

Mondo Italiano



Culture, Food, Fashion, Art and Entertainment
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AGOSTO 2026

BUDDY from
BROOKLYN

Michele Esposito

New Executive Chef at *Lido*



FOUR SEASONS
HOTEL
THE SURF CLUB, SURFSIDE, FLORIDA



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Mondo Italiano

magazine

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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.



Four Seasons Hotel at The Surf Club welcomes Michele Esposito as Executive Chef of Lido, the hotel's acclaimed Italian dining destination located within the original ballroom of the historic Surf Club.

Born and raised in Caserta, a fertile agricultural city just north of Naples in Italy's Campania region, known as the birthplace of Mozzarella di Bufala, Chef Michele Esposito developed a deep connection to food from an early age. Inspired by the cooking of his mother and grandmother, he learned that the most memorable meals are often the simplest - made with finest ingredients, respect for tradition, and a sense of family.

After beginning his culinary career in Italy, Esposito quickly developed his craft in some of the country's most celebrated kitchens. His journey took him through acclaimed Michelin-starred restaurants, including the renowned three-Michelin-starred Villa Crespi on the shores of Lake Orta and the celebrated three-Michelin-starred Ristorante Quattro Passi overlooking the Amalfi Coast, before continuing his career in Monaco. He later fulfilled a lifelong dream of relocating to the United States, where he held executive chef roles in Miami, including at Casa Tua, before joining Four Seasons Hotel at The Surf Club.

"Joining Four Seasons Hotel at The Surf Club is an incredible honor," says Esposito. "From the moment I arrived, I was drawn to the hotel's atmosphere, rich history, and the warmth of the people. There is something timeless about the property that resonated with me right away."

For Esposito, the most memorable dishes are often the simplest, such as a classic Pasta al Pomodoro -a reminder that true luxury lies not in complexity, but in allowing a few remarkable ingredients to speak for themselves. At Lido, that philosophy comes to life through dishes such as Spaghetti alla Nerano, Branzino all'Acqua Pazza, Polpo alla Pizzaiola, and Tagliolini al Limone, where every element is thoughtfully used to showcase each ingredient at its fullest.

"My vision for Lido is to bring the timeless traditions of Southern Italian cuisine to the table," says Esposito. "By pairing specialty ingredients from Italy with the best seasonal products from South Florida, we want every dish to feel authentic, welcoming, and true to its roots. From classics like Spaghetti alla Nerano to our seafood dishes, our goal is to honor recipes that have been passed down through generations while allowing exceptional ingredients to shine. Above all, we want every guest to feel welcomed, cared for, and truly at home, because when people truly feel at home, they always look forward to coming back."

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601 No Ft Lauderdale Beach Blvd
Monday, August 17, 2026

Six O'Clock | Culmination Ceremony - Nine O'Clock.
Details and Will Call Tickets: luxurychamber.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 Panettonnes, 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.

BOXING IN FLORIDA – THE ROOTS

By SOUTH FLORIDA magazine | May 2026

Florida's boxing history was never just about punches thrown under bright lights. It was built in smoky gyms, beachfront arenas, Palm Beach ballrooms, and backroom conversations involving promoters, gamblers, celebrities, and larger-than-life personalities. Long before South Florida became known for luxury condos and nightlife, boxing was already woven into the culture of the state.

In the early 1900s, boxing emerged as entertainment for wealthy winter residents escaping northern winters in Palm Beach and Miami. Financed in part by influential figures connected to high society, the sport quickly evolved from a seasonal attraction into a proving ground for fighters looking to build reputations far from New York and Chicago. By the late 1920s, crowds packed venues such as the American Legion Arena in West Palm Beach, where local stars like Philip Dillon O'Connell Sr. became legends in regional boxing circles.

By the 1950s and 1960s, Miami Beach transformed into one of the most important boxing cities in America. At the center stood the legendary Angelo Dundee 5th Street Gym, where Angelo Dundee trained a young Muhammad Ali before the world would know him as Muhammad Ali. The gym became a magnet for champions, trainers, journalists, celebrities, and curious tourists who wanted to witness greatness up close. Ali's historic 1964 victory over Sonny Liston at the Miami Beach Convention Center forever cemented Florida's place in boxing history.

The business side of boxing also found deep roots in Florida. Promoter Don King, now a longtime resident of Boca Raton, helped reshape the sport into a global spectacle. King promoted legendary events such as the The Rumble in the Jungle and Thrilla in Manila while turning heavyweight boxing into must-see international entertainment. Florida also carried whispers of organized crime influence during boxing's earlier decades, with figures connected to the underworld, including Meyer Lansky, often linked to the nightlife and gambling culture surrounding South Florida's fight scene.

