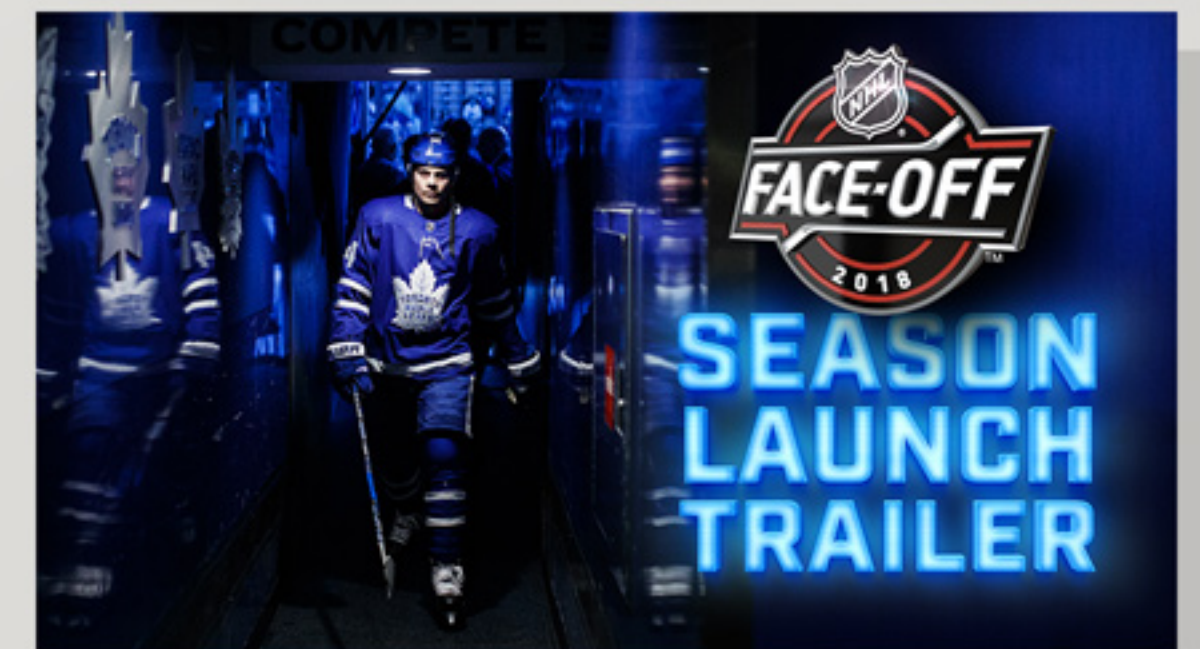
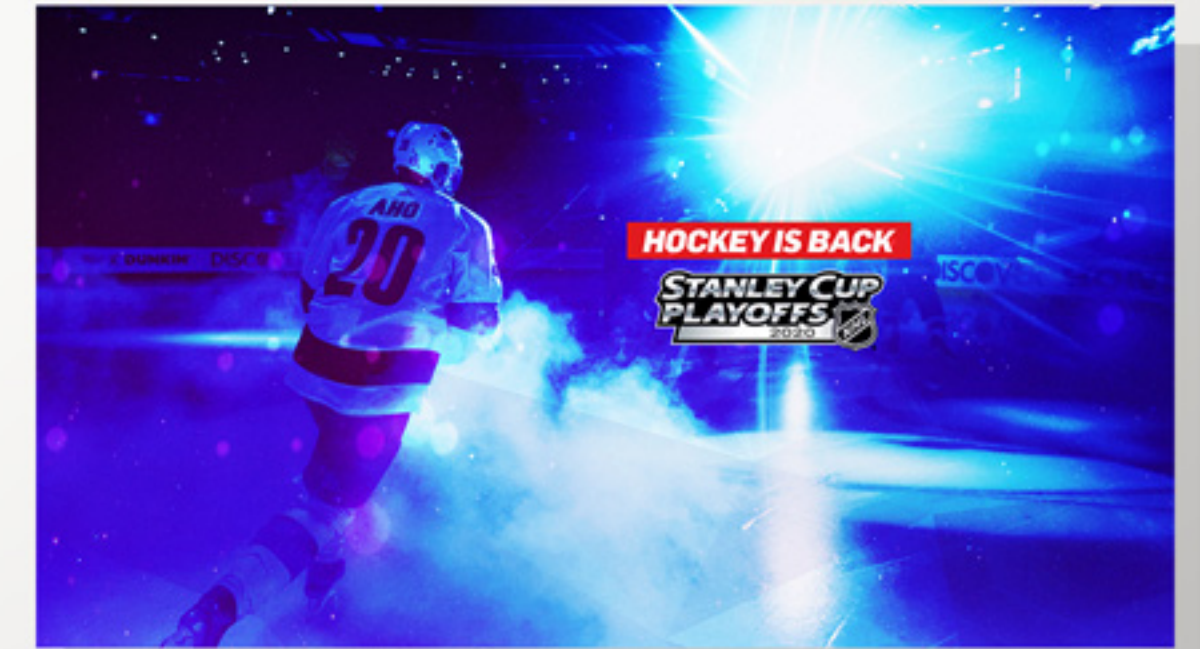
