

A scenic view of a rocky coastline with turquoise water and several boats. The background features a steep, rocky cliffside with sparse green vegetation. The water is a vibrant blue-green color. Several small boats are visible in the water, and a few people can be seen swimming. The sky is clear and blue.

JUNE - JULY - AUGUST 2021

# **PICCOLA ITALIA**

*THREE-MONTHLY PUBLICATION*



## THE SKINS OF PAINTINGS

a passionate effort for the church of corlo

# 06.26.2021

webinar  
for the arts

youtube channel  
lonato on air

10:00 am PST  
1:00 pm EST



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Stories and  
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Italian Cultural Center of San Diego  
*Promoting Italian language and culture since 1981*

# MESSAGE FROM THE PRESIDENT

By Andrea Zarattini



## NEWSLETTER

by Italian Cultural Center  
of San Diego

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Cari soci e sostenitori dell'Italian Cultural Center,

la vita sta lentamente ritornando alla normalità e noi stiamo lavorando per riprendere da Ottobre i nostri corsi in presenza, sia in Little Italy che ad Encinitas, pur mantenendo tutti i corsi online. Pertanto, daremo la possibilità a chi vuole continuare i corsi via Zoom di farlo dalla propria abitazione o dal proprio ufficio e chi invece ha nostalgia dei nostri corsi in presenza lo potrà fare con la massima sicurezza. L'ICC seguirà le più stringenti linee guida suggerite dallo Stato della California e dalla Contea di San Diego per offrire a studenti ed insegnanti la massima sicurezza. Anche la lista degli eventi è parecchio piena e spero che a Natale ci si possa finalmente riunire e festeggiare assieme questo importante appuntamento.

Augurandovi una buona estate e buone vacanze estive speramo di rivedervi tutti presenti nelle nostre classi di lingua italiana.

Andrea Zarattini - presidente ICC

Dear members and supporters of the ICC,

Life is slowly returning to normal, and we are working to resume our in-person courses beginning in October in both locations, Little Italy and Encinitas, while keeping all courses online. Therefore, we will give the possibility to those who want to continue the courses via Zoom to do it from their home or office, and those who have missed our in-person courses can do it with the highest level of safety. The ICC will follow the strictest guidelines suggested by the State of California and San Diego County to offer students and teachers the highest protection against the virus. The list of events is also quite large, and we hope that for Christmas we can finally get together and celebrate this important occasion together. Wishing you a good summer, and we hope to see all of you back in our Italian classes this coming summer and fall.

Andrea Zarattini - ICC president



## No vacations for ICC classes! Register now for Summer Quarter 2021

Classes will be held **ONLINE**  
and will start  
on **1st July**

You can register by clicking [here](#)



The full schedule of classes can be viewed on our [website](#)

Whether you are at a beginning, intermediate or advanced level, we have the right class for you! We offer a wide variety of classes for all proficiency levels. In addition to our regular program, we offer special quarterly classes, designed to learn Italian through books, history, newspapers, art and more!



## Discovering Ristorante Vecchia Marina Roseto degli Abruzzi

In France the “Bistro” is a historic institution, and the same is true of the “Trattoria” in Italy. It can be difficult to identify because it has changed its appearance over time: white and red wine choices have become the wine list, the single gotto (mug) has been replaced by two glasses, the tablecloth is no longer always checkered. The menus always maintain links with the area (raw materials, traditions). The dishes are changeable, not fixed in time but touched by the new in the preparation, in the combinations and in the presentation. Above all, what is left of the past is conviviality, a viaticum when there is a crisis. Last but not least, a genuine trattoria makes you want to come back. That doesn't always happen, especially because the good country is also full of tarot trattorias, that is, they are made up to appear as such.



PREMIATE  
TRATTORIE  
ITALIANE

A longtime friend, Gennaro D'Ignazio, chef and owner of Vecchia Marina, located in Roseto degli Abruzzi, Teramo, is part of this association. His trattoria is the highest expression of the traditional seafood of the Adriatic coast. His great intent is to enhance the best offer of the sea. In that stretch, the Adriatic is particularly rich in fish and has a large presence of sand fish (mullet, tub gurnard, sole, rays, mantis shrimp, but also gilt-head (sea) bream, sea bass, and sand steenbras). Gennaro selects the fish himself, having access to the Civitanova Marche market, which he visits six times a week. The freshness and quality of the product represent the added value of this cuisine. The dishes are extremely simple: the right cooking and few, recurring ingredients (oil, tomatoes, pasta and seasonal vegetables). "We want to amaze with simplicity," says Gennaro, listing a captivating half pacchero of Pastificio Verrigni, sole and scampi, clams with small monkfish, stew with important fish, scampi with rosemary, ascolana olives revisited in key marinara— real delicacies for the palate!



