

## Women Gain Right to Vote

The 19th Amendment unanimously passed, giving women the right to vote.

See **VOTE, 10A**



## Frank And Marie Get Married

By **ART VANDELAY**

At 3:32 pm Marie Esposito, daughter of "Grandma" Esposito married Frank Varsalona, a 1st generation Sicilian American. The ceremony took place at St. Paul's Catholic Church 14 Greenville Ave in downtown Jersey City, N.J. Frank and Marie will continue to live with Marie's parents while they save money for their own home.

## League of Nations is Established

The first worldwide intergovernmental organisation whose principal mission is to maintain world peace.

See **LEAGUE, 8A**

## Vincenzo Varsalona Opens Candy Store on 2nd Ave Downtown Jersey City

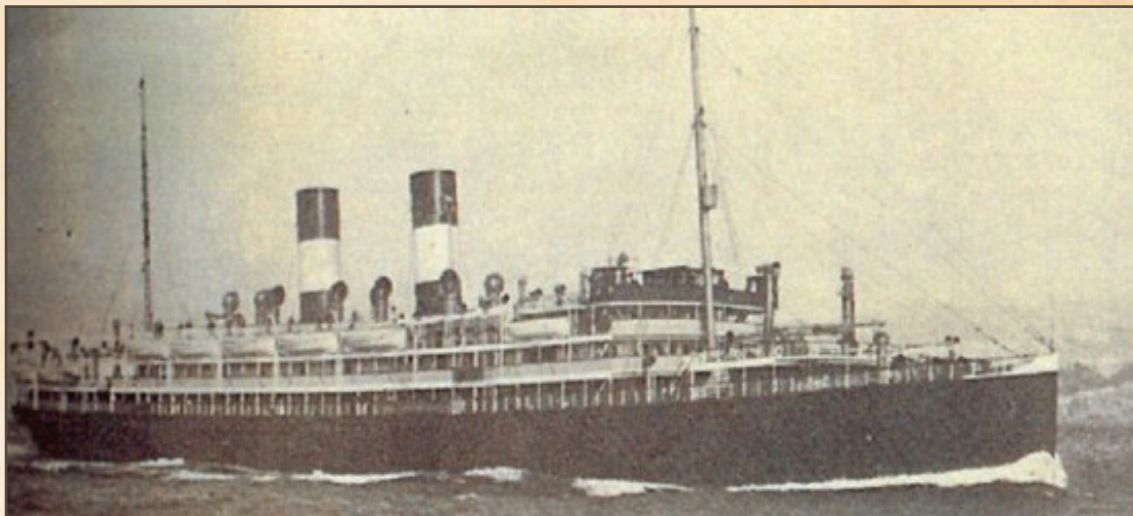
By **VIZZINI**



Vincenzo Varsalona opens his long awaited candy store in the Greenville section of downtown Jersey City. Vincenzo, pictured here in front of his store, immigrated from San Giovanni Gemini Sicily, a small commune southeast of Palermo. Rumor has it that Vincenzo Varsalona's grandfather was the original Sicilian Bandit robbing from the rich and giving to the poor in the communes of San Giovanni, Santo Stefano, Alessandria dell Rocca and other neighboring villages. He denied commenting about these rumors but did say he is excited to sell ice cold Coca-Cola for 24 cents. "One cent less than everybody else."

## Grandma Esposito Comes To America!

By **PAUL ROCCO**



**S.S. DUCA DEGLI ABRUZZI, 1907 Italia Line**  
Courtesy The Peabody Museum of Salem

"Lots of praying and lots of arguing" is how one ship Captain described his journey across the Atlantic with mostly Southern Italian Immigrants aboard.

On this day, February 20th 1920, The Duca Degli Abruzzi Italia Line disembarked at The Port Authority New York at 7:47 am eastern standard time. Among the 242 passengers was a 22 year old woman from Formia, Italy named Carmina Esposito. Carmina left her 12 siblings and 52 cousins behind in Italy to re-unite with her husband Pasquale in Jersey City, N.J.



