Mondo Italiano

Culture, Food, Fashion, Art and Entertainment

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Person of the Month
ANDREA GAROFALO



Opera tenor *Andrea Garofalo* is a rare combination of power, passion, and precision — a voice that effortlessly bridges classical tradition with cinematic drama. Trained in the grand European style, Garofalo's performances captivate audiences with their depth of emotion and flawless technique. His rich timbre and commanding stage presence make each aria not just a musical experience but a storytelling journey. Whether performing Puccini, Verdi, or contemporary crossover works, he demonstrates an innate ability to channel the full emotional spectrum — from tenderness to triumph — with sincerity and finesse.



LUXURY CHAMBER *of* COMMERCE®

presents

Monthly Monday *Marine Mixer*

WHERE LUXURY CONNECTS ON WATER

MARINE & LUXURY INDUSTRIES MIXER

PEOPLE
YACHTS
OPPORTUNITIES
A BRIGHTER TOMORROW

A Luxury Networking Prelude to Boat Show Week



MONDAY,
OCTOBER 19, 2026
6:00 PM – 9:00 PM

Wild Thyme
OCEANSIDE EATERY
at The Atlantic Hotel, Fort Lauderdale, Florida

Join luxury purveyors, marine professionals, yacht brokers, real estate leaders, and upscale brands for an evening of networking one week before the International Boat Show.

COMPLIMENTARY APPETIZERS AND ONE FREE DRINK

Tickets: $250 pp

LuxuryChamber.com members attend *FREE*

BUSINESS BEYOND BORDERS™

A STRONGER TOMORROW TOGETHER

The Hospitality Show to Open with Spectacular 'Miami Nights' Party

PepsiCo to Present Opening-Night Celebration Alongside American Express, Hyatt and Other Sponsors

Miami, FL – September 29, 2026 — The Hospitality Show, an annual gathering of hotel owners, operators, brands and suppliers, returns to Miami Beach November 2–4, 2026. The show will kick off with "Miami Nights," a spectacular opening-night party celebrating the food, music, energy and culture of one of the world's greatest hospitality destinations.

"Miami Nights" will be held Monday, November 2, from 5:30–8:30 p.m. in the Grand Foyer of the Miami Beach Convention Center. The party will feature Miami-inspired food and drinks, music from an internationally acclaimed DJ, salsa dancing and experiences reflecting the city's Cuban and Latin influences.

PepsiCo, the title sponsor, will serve signature cocktails and mocktails at bars throughout the reception. The company will also host a VIP area and specialty food experience.

American Express will have a dedicated lounge within the Miami Nights VIP area, giving guests a quieter place to catch up with colleagues and make new connections.

Hyatt will offer guests a first look at Rita Rosa, a new bar concept planned for the Grand Hyatt Miami. A Miami street food station will give guests an early taste of the new concept.

"We're going all in for opening night, bringing together the entire hotel industry for our biggest party yet," said Brandy Rand, Vice President of Hospitality at Forge (formerly Questex), which produces The Hospitality Show with The American Hotel & Lodging Association (AHLA). "Thanks to PepsiCo, American Express, Hyatt and our other generous sponsors, expect a full Miami experience - from music, food, cocktails, dancing and a few surprises. It's going to be a big night."

Broadcast Music, Inc. (BMI) will present a performance by **Mr. Pauer, a two-time Latin Grammy-nominated DJ and producer** whose music blends Afro House, Latin House, Caribbean rhythms and other sounds from around the world.

Technogym will bring live salsa dancers to the party, while **HotelPAC** will host a cigar-rolling demonstration reflecting Miami's Cuban roots. **HBO** will present an upscale, wizarding-inspired cocktail experience, with the theme carried through the drinks, décor and presentation.

Miami Nights is included with registration for The Hospitality Show. For more information

and to register, visit www.thehospitalityshow.com.

The term "Hyatt" is used in this release for convenience to refer to Hyatt Hotels Corporation and/or one or more of its affiliates.

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About The Hospitality Show The Hospitality Show is an event for the entire hospitality ecosystem with one goal: operating hotels more efficiently. Produced by the American Hotel & Lodging Association (AHLA) and Forge (formerly Questex), the event brings together top industry leaders, senior executives of hotel brands, owners, operators, management companies, procurement specialists, and their teams. The Hospitality Show 2026 takes place November 2-4, at the Miami Beach Convention Center in Miami, FL.

