

Newsletter di aprile

aprile 2019

Dear Dante friends,

Surely every one of us has dreamed of spending time in Venice, accompanied by a guide who can show us all the secrets of that mystical city.

This month, journalist Alberto Angela accompanies us in a documentary, about the city of *Serenissima*, revealing many details and treasures that usually remain hidden from the eyes of tourists. We will discover the eventful history of Venice – a story of conflict, passion and intrigue in the worlds of power, business and art. More about documentary *Stanotte a Venezia* on page 4.

This month Dante also returns with the **Italian Film Event**, this time featuring a hilarious comedy about a fathers' tough love, and with **CineClub Dante**, featuring a new episode of the beloved Inspector Soneri series.

Fortunately, thanks to Easter and Anzac Day we'll have plenty of time to relax and indulge in some culture and fun entertainment!

And don't forget the joys of the palate with the recipe of the month for a traditional Genovese Easter pie.

Buona lettura e Buona Pasqua!

Stefania



Venice by night.

Il calendario di aprile

31 marzo	ComItEs Meeting (p.2)
12 aprile	Italian Film Event - <i>Belli di papà</i> (p.3)
15-16 aprile	School holiday programme (p.2)
16 aprile	CineClub Dante - <i>No sign of stopping</i> (p.3)
24 aprile	School Open Day (p.2)
27 aprile	Colazione alla Dante (p.2)
29 aprile	Start of Term 2 (p.2)
Every Thursday	Playgroup for children aged 0-5 (p.5)
Every Tuesday and Thursday	Yoga in Italian

Buona Pasqua!

Seguici!



President: Sir John Kirwan
Vice President: Flavia Berucci
Secretary: Kelly McKinnon
School Director: Sandra Fresia
Newsletter: Stefania Perrotta

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Attività ed eventi



School Holiday Programme - Autumn 2019

Also this year Dante offers a school holiday programme for children aged from **5 - 12 years**.

GIOCHIAMO INSIEME IN ITALIANO

Due giorni di attività, arte, cucina, giochi e tanto divertimento
Two days of activities, art, cooking, games and a lots of fun



Monday and Tuesday 15-16 April
from 10.00am-2.00pm

Fees: \$30 for both days.

Additional fee for brother or sister: \$20

Please RSVP by 11 April.

Payment method is with internet banking paid into
a/c 020192-0309263-00

Colazione alla Dante, 27 April

This month our Colazione will be on Saturday 27 April. Join us from 10am to 12pm for a get together and chat in Italian with some coffee and sweets. Everyone is welcome!

Skilled Migrant Residence Visa Seminar

Apollo Immigration is offering a seminar dedicated to Skilled Migrants Residents Visa.

Please book by 14 April.

[All info here.](#)

ComItEs Meeting, 31 March

This coming Sunday 31 March the ComItEs meeting will be held in Auckland at the Freemans Bay Community Center, 52 Hepburn St, Ponsonby, from 9.30 am to 12.30 pm.

The session will be preceded by coffee and croissants at 9.0 am, you are all invited.

The first point of the meeting will be dedicated to the terrible massacre that took place in Christchurch on March 15th, and to the condolences of the ComItEs Wellington and the Italians in New Zealand.

See here the [AGENDA OF THE MEETING](#)

Learn Italian and School Open Day

Term 2 classes for 2019 Italian language courses will start on **Monday 29 April**.

We would like to inform you that due to a steady increase in our running costs over the last two years, **Italian Language classes' fees will increase** from \$210 to \$225 per term, starting in Term-2/2019.

You may like to come and see us at the **Open Day**, on **Wednesday 24 April**, 5-7pm. It is open to all, so do bring any friends who would like to learn Italian.

See [here](#) all dates and enrolment forms.

Yoga in Italian

Winter is coming! Let's stay fit and stretched over the cold months with Fiorella's yoga classes.

Every Tuesday (2.15pm) and Thursday (12pm).

Please bring your own mat.

Fees:

\$10 per class or

\$5 for enrolled Italian students.