Rocky Varsalona Opens Italian Restaurant  
From right to left: Rocky Varsalona, Bruce Purvin, Vinny Varsalona Jr.

By **VINCENT SPERDUTO**

At the young age of twenty two Rocky Varsalona opens his first Italian restaurant on Monmouth Ave in Nutley. The Lyndhurst high school graduate and former barber said he learned to cook from his grandmother "Grandma Esposito" and although he is allergic to flour he is quote "Not too worried about it." Varsalona's hours of operation are from 4-11 Monday through Saturday 12-9 on Sundays.

## Rocky Varsalona opens Italian Restaurant in Nutley, N.J.

## Harding Wins in Landslide Victory

Harding won a landslide victory, sweeping every state outside of the South and becoming the first Republican.

Cont'd 2A

## Record Snowfall



8 a.m.	Noon	8 p.m.
25	32	18

More on 6C



## Mickey Esposito Awarded Medal of Honor

By **MR. VINCE LOMBINO**

Grandma Esposito's brother-in-law, Mickey Esposito, returns home after fighting the Germans and is awarded the Medal of Honor. He will be returning to Jersey City to his wife Josephina and his job on the docks. He will not be pursuing his professional boxing career as his record of 1-7-2 was not quite as admirable as his service to his country.

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FEBRUARY 20TH 1920

# APPETIZERS

## FRIED MOZZARELLA CARROZZA

A Southern Italian classic humbly originating from the necessity peasants had to re-use extra provisions (In this case eggs, cheese, and bread) Thus giving birth to the "Neapolitan Fried Cheese Sandwich" Served with a side of Marinara for dipping. \$13.35

## EGGPLANT ROLLATINI

Eggplant rolled and stuffed with ricotta and topped with melted mozzarella cheese and marinara sauce. \$16.85

## FRIED ARTICHOKE HEARTS

Served with a pesto aioli and finished with a balsamic reduction. \$14.85

## SANTA LUCIA STEWED OCTOPUS

Luciana style is so named from the ancient district of Santa Lucia Napoli.

Grilled octopus, sausage, kidney beans, pepperoncini peppers and olives in a sweet and sour tomato broth. Served with bruschetta style toast. \$23.15

## ARANCINI (AKA RICE BALLS)

Originating in 10th century Sicily and traditionally served during the Feast of Santa Lucia, this is Sicilian street food at its finest. Balls of risotto rolled, stuffed, and fried with ground beef, peas, and Sicilian caciocavallo cheese. Served with a side of marinara sauce. \$15.70

## FRIED CALAMARI

Served with a roasted red pepper aioli and marinara sauce. \$17.45

## SCALLOP CUPCAKES

Pan-seared scallops, mint pesto, honey truffle mousse garnished with fried mint leaves and toasted pine nuts. \$24.55

## GORGONZOLA CHIPS

House cut potato chips topped with our delicious gorgonzola cream sauce, bacon, and a balsamic reduction. \$14.60

## BAKED CLAMS OREGANATA

Fresh Middleneck Clams baked with parmesan and oregano bread crumbs, lemon, and our famous garlic butter. \$17.15

## MUSSELS POSILLIPO

Fresh Mussels sautéed in your choice of a tomato seafood broth or a white wine garlic sauce. Served with toasted crostini bread. \$18.65

## CAPONATA SICILIANO "BRUSCHETTA STYLE"

This recipe is an intro into the soul of Sicily and all of the Greek, Spanish, and Arabic influences that helped shape Sicilian cuisine over the past 20 centuries....

Eggplant, capers, olives, peppers, and raisins marinated in a Sicilian sweet and sour sauce served "bruschetta style" over toasted crostini bread. \$15.35

# PLATTERS

## ANTIPASTO SICILIANO

Prosciutto, Sopressata, Salame, Provolone, Mozzarella, Gorgonzola, pickled tomatoes, peppers, olives, artichokes, and a fig spread served with crostini. \$22.50

## GRANDMA'S GRAVY MEATS

Whether you call it gravy, sugo, or just sauce I think that we can all agree on one thing, it should simmer for hours with a variety of meats.