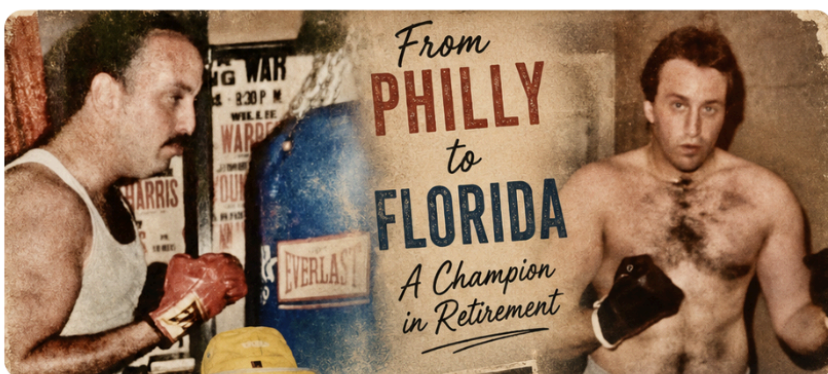
The state became home to countless champions and personalities including Roy Jones Jr., Antonio Tarver, Keith Thurman, Christy Martin, and Winky Wright. Others, such as Mike Tyson and Evander Holyfield, made Florida their adopted home during various stages of their careers.

Florida's boxing legacy also extends beyond the ring through personalities connected to the sport's cultural history. Khalilah Camacho-Ali, former wife of Muhammad Ali, now resides in Deerfield Beach and remains active in public life through book signings, keynote speaking appearances, acting projects, and charitable events. Her continued presence in South Florida serves as another living connection to one of boxing's most legendary eras.

Today, Florida remains deeply connected to the sport. Historic gyms continue training new generations while retired fighters from cities like Philadelphia and New York relocate to South Florida for its weather, lifestyle, and thriving entertainment culture. Former NY area boxer Jimmy Dorsey and fighter Steve Fleisher from South Philly are among those who now proudly call Florida home. The Florida Boxing Hall of Fame, founded in 2009, continues preserving the stories of the fighters, trainers, referees, and promoters who helped shape one of the most colorful chapters in American boxing history.



Jimmy Dorsey



Steve Fleisher

Marina Abramović Interprets Ornellaia 2023 "La

Vitalità"

As part of the 18th edition of Vendemmia d'Artista, a Salmaria selection of large-format bottles adorned with artistic labels will be auctioned online by Bonhams from June 11 to 23, with proceeds supporting the Solomon R. Guggenheim Foundation.

The 18th edition of the Vendemmia d'Artista project welcomes another leading figure from the international art world to the Ornellaia gallery. Renowned contemporary artist Marina Abramović has been entrusted with interpreting Ornellaia 2023 "La Vitalità" and artistically expressing the character of the vintage.

To do so, starting with a vintage that fully expresses the generative power of Ornellaia's terroir, Abramović explores the theme of the self, understood as an act of awareness and determination in capturing one's own image. While the body has always been central to the artist's research, for Ornellaia she chose to portray herself in a process of transformation, continually redefining the boundary between art and life.

At the heart of the project is a self-portrait in the guise of Medusa, a mythological figure that the artist reinterprets through a contemporary key. In Abramović's version, the snakes, formed by bunches of grapes, transform threat into abundance and fear into vital energy. The work created for Vendemmia d'Artista reflects on the capacity for regeneration through art, rediscovering strength and vitality.



Marina Abramović, artist for Ornellaia 2023 'La Vitalità'

Photo Credit: **Ornellaia**

"When I began this project, I started with drawing the raw materials: grapes. I surrounded my face with bunches, and suddenly the vivid green of the leaves and the deep black of the berries began to vibrate. A vital force, petals of energy blooming from the mind," explains Marina Abramović

For the label featured on the 750ml bottle, Marina-Medusa is portrayed as a simple drawing, while her face, almost entirely surrounded by bunches of grapes, is depicted on the labels of the 100 three-liter bottles.

From drawing to photography, Abramović's interpretation evolves further in the 10 Imperials (6 liters), where she appears as Medusa, with braided hair and copious bunches of grapes cascading around her neck in a display of life and movement. Through a progression of images, her face is gradually concealed by the grapes until only one eye remains visible in the final frame. The gaze captivates the viewer, transforming the self-portrait into an intense visual experience, in which every detail pulsates with energy and fully celebrates the theme of the vintage: vitality.

The iconic Salmarazar (9 liters) is conceived as a multisensory experience. The bottle is topped with a conical red candle inspired by Abramović's artworks Energy Hat, which can be lit.

"In the vineyard, every stage of the vegetative cycle describes a process of transformation. Patience is essential and, at times, is timeliness. Marina Abramović has captured this energy. She has looked at us and involved us all, turning our work into art," says Lamberto Frescobaldi, President. "We are very proud of this collaboration and to share it with all Ornellaia wine lovers through the artist-designed labels of the various formats of the 2023 vintage."

Only 14 lots, including the Imperials and Salmarazar, designed by Abramović, will be offered through Bonhams, one of the world's oldest and most prestigious auction houses. The online auction will take place at www.bonhams.com/ornellaia2023 from June 11-23, 2026.

In continuation with the collaboration established eight years ago, Ornellaia will donate all proceeds to the Solomon R. Guggenheim Foundation in support of Guggenheim Pop: 1960 to Now, on view at the museum in New York from June 2026 to January 2027. Ornellaia's contribution will help support the conservation and restoration of works included in the exhibition in order to continue to "make art accessible to everyone for as long as possible," concludes Lamberto Frescobaldi.