About Forge
Forge is a leading global B2B events and media company, connecting buyers and sellers across high-value industries through live events, trusted media brands, digital products and year-round communities. Powered by first-party data, technology and deep market expertise, Forge helps businesses discover opportunities, build the right relationships and stay engaged well beyond the event itself. It is a company guided by a single purpose, Moving Markets. For more information, visit forgelive.com.

About AHLA The American Hotel & Lodging Association (AHLA) is the largest hotel association in America, representing more than 30,000 members from all segments of the industry nationwide – including iconic global brands, 80% of all franchised hotels, and the 16 largest hotel companies in the U.S. Headquartered in Washington, D.C., AHLA focuses on strategic advocacy, communications support, and workforce development programs to move the industry forward. Learn more at ahla.com.

Bauducco® Opens Largest U.S. Manufacturing Facility in Zephyrhills, Florida, Bringing 75 Years of Brazilian Baking Craftsmanship to American Tables

For three generations, Bauducco® has done one thing exceptionally well: make food worth sharing. Its Wafer Cookies -- layered, crisp, and impossible to eat just one of -- have been a staple of Brazilian households for decades. Its rich cream-filled cookies, classic butter biscuits, and beloved seasonal specialties have traveled from pantries in São Paulo to celebrations across more than 50 countries. Today, that story takes its most ambitious chapter yet.

Bauducco® officially opened the doors to its largest U.S. manufacturing facility at 40334 6th Ave, in Zephyrhills, Florida. The 160,000-square-foot facility brings state-of-the-art production technology and double the manufacturing capacity previously available for the American market under one roof -- streamlining the supply chain, shortening lead times, and enabling Bauducco® to respond to retail demand with greater speed and precision than ever before. The campus is designed to scale beyond 1.2 million square feet of production and distribution capacity as the company's U.S. footprint grows, making today's opening not just a milestone but a foundation -- the most permanent and ambitious commitment Bauducco® has ever made to American consumers.

Founded in 1952, Bauducco® built its reputation on a deceptively simple idea: that the best baked goods require no shortcuts. The company's U.S. wafer portfolio reflects that philosophy at every layer. The signature Wafer Cookies -- available in chocolate, vanilla, strawberry, and coconut, and across multiple formats including a 40g single-serve, a 5oz multipack, a 9oz Family Pack, and a Sugar Free line in 5oz and 4.2oz -- are made with a proprietary process that has remained largely unchanged since the brand's earliest days. The result is a product that has achieved something rare in the snack category: genuine loyalty across generations.
The plant brings Bauducco®'s full wafer lineup under a Made in USA designation for the first time, operating at double the production capacity of what the brand previously had available for the American market. The demand signal was clear. What Bauducco® needed was the infrastructure to meet it -- and now they have it.
The decision to build that infrastructure in the United States was not made quickly. For a family-owned company with deep roots in Brazil, it was a question of identity as much as strategy: was Bauducco® ready to make the expansion and build out the portfolio?
The answer, ultimately, was yes. And it's expanding with a bet on Florida.

"Bauducco's decision to expand in Zephyrhills and create 600 jobs is a tremendous win for Pasco County. These are the kinds of opportunities that change lives and provide quality jobs for our residents while strengthening our local economy. We are proud that a globally recognized brand like Bauducco sees Pasco County as a place where it can grow and succeed, and we look forward to supporting their continued success for many years to come."

- Bill Cronin, President/CEO, Pasco Economic Development Council

For Stefano Mozzi, Bauducco®'s recently appointed Global CEO, the Zephyrhills facility is the physical expression of a strategic conviction he has championed since joining the company: that Bauducco®'s future in the United States depends on being present here in every sense of the word.
Speak to the vision behind this investment -- why the U.S., why now, what this facility enables for the brand's product quality and growth ambitions. Personal tone encouraged. Reference the brand's 75-year legacy and what it means to bring that craftsmanship to American manufacturing. - Stefano Mozzi, Global CEO, Bauducco®

Bauducco®'s growth in the United States has been driven by retail partners who recognized early what American consumers were beginning to discover: that the brand's commitment to quality was something worth putting on a shelf and standing behind. Those partnerships -- built on consistent product performance, strong consumer pull, and a brand story that resonates across demographics -- are now supported by something they have not had before: domestic production.