Platter of meatballs, sausage and boneless braised pork. \$24.95

# SALADS

## OCTOPUS AND ARUGULA

Grilled Octopus, cherry tomatoes, caramelized onions, arugula finished with a squid ink vinaigrette. \$20.15

## BURRATA

Fresh creamy burrata, tomatoes, Genovese pesto, cracked black pepper. Served with Bruschetta style toast. Finished with a balsamic reduction. \$14.90

## SPINACH

Fresh spinach, bacon, gorgonzola, and walnuts served with a raspberry vinaigrette. \$10.95

## CAESAR

Romaine, Parmesan cheese, croutons, and cracked black pepper. \$8.95

Add chicken \$6.95

Add shrimp \$8.95

Add Salmon \$10.95

# SOUPS

## TORTELLINI EN BRODO

Cheese tortellini simmered in a veal shank broth finished with parmesan cheese. \$8.95

## PASTA FAGIOLI

Rocco's NY recipe... Ditalini pasta, cannellini beans, bacon and onions in a tomato broth. \$8.95

## ESCAROLE (SCHAROL) AND BEANS

Real Italian peasant soup here... Escarole, cannellini beans, garlic, and chicken broth, little parmesan cheese.. Simple and delicious. \$8.95



# THE CLASSICS FROM GRANDMA'S KITCHEN

All entrees come with family style salad and our famous garlic rolls

## GRANDMA RICASOLA'S LASAGNA

3rd generation lasagna recipe. She was a Ricasola who married a Moderelli whose daughter married a Varsalona whose mother was Grandma Esposito....Capiche!? \$25.45

## SPAGHETTI AND MEATBALLS

Rocky "Rocco" Varsalona has been making his famous meatballs since he opened his first restaurant in 1970. 25 restaurants and nearly 800,000 meatballs later we are still hand rolling the same great recipe! Served over spaghetti tomato sauce and topped with our favorite Sicilian cheese, Cacciocavallo! \$24.95

## ST. JOSEPHS SPAGHETTI AGLIO E OLIO

Traditionally served on The Feast Day of St. Joseph (March 19th) and on Christmas Eve as part of the 7 Fishes. Spaghetti tossed with garlic and oil, anchovies, red pepper flakes, and raisins topped with toasted bread crumbs and parmesan cheese. \$21.65

## CAVATELLI (GAVADEEL) SAUSAGE N' BROCCOLI RABE

Small pasta shells tossed with garlic, EVOO, white wine, broccoli rabe, sausage and roma tomatoes, finished with parmesan cheese. \$26.95

## GNOCCHI ALA SORRENTINA

Originating on Italy's Amalfi Coast in the town of Sorrento. Gnocchi tossed in a light marinara sauce and baked with fresh basil, sweet San Marzano tomatoes and creamy fresh mozzarella cheese. \$23.65

## GNOCCHI BOLOGNESE

Sauce made from ground veal, pork, and beef simmered in red wine and our house tomato sauce finished in the pan with a touch of cream. \$25.85

## RIGATONI, SAUSAGE, N' PEPPERS

Rigatoni pasta tossed with Italian sausage, onions and peppers in our homemade tomato sugo. \$25.65

## GRANDMA ESPOSITO'S EGGPLANT PARM

It's Thursday night and in our family that means Grandma Esposito is making eggplant parmigiana so pull up a chair at Grandma's table and enjoy this family favorite. Served with a side of spaghetti. Mangia bene! \$23.15

## BUCATINI AMATRICIANA

Originating in the town of Amatrice this is one of the best known pasta sauces in Roman cuisine. Bucatini pasta tossed with cured pork, onions, and San Marzano tomatoes, with a touch of red pepper flakes, finished with shaved parmesan.