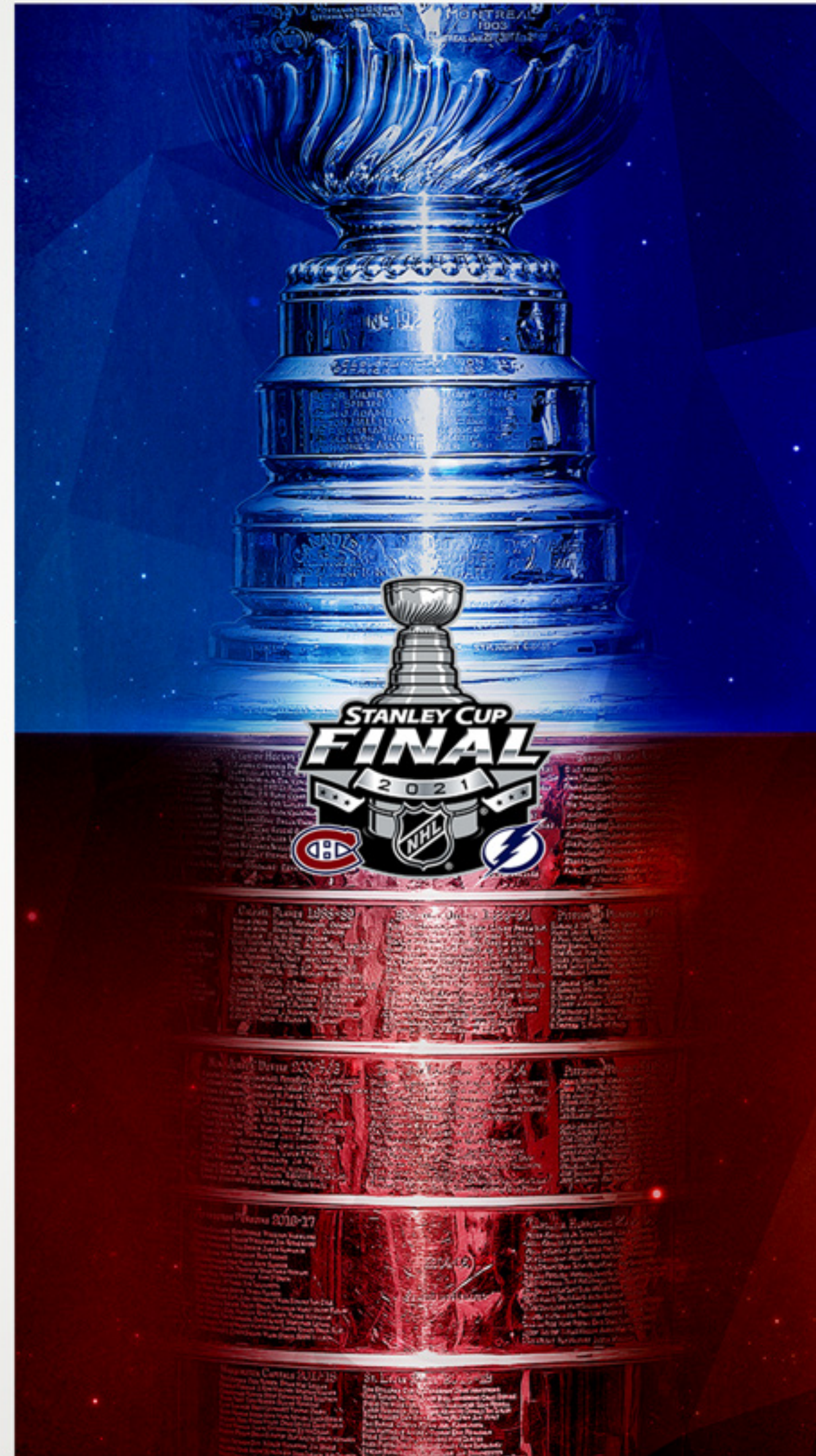
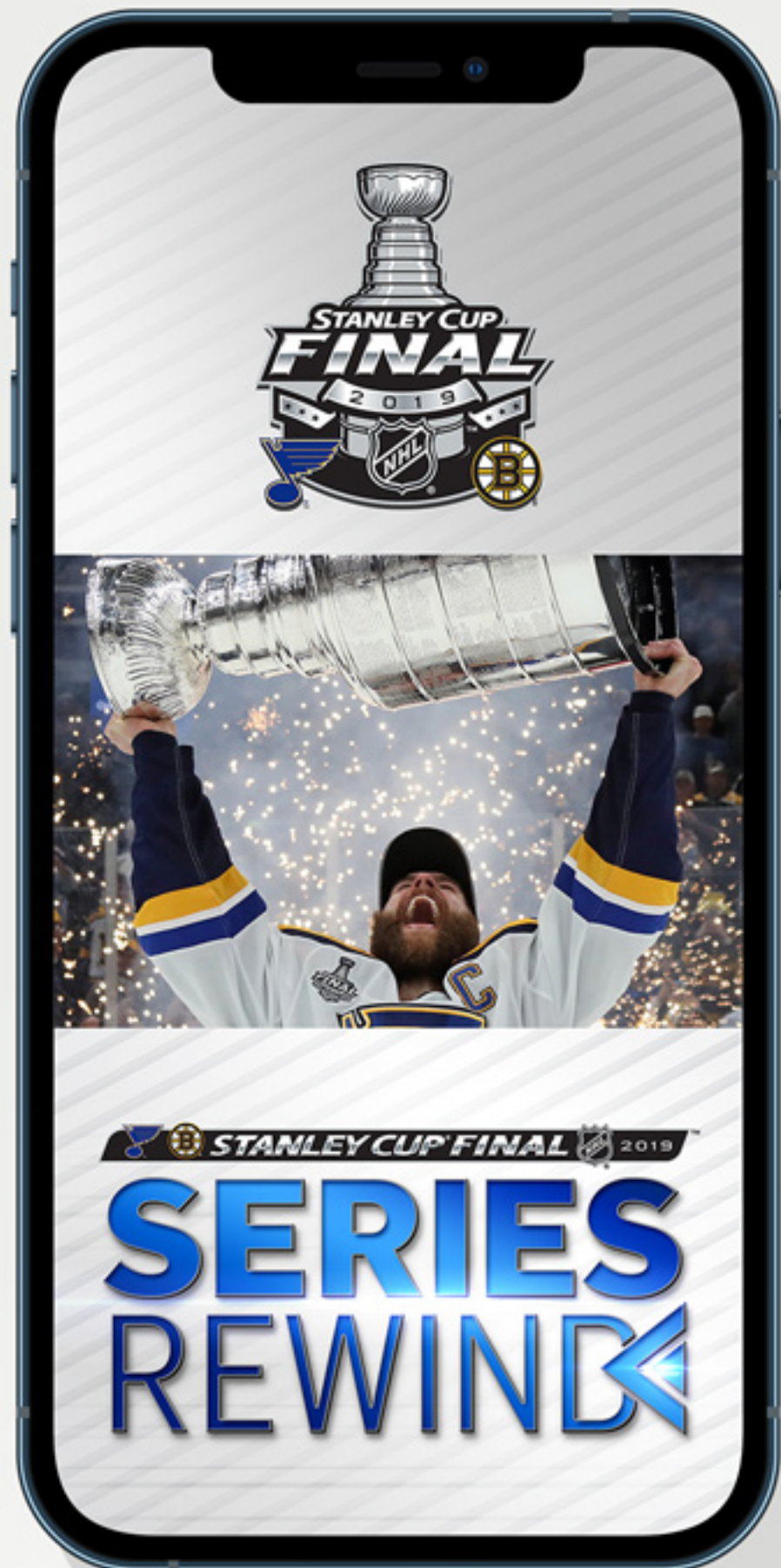




