

ISOLA BELLA,
ITALIA

Taglia e Cuci

VOL. 1, ISSUE 2

STOP THE PRESSES!

As fun as it was to hand-write 30 copies of Issue 1 on parchment, I'm happy to report we found a printer on the mainland. Enjoy the chic new format of *Taglia e Cuci*!

Delta Truth
Editor-In-Chief

MAHJONG CLUB

Senora Morelli, Ms. Lorblanchet, and Yours Truly are starting a Mahjong club and welcome all skill levels.

We meet at Brezza Tuesdays while the cleaning team is on island.



Pretty Mah Jongg tiles.

CULTURE & ARTS

On Thursday, a field trip of elementary school students from Grosetto will visit the Tuscan Sea Terracotta Museum in our Club House. Let's be on our best behavior.

PORTO SANTO STEFANO HALLOWEEN BASH



The Porto Santo Stefano waterfront.

Throw on your creepiest costume for the Porto Santo Stefano Halloween party October 31st. Captain Antonio will pick us up from the marina at 3:30 p.m. and deliver us to Corso Umberto I in time for the festivities.

Remember to hydrate!



Winning Vessel



Congratulations to **Gio and Romeo Ricci**, who won 1st place in the inaugural Isola Bella Regatta on their catamaran, the *Regina Pia*! **Maxine and Aurelio Landi** came in 2nd and will have their eye on the stunning Silk Mountain Silver Cup at their neighbors' villa all year.

PUBLISHED AT
Silk Mountain Marina

WORLD NEWS

GREAT NEWS!

Thanks to conservation efforts, NOAA reported a population of nearly 1,000 Mediterranean monk seals (*Monachus monachus*). Yes, they will still shut down the harbor, but isn't it worth it knowing we've made a difference?

COCKTAIL HOUR

When Jack Innocenti invited us to sample his luscious Ribollita Sienese, we made history by coming up with the perfect cocktail pairing. Here is the recipe (transcribed by **Zane Tartel**):

Brezzamarina Cocktail

- 30 ml Laphroaig 15
- 30 ml Campari
- 30 ml Cocchi Vermouth di Torino
- Orange peel (for garnish)

Instructions

1. Add the Scotch, Campari, and sweet vermouth into a cocktail shaker filled with ice.
2. Stir well for 15 to 30 seconds until properly chilled and diluted.
3. Strain the mixture into a rocks glass over a large ice cube.
4. For garnish, express the oils from an orange peel over the drink and drop the peel into the glass.

Contribute Your Stories

Leave news and other items for Taglia e Cuci in the drop box at Porto Veloce Provisions.