The Italian government has certified this dish with a PAT stamp... the highest qualification for traditional Italian food. \$24.35



\*Add Side Meatballs \$8.50  
\*Add Side Rope Sausage \$8.50





ARRIVAL

TUESDAY  
FEBRUARY 20TH 1920



# THE SPECIALTIES FROM OUR KITCHEN

## THE FAMOUS FIOCCHI

Truly a one of a kind... 4 cheese and pear stuffed pasta purses tossed in a Moscato cream sauce and topped with prosciutto and asparagus, finished with a balsamic reduction. This is... "The Perfect Bite" \$28.75

## RIGATONI ALA VODKA

Paulie's favorite growing up in Rocco's restaurants. Simply put... The Best Vodka Sauce Ever, Period! \$24.75

## FETTUCINE CARBONARA

Fettuccine pasta tossed with guanciale (cured pork) onions, and cream finished with egg yolk, pecorino romano and cracked black pepper. \$24.75

## LOBSTER RAVIOLI

Sautéed with fresh basil, roma tomatoes and lemon in a pink seafood cream sauce. \$30.75

## TORTELLINI ALA PANNA

True northern Italian dish... Cheese-filled tortellini tossed with sweet green peas, prosciutto and cream. \$25.85

## BUTTERNUT SQUASH RAVIOLI

Succulent butternut squash ravioli tossed with cream and topped with zucchini and truffle oil. \$26.75

**\*Add Chicken or Sliced Sausage \$6.95**  
**\*Add Shrimp \$9.95**  
**\*Add Scallops \$14.95**

## FRANKIE'S BOWTIE

Bowtie pasta tossed with sun-dried tomatoes, asparagus, mushrooms and caramelized onions in a roasted garlic cream sauce. \$25.85

## YBOR CITY'S CRAB RISOTTO

Risotto, fresh crabmeat, roasted corn, and chives over a bed of roasted red pepper pesto topped with truffle oil. \$33.45



## AUNT MIMA'S RISOTTO

Paulie learned to cook this style of risotto "Con Patata" from his Great Aunt Mima while visiting with her and the Esposito cousins in their hometown of Formia, Italy. Risotto, sliced sausage, potatoes, white Tuscan beans, and bacon finished with a splash of tomato sauce and shaved Pecorino Romano. \$26.65

# SEAFOOD

## LINGUINE CLAM SAUCE

Fresh Middleneck whole clams sautéed with chopped clams, olive oil, and white wine tossed with linguine. \$28.85

## CRAB ENCHILAU

Paying homage to my Tampa Sicilian Paisanos... Fresh lump crabmeat tossed with linguine in a slightly spicy marinara sauce. \$33.75

## SHRIMP SCAMPI

Fresh jumbo shrimp sautéed with evoo, garlic, white wine, and fresh herbs tossed with linguine. \$29.85

## SHRIMP PARMIGIANA

Breaded jumbo shrimp baked with melted mozzarella cheese and tomato sauce served with a side of spaghetti tomato sauce. \$29.85

## VENETIAN STYLE BLACK SEAFOOD RISOTTO

Famous up and down Italy's Adriatic Coast and especially prevalent in Venice this risotto dish incorporates a squid's ink enhancing the richness and flavor of the sea. It is served with mussels, clams, octopus and chopped shrimp. \$34.55

## VINCENT'S SALMON AND SAFFRON RISOTTO

Grilled salmon topped with asparagus and a roasted red pepper pesto over a bed of creamy saffron risotto. \$30.15

## SCALLOPS SAMBUCA

Pan seared scallops tossed with bacon, caramelized onions, and bowtie pasta in a pink Sambuca cream sauce. \$35.45

## MEDITERRANEAN SEA BASS

Crispy WHOLE fish, escarole, cannellini beans, garlic, fingerling potatoes, chicken stock and evoo. \$32.85

## GROUPEL PUTTANESCA

Fresh grouper pan seared with olives, capers, roma tomatoes, anchovies, and a touch of red pepper in a seafood marinara sauce served over linguine. \$33.25

## GROUPEL AND SHRIMP FRANCESE

Fresh grouper and 2 jumbo shrimp egg dipped and pan fried in a lemon white wine sauce served over spaghetti. \$34.85

## ZUPPA DE PESCE

Shrimp, scallops, mussels, clams, calamari, and Grouper sauteed in a tomato seafood broth and served over linguine. \$45.85