Attività ed eventi



Italian Film Event, 12 April

This month's film is **Belli di papà**, a 2015 Italian comedy film, co-written and directed by Guido Chiesa

The wealthy businessman Vincenzo, originally from Apulia, realises that he is an absent father, but also that his two sons and daughter are spoiled and unable to support themselves economically. So Vincenzo stages his fraudulent bankruptcy, and runs with his children to Taranto, in his old house. The boys are struggling to settle, but Vincenzo is confident about them and hopes that they will soon find a job in the city, even if humble and poorly paid. Meanwhile, an impostor blackmailer, who wants to marry Vincenzo's daughter, arrives in Puglia, to expose the scam



Presented by Bernadette Luciano of Italian Department, University of Auckland.

Friday 12 April, 6.30pm,

Room 315, Building 206, Arts 1 Humanities

In Italian with English subtitles. Free entry.

CineClub Dante, 16 April

This month our CineClubDante is back with a new episode of Inspector Soneri, *No sign of stopping* (*Nessuna traccia di frenata*) from the Fog and Crimes series.

Tuesday 16 April, 10am

Everyone is welcome!



Synopsis

In Comacchio a car runs over a building contractor, killing him. This is the start of the investigation by Commissioner Soneri, who wants to get to the bottom of an apparent street accident. But there are several similar car accidents, which is a strange coincidence.

Commissioner Soneri is also troubled by a hypothetical transfer to Rome which would allow him to progress in grade ...

Alla Dante è sempre festa!

Al nostro gruppo piace sempre festeggiare! Questa volta l'occasione era la festa del papà e così una delle nostre studentesse, Andrea Maria, dopo essersi guardata ben bene il tutorial della ricetta del mese scorso, *Le Zeppole di San Giuseppe*, le ha cucinate e le ha portate in classe, deliziando così tutti gli studenti e Sandra, l'insegnante.



"It's great to get to see recipes that have a particular meaning in Italy and are made for a particular occasion. It gives us (non Italians) an insight into the traditions and culture".

Andrea Maria



Stanotte a Venezia - Tonight in Venice, documentary with Alberto Angela

Who has never dreamed of spending a few days in Venice and having someone accompany us, step by step, to discover the most remote secrets of the city?

Some of you may already know Alberto Angela and his exciting documentaries about the most magnificent places on the Italian peninsula.

In this documentary he leads us by night to discover things that to ordinary tourists will remain hidden ...

RAI is the Italian national public broadcasting. To access and watch videos on Rai Replay, simply register by creating a password or through your Facebook or Google account.

[Click HERE to watch the documentary](#)



Alberto Angela - short biography

Born in Paris in 1962, the son of famous Italian science journalist Piero Angela had a very cosmopolitan education: after graduating from the French School, he graduated in Natural Sciences in Rome, attending various specialisation courses at some of the most prestigious US universities.



For some years he devoted himself to field research, participating in international paleoanthropology expeditions in Zaire, Tanzania, Oman, Mongolia.

Author of an essay on new interactive techniques in science museums, he signed several successful scientific dissemination volumes with his father Piero Angela and regularly carried out collaboration activities with daily, weekly and monthly newspapers.

Alberto Angela made his debut on television in 1990, creating *Albatros*, a programme for the Italian Switzerland television, and repoposed in Italian television. He then realised for RAI, together with his father, the programmes *The planet of the dinosaurs* and *Journey in the cosmos*. He is the author of the extremely popular documentary series *Superquarks*, *Passaggio a Nordest*, *Ulisse*, *Il Piacere della Scoperta* and *Meraviglie D'Italia*.

Il Ballo - Dance and music of the Italian Renaissance

Early music ensemble The Affetto Players and renaissance dance group Capriol combine for a spectacle of 16th-century fun. From party games to majestic courtly dancing, lively late-renaissance tunes will excite the ears while graceful movement and lavish costumes delight the eyes.

May 16-18, 7:30pm, Dolphin Theatre, Onehunga

Tickets: General \$25, Concession \$15

Buy tickets online at <https://www.trybooking.co.nz/820>

Email: ilballoconcert@gmail.com / [Facebook](#)





Attività ed eventi



The Dante Playgroup

Anche quest'anno il gruppo dei bambini dai 0 ai 5 anni è molto numeroso.