About Bauducco®
Founded in Brazil in 1952 by an Italian immigrant, Bauducco® is one of the world's largest producers of baked goods, globally. Inspiring unforgettable moments with recipes crafted with innovation and passion, Bauducco®'s products are synonymous with The Feeling of Family. As a global company exporting to more than 50 countries, Bauducco® has been doing business in the U.S. for more than 20 years and has a national presence. Panettone, one of Bauducco®'s most iconic products, is a strategic player in the U.S. market, where the brand holds an 86% value share in this category. Bauducco® is the leading wafer producer nationwide. Bauducco®'s signature Panettones, Wafers, Cookies and Toasts are sold in most major retailers across the U.S. To learn more about Bauducco®, please visit www.bauducco.com and follow @bauducco.us on Instagram.

10 Major Actors Sign "Buddy from Brooklyn"

Film producer Jay Shapiro announced that a distinguished group of actors from The Sopranos, The Godfather, Life is Beautiful, and other notable productions have signed Letters of Intent (LOIs) to appear in the upcoming crime-drama motion picture My Buddy from Brooklyn

***Sopranos** Talent Signs On*



Robert Funaro
- The Sopranos
- The Irishman
- American Gangster
- Law & Order

Artie Pasquale
- The Sopranos
- MobKing

Katalin Pota
- The Sopranos
- A Brooklyn State of Mind

Dan Grimaldi
- Patsy Parisi – The Sopranos
- Blue Bloods
- Law & Order

Dominic Chianese
- The Sopranos
- The Godfather Part II
- Dog Day Afternoon
- George Mallick – Kojak
- Joe Armone – Gotti
- Boardwalk Empire
- The Good Wife

***Godfather** Legacy Talent Joins Project*

Actors connected to The Godfather franchise also signed Letters of Intent:

John Martino
- The Godfather
- Capone
- Dillinger
- This Thing of Ours

Martino, born in Brooklyn, is also the nephew of legendary organized crime figure Lucky Luciano, further adding authenticity to the film's New York underworld backdrop.

Virginia & Theresa Befumo
- The Godfather

***International** Film Talent Signs*

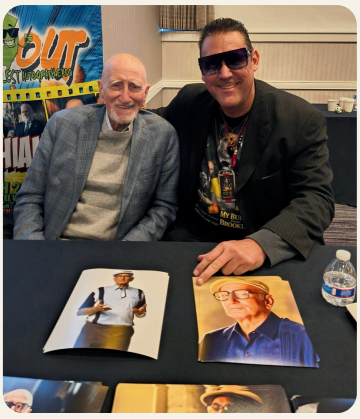
Giorgio Cantarini
- Life is Beautiful
- Lamborghini
- Gladiator

Cantarini's addition brings international prestige and global appeal to the growing cast.

***Growing Up Italian** Star Signs*

Big Joe Gambino
- Growing Up Italian

Queens native Big Joe Gambino has performed alongside industry legends including Chazz Palminteri, Armand Assante, and William DeMeo. With millions of followers across social media platforms, Gambino brings a powerful fan base and rising popularity to the project.



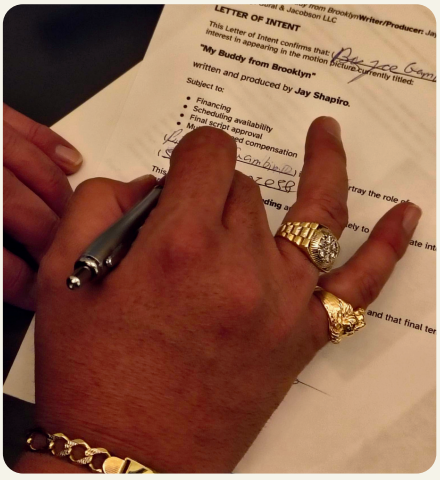
Dominic Chianese



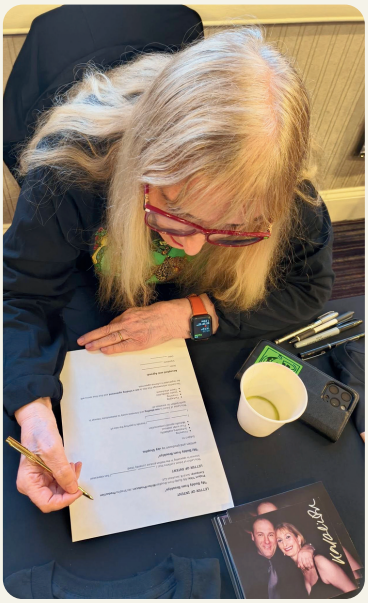
John Martino



Big Joe Gambino



Big Joe Signing LOI



Katalin Pota



Bobby Funaro

Inner Circle acknowledges, Dawn Mattera Corsi as a Pinnacle Professional Member Inner Circle of Excellence



Dawn Mattera Corsi

Prominently featured in The Inner Circle, Dawn Mattera Corsi is honored as a Pinnacle Professional Member Inner Circle of Excellence for her contributions to Inspiring Women Over 50 to Reinvent Their Lives Through Coaching, Books, and Speaking.