# CHICKEN, VEAL, CHOPS & BRAISED MEATS

## PARMIGIANA

Breaded and baked cutlets marinara sauce, melted mozzarella cheese. CHICKEN \$26.45 VEAL \$31.55

## SALTIMBOCCA

Layered with prosciutto, fresh sage, and mozzarella cheese over a bed of spinach in a marsala wine sauce. CHICKEN \$26.45 VEAL \$31.55

## MARSALA

Mushrooms, marsala wine, beef stock reduction. CHICKEN \$26.45 VEAL \$31.55

## FRANCESE

Egg-dipped and pan fried in a lemon white wine sauce. CHICKEN \$26.45 VEAL \$31.55

## PICATTA

Pan sautéed with capers, white wine, and lemon. CHICKEN \$26.45 VEAL \$31.55

## GORGONZOLA\*\*

Bacon, white wine and a delicious gorgonzola cream sauce served with gnocchi. CHICKEN \$29.25 VEAL \$34.35

## CHICKEN ROLLATINI

Chicken rolled and stuffed with sliced ham and mozzarella cheese topped with mushrooms in a Marsala cream sauce. \$27.85

## CHICKEN SCARPARIELLO "SHOEMAKERS STYLE"

This style of cuisine was made famous throughout Campania by busy shoemakers throwing together a fast, hearty lunch.

Chicken sauteed with sausage, potatoes, mushrooms, olives, and pepperoncini peppers in a sauce made from butter and balsamic vinegar \$28.55

All Chicken and Veal dishes come with a side of spaghetti tomato sauce unless otherwise notated with \*\* Substitute Fettuccine Alfredo as side pasta \$ 5.95

## BEEF BRACIOLE NEAPOLITAN STYLE

The most sentimental of all Old World Italian dishes... Beef pounded, rolled, and stuffed with prosciutto, raisins, pine nuts, and an egg and herb stuffing, cooked for 3 hours in our tomato sugo served over rigatoni. \$30.65

## RIBEYE VANILLA COGNAC CREME

12 oz. ribeye, topped with caramelized onions, and sweet peas in a delicious vanilla cognac cream sauce served with linguine. \$43.85

## RIBEYE GORGONZOLA

Bacon, white wine, gorgonzola cream sauce served with gnocchi. \$43.85

## VEAL OSSO BUCO\*\*

Slow braised in a Chianti wine tomato sauce served over risotto. \$46.55

## "THE SHOEMAKERS" VEAL CHOP SCARPARIELLO

Scarpariello loosely translates to "Of The Shoemaker" and pays homage to the busy shoemakers who invented this style of cuisine.

Grilled Chop topped with sausage, potatoes, mushrooms, olives, and pepperoncini peppers in a sauce made from butter and balsamic vinegar. \$48.85

## VEAL CHOP BRYAN

Breaded Milanese style veal chop topped with a goat cheese and lemon burre blanc, toasted pine nuts, arugula, over a bed of risotto. \$52.95

## GRANDMA'S SUNDAY FEAST

It's Sunday at 3 o'clock, the sugo has been cooking for hours and in most Italian American families that means one thing... DINNER!

Boneless braised pork, meatballs and sausage are served over a bed of rigatoni with our Sunday tomato sugo! Extra loaf of bread, side of sauce for dipping, side of ricotta accompany your feast. \$29.85

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

# ★ OUR STORY ★

U. S. DEPARTMENT OF LABOR  
IMMIGRATION SERVICE

List 106

## LIST OR MANIFEST OF ALIEN PASSENGERS FOR THE UNITED STATES

ALL ALIENS arriving at a port of continental United States from a foreign port, or a port of the insular possessions of the United States, and all aliens arriving at a port of said insular possessions from a foreign port, a port of continental United States, or a port of the insular possessions of the United States. This (white) sheet is for the listing of Passengers sailing from NAPOOLI 3-7, 5 FEB 1920, 1920