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.



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*



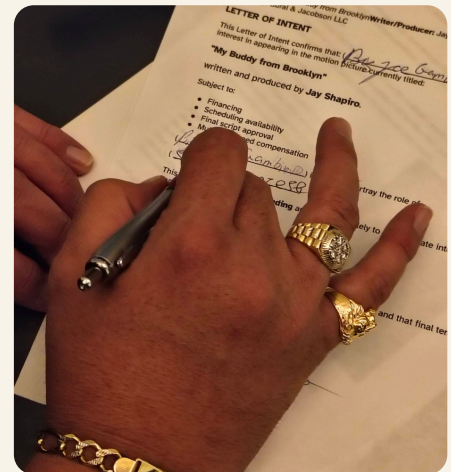
Dominic Chianese



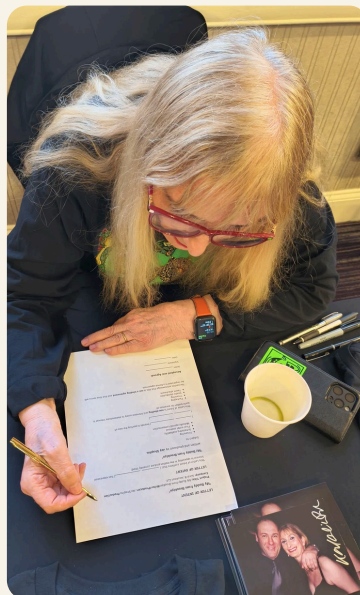
John Martino



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.

"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."



Giacomo Campinoti

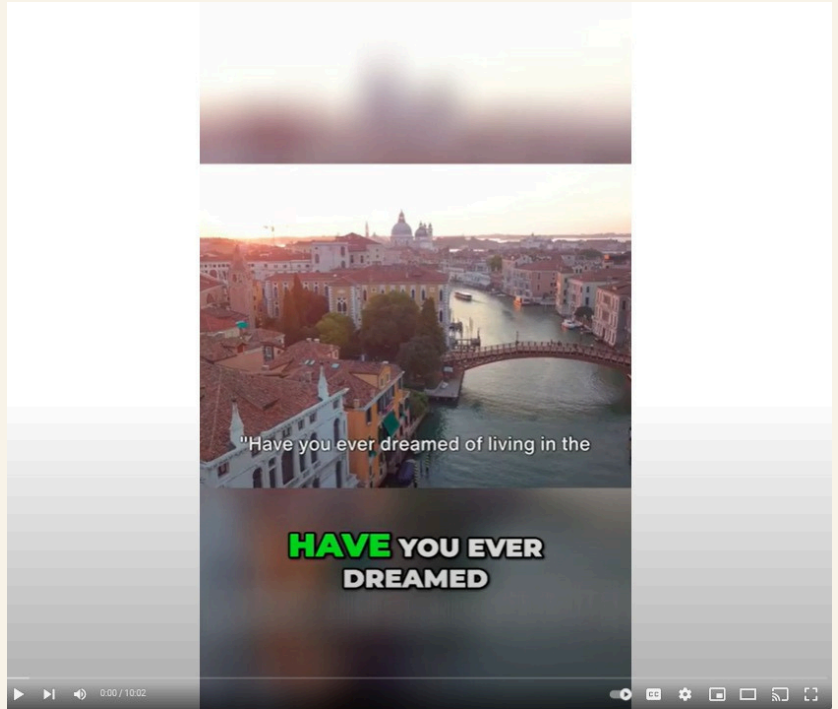
Campinoti joins Filippo Berio USA from De Cecco USA, the world's third-largest pasta producer, where he served as CEO for the past five years following tenures as chief financial officer. Originally from Florence, Italy, where he built a strong foundation in accounting and finance before relocating to 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.



Mondo Italiano

Food, Fashion, Entertainment & Good News - FLORIDA
Est June 1st 2000. "Al servizio degli interessi Italo Floridiani"
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Italian Cultural Publishing & Social Media Resources

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South Florida Italian Restaurants - facebook Exclusive

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The facebook page URL: facebook.com/southfloridaitalian

The facebook group URL: facebook.com/groups/italianevents



Crooners.org - Directory of Crooners and Events

The URL: crooners.org

The facebook page URL: facebook.com/italianflorida

The facebook group URL: facebook.com/groups/eventsinsouthflorida

OperaSouthFlorida.com - Podcast & Opera Events

The URL: OperaSouthFlorida.com

The facebook page URL: facebook.com/OperaSouthFlorida

The facebook group URL: facebook.com/groups/operasouthflorida

The Linkedin URL: linkedin.com/company/operamusic



Other:

Linkedin Page: [Italia Canale](https://italia-canale.com) 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

LOYALTY IS EARNED. LEGENDS ARE MADE.



BUDDY

from

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BASED ON A TRUE STORY



IN THEATRES NATIONWIDE

★ JUNE 2028 ★