Dawn Mattera Corsi, a certified coach, best-selling author, and award-winning speaker, is the founder of Your Dolce Vita, a platform dedicated to empowering women over 50 to embrace their "second act" with purpose, confidence, and connection. Through her coaching, books, workshops, and dynamic speaking engagements, she encourages women to rediscover hope and realize that it is never too late to reinvent themselves.

A graduate of the University of Rhode Island with a bachelor's degree in Engineering and holder of a diploma in Italian from Scuola Leonardo da Vinci in Florence, Ms. Corsi blends her cultural, academic, and personal experiences into her work, inspiring women across the globe. Her most recent book, Redeem Your Roots, joins her body of written work as another testament to her mission of motivating women to live their best lives.

Ms. Corsi is a Certified Trainer for Jack Canfield's Success Principles® and shares them in her coaching, speaking, and workshops. A recommended speaker with Wellness Productions and the Salem Speaker Bureau, prior clients include Hallmark, the March of Dimes, WeightWatchers, and a Defense Industry contractor. A regular guest on CBS and Fox, she has appeared in numerous media outlets.
Ms. Corsi is an active member of the National Organization of Italian American Women, the Order of Sons and Daughters of Italy in America, and the National Italian American Foundation. Guided by her mentor, Jack Canfield, she continues to develop her leadership and coaching expertise while serving as a role model to countless women seeking new direction.
Her dedication to helping women over 50 build fulfilling and impactful lives has become a cornerstone of her career. She has made it her life's work to motivate others to discover their potential, showing them that personal growth and meaningful contribution can be achieved at any stage in life.
Beyond her career, Ms. Corsi treasures traveling and spending time with her loved ones. She extends her gratitude to her husband, Robert for his unwavering support, and to her grandparents, Ignazio and Maria Mattera, whose inspiration continues to guide her.
Looking to the future, Dawn Mattera Corsi remains committed to expanding her reach through her coaching practice, writing, and speaking engagements, helping women everywhere step into the lives they were meant to lead. She lives by her philosophy: It's never too late to create your best life.

Filippo Berio USA appoints **Giacomo Campinoti** as CEO

Campinoti poised to harness brand momentum to drive market expansion, awareness of exceptional portfolio of iconic, high-quality culinary staples

Global olive oil company Salov Group has appointed Giacomo Campinoti as CEO of its U.S. subsidiary, Filippo Berio USA. Campinoti contributes deep expertise in the consumer packaged goods industry and is a proven leader in driving innovation that generates growth. Offering more than 20 years of experience in world-renowned Italian food and luxury companies, Campinoti is poised to solidify Filippo Berio's premium identity in the competitive U.S. market while elevating its profile from coast to coast.



Giacomo Campinoti

"With an accomplished record of brand development and operational excellence, Giacomo Campinoti is a natural choice to serve as CEO and lead Filippo Berio USA into a new era of innovation and expansion," said Salov Group CEO Gianmarco Laviola. "The U.S. is a key market for Filippo Berio, and we are certain that Giacomo will sustain the storied brand's legacy while creating compelling new growth opportunities."

Campinoti joins Filippo Berio USA from De Cecco USA, the world's third-largest pasta producer, where he served as CEO for the past five years following tenures as chief financial officer. Originally from Florence, Italy, where he built a strong foundation in accounting and finance before relocating to the U.S. in 2007, Campinoti is well-acquainted with the importance of maintaining and articulating the authenticity, history, sustainability and quality of Italian-rooted brands. He is fully aligned with Filippo Berio's commitment to innovation and excellence, and he plans to harness the brand's recent momentum to further expand market penetration and awareness as well as extend strategic partnerships and consumer education programs.

"Time and again, the U.S. market has demonstrated a healthy appetite for high-quality, evolving culinary experiences, and the 158-year Italian brand, Filippo Berio, has delivered with authentic, innovative products that place uncompromising quality at the center, whether premium extra virgin olive oils, fresh pestos or pasta sauces that taste homemade," said Campinoti. "I look forward to leading the iconic brand in the U.S. and sharing its continued innovation with an ever-wider audience."