No. on List.	HEAD-TAX STATUS. (This column for use of Government officials only.)	NAME IN FULL		Age.	Sex.	Married or single.	Calling or occupation.	Able to—			Nationally, (Country of which citizen or subject.)	Race or people.	* Last permanent residence.		Final destination.		
		Family name.	Given name.					Read the language (or languages) of the country (or countries) of origin.	Write.	Country.			City or town.	The name and complete address of nearest relative or friend in country whence alien came.	State.	City or town.	
1	REG. USA. DET.	Piergianni	Mauro	20	M		laboureyes	Italian	yes	Italy	Italian So.	Italy	Melfetta	wife Angela	N.Y.	Hoboken	
2	REG. USA. DET.	De Floris	Giovanni	28	M		"	no reservist	no	Italy	Italian So.	Italy	Melocatters	father Giovanni	Ohio	Cleveland	
3	REG. USA. DET.	Nicolardi	Faolo	22	M		"	yes	Italian	yes	Italy	Italian So.	S. Nicandro	father Vito	"	Akron	
4	REG. USA. DET.	De Paola	Felice	26	M		"	no reservist	no	Italy	Italian So.	Italy	Giovinasse	father Giuseppe	N.Y.	New York	
5	REG. USA. DET.	Leone	Giuseppe	29	M		sheenakes	Italian	yes	Italy	Italian So.	Italy	Castriano	wife Gerinda	N.J.	Newark	
6	REG. USA. DET.	Galivetti	Giovanni	24	M		laboure	no reservist	no	Italy	Italian So.	Italy	Ferentino	father Gaetano	Pa	Soadell	
7	REG. USA. DET.	Bianchetti	Faolo	31	M		"	yes	Italian	yes	Italy	Italian So.	Italy	Faglione	wife Teresa	"	Phila
8	REG. USA. DET.	Bianchi	Benedette	24	F		"	"	"	"	Italy	Italian So.	Italy	Ferentino	wife Felicia	Ill	Chicago
9	REG. USA. DET.	Bellaluce	Nicol	28	M		"	no reservist	no	Italy	Italian So.	Italy	Vaste	wife Michela	Pa	Phila	
10	REG. USA. DET.	Castellani	Ferrante	27	M		"	yes	Italian	yes	Italy	Italian So.	Italy	Giuliano	wife Elisa	N.Y.	Utica
11	REG. USA. DET.	Galivetti	Angela	30	F		laboure	no reservist	no	Italy	Italian So.	Italy	Ferentino	wife Maria	Pa	Soadell	
12	REG. USA. DET.	Varis	Giovanni	25	M		"	"	"	"	Italy	Italian So.	Italy	Ferentino	father Angelo	"	Phila
13	REG. USA. DET.	Stella	Fascual	30	M		"	"	"	"	Italy	Italian So.	Italy	Marcollinara	wife Rosa	N.Y.	New York

Between 1840 and 1920 around 37 million poor, hungry, and some formerly orphaned immigrants migrated to the United States. One of those poor, hungry, and previously orphaned men was named Pasquale Esposito, who left Formia, Italy in 1920 and rode “stowaway” on a ship headed for the Americas.

Pasquale Esposito arrived in Ellis Island, settled in Jersey City, New Jersey and married Carmina Dangio. They gave birth to 7 sons and 3 daughters, and from here our Italian American Esposito family tree began to bloom....Today there are over 216,000 Esposito’s worldwide and around 200 people who we refer to as “cousin” in the family started by Pasquale and Carmina.

Welcome to Esposito’s Italian Restaurant and welcome into “our” Esposito family.

14	REG. USA. DET.	Esposito	Pasquale	26	M		shoenak	yes	Italian	yes	Italy	Italian So.	Italy	S. Armona	mother Assunta	N.Y.	Jersey
15		wife	Carmina	28	F		M.E. Wife	"	"	"	Italy	Italian So.	Italy	"	mother in law do	"	"
16	REG. USA. DET.	Buonpietro	Francesco	33	M		laboure	no reservist	no	Italy	Italian So.	Italy	Foggia	mother Francesca	N.Y.	Brooklyn	