Auguriamo "buona fortuna" ad Oriana e Blake, che dopo tanti anni di partecipazione ai corsi, ci hanno lasciato per cominciare la scuola.

Diamo invece il "benvenuto" a tutti gli altri bambini che con grande entusiasmo frequentano le nostre lezioni.

Matteo, Fiorella e Chiarina



Cantiamo i numeri,
cantiamo i colori,
cantiamo i giorni della settimana,
cantiamo le vocali,
cantiamo, giochiamo, balliamo
e raccontiamo le storie.



La canzone sulle vocali

A. E. I. O. U.
noi siamo le vocali
A. E. I. O. U.
siamo importanti
A. E. I. O. U.
senza di noi non capiresti più.

Per dire gatto diresti GTT
Per dire cane diresti CU
Per dire mamma diresti MM
Per dire papà diresti PP





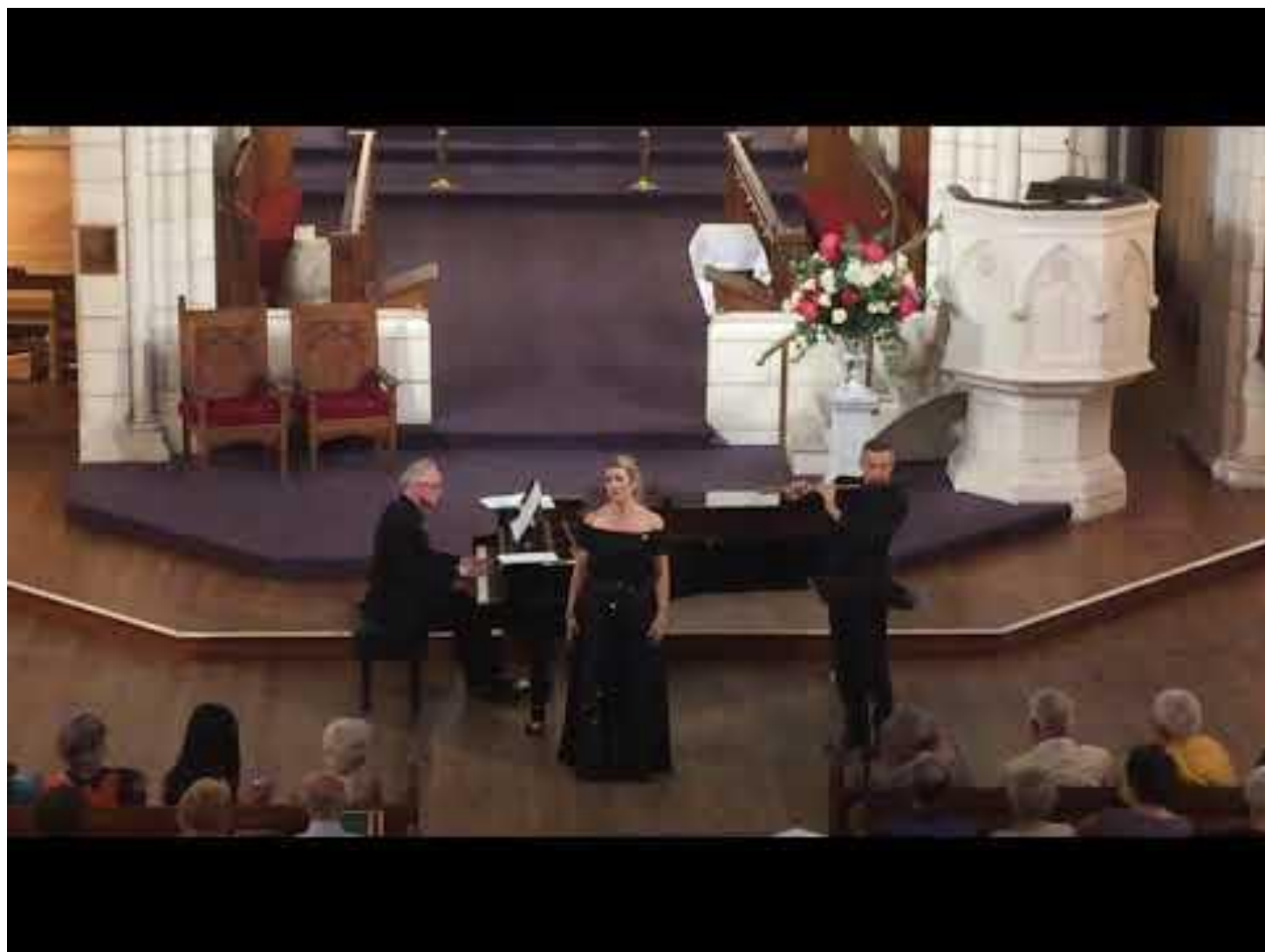
Review di marzo



A Night at the Opera

This was a beautiful concert with Lilia Carpinelli, Luca Manghi and Matteo Napoli who performed music for piano and flute, and arias from Italian composers like Vivaldi, Puccini e Rossini, and famous Italian songs from Sica, De Curtis and De Crescenzo, among others. Grazie to the Italian Embassy in Wellington for organising this event!

To watch the finale of *Non ti scordar di me* by Ernesto De Curtis just click on the video below





Gli amici della Dante



Discover the special discounts you have access to thanks to your Dante card!
Only up-to-date Dante cards are accepted though, so follow the link to subscribe or [renew your membership!](#)



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<https://segafredo.co.nz/>



10% discount

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Obtain your coupon to start
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15% discount (from Wednesday to Sunday)

Settebello Pizzeria Italiana
3/1 Rata St, New Lynn
Auckland
Ph: 09 826 0777
www.settebello.co.nz



10% discount

Sovrano @ A Touch of Italy
68 Greenmount Drive
East Tamaki Auckland
Hours: Mon-Fri 8.30-5pm | Saturday: 10am-2pm