Upon moving to the U.S., Campinoti became a licensed CPA and held financial leadership roles at prominent luxury brands such as Bulgari and Benetton. He originally joined De Cecco USA in 2012 as CFO, resuming the role in 2018 following a stint with Italian heritage coffee brand Lavazza. As CEO of De Cecco USA since 2020, he substantially grew national distribution of the Italian pasta brand across retail and food-service channels while increasing brand visibility and securing premium positioning.

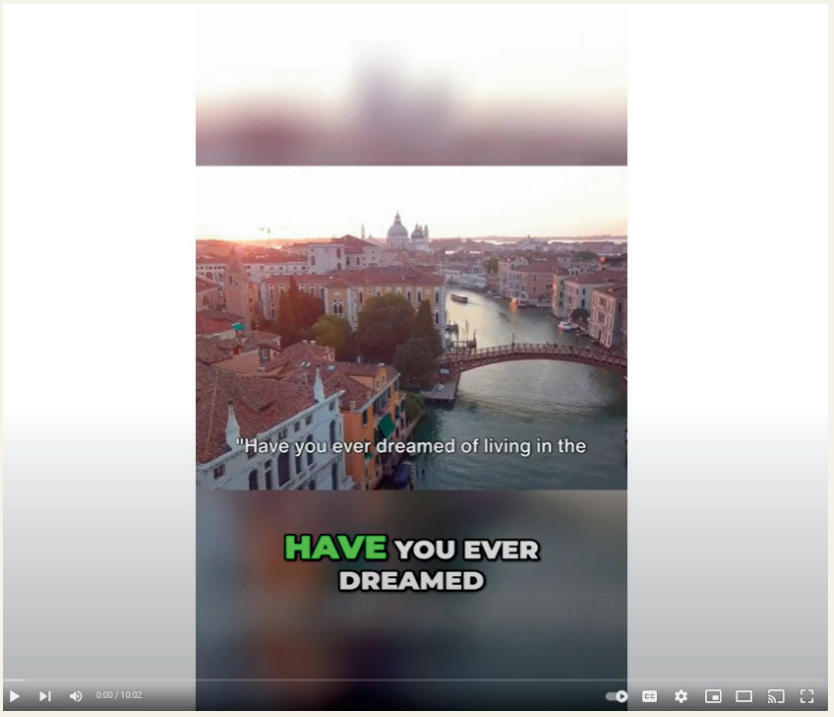
The brand is currently sold in more than 75 countries. In the United States, Filippo Berio is marketed by Filippo Berio USA, a wholly owned subsidiary of the Salov Group, based in Lucca, Italy. For additional information, please visit filippoberio.com.

How to Secure Italian Citizenship?









- Gather Documents: Collect birth, marriage, death, and naturalization records for all ancestors in the direct line.
- Translation and Legalization: Translate documents into Italian and have them apostilled/legalized.
- Submit Application: Submit your application at the Italian consulate serving your area.
- Appointment: Schedule an appointment at the consulate for document review.
- Wait for Processing: The processing time can vary; it might take several months to years.

Citizenship by Marriage
If you are married to an Italian citizen, you can apply for citizenship after:

- Two years of marriage if residing in Italy.
- Three years of marriage if residing abroad.

These periods are reduced by half if you have children together.

Steps:

- Gather Documents: Collect required documents, including your marriage certificate, spouse's citizenship documents, and your birth certificate.
- Language Requirement: As of 2018, you need to demonstrate an adequate knowledge of the Italian language (level B1).
- Submit Application: Submit the application online through the Italian Ministry of the Interior's website.
- Background Check: A background check will be conducted.
- Wait for Processing: The process usually takes around 2-4 years.

3. Citizenship by Naturalization
You can apply for Italian citizenship by naturalization if you have legally resided in Italy for a certain period:

- 10 years for non-EU citizens.
- 4 years for EU citizens.
- 5 years for stateless persons or refugees.



