", "Everybody Loves Raymond" and "King of Queens". His ability to tell it like it is, no frills, makes him an internationally renowned comic force to be reckoned with. Dom has performed at the *Just For Laughs Festival* eleven times ... twelve if you include the upcoming 2004 Festival.

Frank Spadone (Canada)

He has made his mark in the comedy world as a member of the famed **Wiseguys Concert Series** at both the 2002 and 2003 *Just For Laughs Festivals* and with his numerous night clubs, theatre and television appearances. He was nominated for "Best New Comic" at the 2000 Canadian Comedy Awards and since then he has been riding the wave to superstardom setting himself apart with his remarkably perceptive observations of the world we live in. Frank has performed at the *Just For Laughs Festival* in both 2002 and 2003.

Rocky LaPorte (USA)

Rocky has been performing on the road as a top-notch, in-demand, enormously popular comedy club headliner across the US accumulating a trunk full of TV appearances and his very own pilot for CBS, "The Rocky LaPorte Show". Appearing for the first time at the *Just For Laughs Festival* in 2003, he stole the show at last year's Wiseguys Concert Series and had the audience rolling with laughter at The St. Denis Gala, the Festival's most prestigious series. Rocky's likeable style and ability to keep his material clean cut is sure to win over even the biggest stand-up skeptics. Rocky performed at the *Just For Laughs Festival* for the first time in 2003.

Tammy Pescatelli (USA)

Her outstanding performance in the very first **Wiseguys Concert Series** at the 2002 *Just For Laughs Festival* left her audience begging for more and she was one of the breakout performers

on the New Faces of Comedy Series, the Festival's most prestigious showcase for emerging talent. Tammy has appeared on "The Tonight Show with Jay Leno" and was the "Bud Light Ladies of Laughter" national winner in 2000. Tammy performed at the *Just For Laughs Festival* in 2002 and will be returning in 2004.

The Doo Wops (Canada)

John Catucci and David Mesiano, blend song and satire while maintaining a uniquely Italian-Canadian flavour. In 2001, The Doo Wops won the Canada-wide *Just For Laughs Homegrown Comic Competition*. Only a few short years later, they taped their first hour-long comedy special *Comedy NOW!* for CTV and The Comedy Network. For the last three years they have taken the Toronto comedy scene by storm, lampooning stereotypes and popular culture. The Doo Wops performed at the *Just For Laughs Festival* in 2001 and will be returning in 2004.

Indulge your Italian side and get set to savour a tasty slice of comedy with **THE WISEGUYS**, live, on tour, this summer, only from the folks at *Just For Laughs*!

Each summer at the *Just For Laughs Festival*, the hottest talent from around the globe gets set to crack up audiences at over 2000 shows and performances. Last year, over 1000 artists from 19 countries had over 1.7 million people in stitches for 11 days. This year, catch the best in comedy at the 22nd edition of the *Just For Laughs Festival* taking place in Montreal from July 15th to 25th.

The Wiseguys: The Italian Stand-Up Comedy Show
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Juste
pour
rire



Just
for
laughs

Processing Parmesan Cheese

by Frank Nicastro

Parmigiano Reggiano is one of my personal favourites among cheeses, and also of all Italians. Italians live and die by it, and many don't go a day without it. If you've ever been invited to dinner at an Italian home, you've most likely had it as a topping on your Pasta.

Parmigiano Reggiano is considered the oldest traditional cheese in Italy. The milk used for this cheese comes from a restricted area. In 1955, a law was passed that defined the standard of Parmigiano Reggiano, using milk only from the following Provinces, Modena, Parma, Reggio Emilia, Bologna and Montava. The name comes from the surrounding areas: the town of Parma and Reggio Emilia.

Parmigiano Reggiano is very nutritional, exceptional for its protein and vitamin content, and for its wealth in calcium and phosphorus. It takes approximately 16 litres of the most valuable milk, produced from this protected region, to make 1 kilo of cheese.

The average wheel of Parmigiano Reggiano weighs about 34 kilos, and has a retail value of about \$1,400, depending on its grade. Known for its granular taste, particular fragrant and delicate aroma, it is not necessary to be an expert to recognize the real Parmigiano Reggiano. Recognized by the inscription in full "Parmigiano-Reggiano" is impressed by a hot plate stamp along the side of the whole cheese. Enabling the identification even on very small pieces.

The best Parmigiano Reggiano is aged for no less than 29 months, and this product is classified as "scelto". Only after extensive testing and inspections for no flaws can it merit the "scelto" grade. Products aged from 21 to 29 months are known as a #1 product. Products with noticeable

flaws (one might be air pockets in the cheese) will be labeled #2 or #3 products.

Parmigiano Reggiano can be used in many different fashions but for only one purpose (to compliment) may it be your favourite dish or glass of wine. Use it for grating on pasta, pizzas, and soups, excellent on salads cut into slivers. Enhance your favourite sauce, such as the popular Alfredo cheese sauce, or your favourite risotto, and don't forget, it's excellent as a fresh pasta stuffing. My favourite, is to simply enjoy it on its own with some Italian bread or Taralli and a glass of homemade wine. However you decide to use Parmigiano Reggiano, one thing is for sure, IT WILL NEVER DISAPPOINT!

FRANK'S TIPS:

- 1) When buying Parmigiano Reggiano, buy the best. Even though you're paying more for the "scelto" remember that (you use less when you use the best) because it has more flavour.
- 2) Look for the Parmigiano-Reggiano stamp on the crust, to make sure you're getting the real thing.
- 3) The proper way to serve Parmigiano from a wedge is to chip pieces off. Don't use a sharp knife, cutting will seal the pores up, chipping will open up the pores and release its flavours and aromas.
- 4) Buy Parmigiano Reggiano only cut freshly off the block. You always want a fresh product with all its natural flavours and fresh aroma.
- 5) Find your favourite seat, your favourite glass of wine, a piece of Parmigiano Reggiano, sit back and Enjoy!

Frank Nicastro, Casa Nicastro Deli, 304 Preston Street

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Frank Nicastro with a wheel of Parmigiano Reggiano and cheese cutting tools

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