The Trattoria Vecchia Marina was awarded three Gamberi from the Gambero Rosso “Ristoranti d'Italia” guide and one cook heat from the Espresso guide.

If you are planning to travel to Italy, check the list of the “Premiate Trattorie Italiane” (<https://premiatetrattorieitaliane.eu>). You won't regret it.



A group of trattorias that have been awarded by time, years and customers created the “Premiate Trattorie Italiane.” At least, that's how they define themselves. It was an idea that had been floating around for a long time and slowly they managed to bring it to fruition. The association was founded by four owners: Federico from Crepa, Sergio from Brinca, Alberto from Amerigo and Augustin from Devetak.





### GNOCCHI CON SCAMPI DELL'ADRIATICO

Ingredients for 4 people

#### Pasta

2/3 red potatoes from Avezzano

1/3 flour 0

Salt to taste

Eggs (if the potatoes are new, add one egg for every kg of preparation)

#### Sauce

1 dl (deciliter) tomato puree with Abruzzo pear

Oil and salt to taste

2 dl of water

½ kg prawns to be shelled

#### Directions

Boil the potatoes in their skins, keeping them firm enough.

Peel and mash in the potato masher.

Mix with flour and add salt to taste.

If the dough turns out to be sticky and too soft, add one egg per kg of dough (new potato).

Put tomato, oil and salt in the pan.

Add 2 dl of water and heat. When it boils, add the shelled prawns.

Cook for two minutes. When the water content has halved, skip the previously boiled gnocchi.

## "Vecchia Marina" Recipes

### TAGLIOLINI VECCHIA MARINA

Ingredients for 4 people

#### Pasta

300g soft wheat flour of ancient varieties

2 dl water

Salt

#### Condiment

300g lupine clams

200g prawns

2 medium cuttlefish

1 dl Tortiglione Extra-Virgin Olive Oil

#### Directions

Mix the flour with about 2 dl of water and a pinch of salt. To obtain a very firm dough, it is important to work the mass a lot, even using a little more water. Firm it up slowly while rolling out the dough with a rolling pin, adding flour as it unfolds. Cut the resulting pastry into strings of about 20 cm, and then into tagliolini and let it rest for an hour.

Shell the prawns, set the pulp aside and add the shells to the clams in a pan with a little water. Place on the stove to cook and open the mollusks. Let cool, shell the clams and remove the shells, then save the broth and the meats.

Clean the cuttlefish, cut them into cubes, and boil for 30 to 40 minutes.

At this point, boil the pasta for about 2 to 3 minutes.

Put the shelled prawns, clams with their broth, boiled cuttlefish and oil in the pan.

Sauté the pasta together with the mixture until it has a creamy consistency to your liking.

Serve the pasta quickly and hot at the table.

<https://www.youtube.com/watch?v=NE0w9G2FKJw>



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## Accuracy and Vibrancy in Pixar and Disney's New Feature Film LUCA

by Beatrice Basso, one of LUCA's Cultural Consultants and ICC Event Coordinator

In early fall 2019, I came across a notice about Pixar needing cultural consultants for an upcoming feature film set in Italy. The notice was seeking candidates with dramaturgical skills, strong ties to Italy, and involvement with an Italian organization in the U.S. As an Italy-born and raised, U.S. theater dramaturg who is event coordinator at ICC, I decided to throw my hat in the ring. During my interview with Director Enrico Casarosa, I learned that LUCA is set in a fictional but palpably recognizable 1950/60s coastal town in Liguria, and that it is about friendship, self-discovery and inclusion, as protagonists Luca and Alberto cannot freely reveal their sea creature identity in the "human town" of Porto Rosso.