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Other:



Linkedin Page: **Italia Canale Television Concept**
The Linkedin URL: linkedin.com/company/italia-canale
Domain Name: **Italian.pics** - registered on August, 3rd 2022.
Domain Name: **LimoncelloFest.com**

Andrea Garofalo:

Legendary Tenor Bridges Tradition and Modern Brilliance

Opera tenor ***Andrea Garofalo*** embodies a rare fusion of power, passion, and precision. Trained in the grand European tradition, he delivers performances marked by emotional depth, technical mastery, and an unmistakable cinematic flair. His rich timbre and commanding presence transform every aria into a vivid narrative, drawing audiences into journeys of tenderness, conflict, and triumph. Whether interpreting Puccini, Verdi, or contemporary crossover works, Garofalo channels a full spectrum of emotion with clarity, sincerity, and finesse.

Audiences will have the opportunity to experience this extraordinary talent live on January 28, 2026, at **Kapow** Delray Beach. Tickets are $50 and include drinks, appetizers, and a book signing by ***Saathi Dammar***. A portion of the evening's proceeds will support Speak Up for Kids Palm Beach County, adding a philanthropic dimension to a night of world-class artistry.

speakupforkidspbc.org









Beyond vocal excellence, Garofalo brings charisma and modern edge to the opera world. His appearances at international galas, luxury soirées, and cultural events highlight both his musical range and his role as an ambassador of Italian heritage. He engages new audiences without compromising the grandeur and authenticity of the art form.

Andrea Garofalo is more than an opera star; he is a living testament to the enduring power of the human voice. His performances resonate long after the final note, affirming his place among the most compelling tenors of his generation.

Luxardo Introduces the First Decaf Espresso Liqueur

Authentic, Italian espresso liqueur, now without the caffeine, unlocking new ways to enjoy espresso cocktails day or night without compromising flavor

Italy's premier liqueur and maraschino cherry house with more than 200 years of heritage, today announced the launch of Luxardo Decaf Espresso Liqueur, a first-of-its-kind innovation that expands how and when espresso cocktails can be enjoyed. Launching exclusively in the U.S., the decaf liqueur removes the caffeine from traditional espresso cocktails, unlocking new occasions for espresso cocktails and avenues for cocktailing.



Following the success of Luxardo's best-selling Espresso Liqueur, this decaf expression delivers the same bold, authentic espresso flavor and uncompromising Luxardo quality without the caffeine. This innovation addresses the growing modern demand for flexibility and mindful consumption, allowing cocktail enthusiasts and bartenders to enjoy the full espresso ritual, while maintaining complete control over their experience where few options previously existed.

"Espresso is not simply a flavor profile. It is one of the most defining expressions of Italian culture. Our responsibility as a family producer is to preserve that authenticity in everything we create," said Matteo Luxardo, global export director at Luxardo. "Innovation is never about moving away from tradition, it's about finding new ways to express it. Creating a decaffeinated version of our espresso liqueur allowed us to stay true to tradition and our quality standards while expanding the ways people can enjoy espresso cocktails to their liking in a modern context."

Designed for both professional bars and home bar carts, Luxardo Decaf Espresso Liqueur enables a wide range of cocktails, from classics like the Espresso Martini to lighter, modern serves such as the Espresso Tonic. The decaf expression has a true-to-origin Italian profile and unique versatility that allows bartenders and at-home enthusiasts to create consistent, elevated cocktails without the need for fresh espresso.
"For years, espresso cocktails have been one of the most in-demand serves on menus, but there has never been a true decaf solution behind the bar. As consumers increasingly seek to extend café-style moments into the evening without the effects of caffeine, the decaf liqueur provides a cocktail-ready solution," said Brian Radics, chief marketing officer at Hotaling & Co. "Espresso Liqueur has been the fastest-growing product in the U.S. Luxardo portfolio. We believe consumers and bartenders will respond similarly to our new decaf offering and embrace decaf cocktails as part of their cocktail programs and at-home occasions."

About Luxardo:
LUXARDO® is Italy's premier liqueur producer and original cherry producer, creating essential ingredients for modern and classic cocktails. Founded in 1821 by Girolamo Luxardo, the company is still family-owned and managed by the sixth generation of the Luxardo Family, who have elevated drinks to cocktails for over 200 years. Based in Torreglia, located in the Veneto Region in northeastern Italy, the Luxardo Family cultivates around 30,000 of their exclusive Marasca cherry trees, a proprietary varietal of sour cherries. Today, the Luxardo product range stretches from the world-renowned Maraschino Cherries to top-selling and innovative Italian liqueurs including Bitter Bianco, Del Santo, Limoncello, and Espresso. Luxardo products are currently available in over 86 different countries around the world, including the U.S., where Luxardo products can be found at over 40,000 retailers and online. For more information, please visit luxardousa.com


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