Ph: 09 2733701 / www.sovrano.co.nz



Bacheca del mese



Ricetta del mese

Torta Pasqualina

The *pasqualina* pie is a typical Easter recipe of Liguria. It is prepared with a dough made of flour, water and oil and spread in thin sheets, then filled with chard or spinach, ricotta and whole eggs that will be boiled while baking. You can also use conventional pastry or, for a more healthy option, filo pastry. Needless to say that every family has its own recipe, often the filling is enriched with artichokes or silverbeet.



Ingredienti

- 2 rotoli di pasta sfoglia o filo
- 500 gr di spinaci puliti o bietole
- 250 gr di ricotta
- 50 gr di pecorino
- 4 uova
- latte
- sale e pepe

Stufate le verdure in un'ampia padella. Scolate bene l'acqua, strizzate e sminuzzate le verdure e mettetele in una ciotola con la ricotta, il pecorino, un uovo sbattuto, sale e pepe. Mescolate fino ad ottenere un ripieno omogeneo.

Foderate uno stampo con un primo disco di pasta, e versateci all'interno il ripieno.

Con il dorso di un cucchiaino, formate degli incavi e andateci ad adagiare delicatamente le 3 uova sguasate in modo da lessarle intere durante la cottura.

Ricoprite con l'altro disco di pasta, richiudete sigillando bene i bordi, poi bucherellate la superficie e spennellate con un pò di latte.

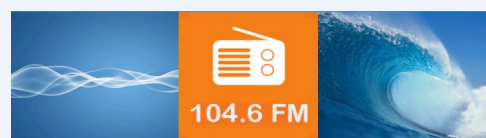
Informate la torta pasqualina in forno preriscaldato a 190° e cuocete per 45 minuti.

Fate appena intiepidire poi togliete la torta pasqualina dallo stampo e servite.

Parola del mese

Perbenismo

Parola leggermente denigratoria che descrive un atteggiamento o modo di vita di chi desidera apparire persona perbene secondo la morale borghese, comportandosi perlopiù in modo ipocrita e conformistico, seguendo con qualche ostentazione le norme della morale comune o uniformandosi a quelle della classe sociale dominante.



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