Once my consultancy officially started, I was tasked with finding ways to insert more Italian in the evolving script and ensuring the accuracy of the Italian displayed in the visuals. Enrico and I share an Italian background (he comes from Genova; I from near Venice) and we have each lived the majority of our adult lives in the United States. As we straddle these two geographical and mental realities, so does LUCA. The Italian names, greetings, and exclamations needed to be "receivable" by English-speaking audiences. Not every Italian word had to be understood, but it could not be distracting in ways that impinged on the narrative flow. It was also important to Enrico that the Italian elements were satisfying for Italian or Italy-knowing audiences. We tried our best to avoid cliches, especially harmful or overused ones. For instance, we wanted Ercole the bully to have a thick Italian accent without falling into any Italian-American mafia-like associations and so an English-speaking actor from Italy was chosen for the role.

We paid attention to details, by choosing actions and games (*scopa*, *dama*...) that felt genuine, and by editing every sign, poster and book with correct Italian spelling, punctuation, capitalization, and spirit. And we cared for regional specificity: "pasta al pesto" of an early draft, for example, swiftly became the more Ligurian "trenette." Cognates were also abundantly utilized: "Saturno" for "Saturn", "stupido" for "stupid" and so on. Real expressions that Enrico pulled from his Italian childhood, like "Porca paletta!" ("Damned beach shovel!"), were mixed with invented but plausible ones. Giulia, the character befriended by Luca and Alberto upon arrival in Porto Rosso, uses expletives within the realm of cheese, with the prefix "santa/o" ("saint"), like "Santa mozzarella." By being silly and Italian in rhythm, these made-up expressions seamlessly became part of the LUCA world. But when I say seamlessly, I don't mean quickly. Before any of these solutions were found, there were pages and pages of attempts. The key is in finding not so much an absolute, but rather an internal logic that works for story progression and character development.



Enrico also enjoys "hiding" secrets and references. Lovers of Italo Cavino's work will find that the piazza is named after him and that Giulia's last name, Marcovaldo, mirrors a known Calvino character. (Meanwhile, both Luca and Alberto have last names belonging to the sea: "Paguro" and "Scorfano" are types of fish). A film poster for "La strada" and a boat named "Gelsomina," like the Giulietta Masina character, will please the Fellini fans.

Being Italians who are by now also a bit American, it is easy to confuse time and place. When I speak fondly of Italy (place), I am sometimes inadvertently referring to elements belonging to my childhood and not the Italian present-tense (time). Because LUCA embraces nostalgia – both in the 1950/60s atmosphere and in childhood word games like "Piacere, Girolamo Trombetta" ("trombetta" means both "little trumpet" and "little fart") – a positioning as diasporic Italians or Italy-loving Americans works well relative to the film. And hopefully Luca's journey is specific and recognizable enough from many other standpoints too.

Enjoy!

P.S. All these thoughts will have found varied and different resolutions in the version of the film that is dubbed in Italian, which I have yet to watch.

P.P.S. In the American version, my partner Marco Barricelli voices Giulia's father, Massimo.

LUCA is available to all subscribers on Disney +.

# Upcoming ICC events:

## Painting Restoration in the Garda Area

**"The Skins of Paintings:"  
a Passionate Effort for Lonato del Garda's Church of Corlo**

**Saturday June 26**

**10:00 AM PST**

Virtual Webinar

At this link (no registration required):

[Lonato del Garda YouTube Page](#)

This event will be in Italian, with brief summaries in English

Free of Charge

Discover how paintings age, just like humans. Learn what care, love, and attention are needed in the efforts to preserve them. Follow a team of expert restorers inside the Church of Madonna del Corlo in our second exploration of the Lake Garda region. This will be followed by the rediscovery of a traditional recipe of the area.



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Lonato On Air | FESTIVAL SOSTENIBILITÀ IN GARDA | ICC



## COMING UP!

Expect a summer with fresh PAROLE AMATE installments FROM ITALY and get ready for ICC's IL MIO DANTE (MY DANTE) on September 12th: ICC teachers will share their favorite Divina Commedia verses on the very days commemorating the poet's death 700 years ago.

STAY TUNED FOR A COMBINATION OF VIRTUAL AND LIVE EVENTS AS OF FALL.

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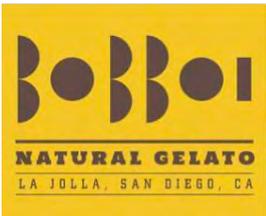
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