# MICHAEL CURCURU

MULTIMEDIA DESIGNER • PRODUCER







MICHAEL CURCURU

NHL Game/Player Design



**SATURDAY 10:00PMET**

NHL.TV ESPN+ SN



**BEST GOALS**

**ALEX OVECHKIN**


2020-21 SEASON



GAME 1

EXTENDED HIGHLIGHTS

STANLEY CUP PLAYOFFS 2021






NATIONAL HOCKEY LEAGUE

TEAM	SCORE	SHOTS	FACEOFF %	POWER PLAY	O/D
COLORADO AVALANCHE 17-8-2	4	30	55%	1/3	0/0
TORONTO MAPLE LEAFS 13-13-4	3	30	35%	0/0	0/0

FINAL / OT

PLAYER	GOALS	ASSISTS	SAVES
MACKINNON	1	2	32
LANDESKOG	2	1	32
MARKAI	1	1	32
GRUBAUER	0	1	32
MATTHEWS	2	0	29
MADNER	0	1	29
SPEZZA	0	1	29
ANDERSEN	0	0	29

2021 STANLEY CUP FINAL



**GAME RECAP**

**PUCK**  
PERSONALITY

**3BAR**

**TOP  
CELLYS**

**SLOWMO**

**#ICYMI**  
IN CASE YOU MISSED IT

**WEIRD**  
NHL

**#NHL  
TWITTER  
LIVE!**

**COLLISION  
COURSE**

**31  
IN  
31**

**TREND** **SETTERS**

**LOVE  
THIS  
GAME**

**WHAT'S  
TRENDING**

**TOP  
10  
GOALS**

WELCOME TO THE  
**NHL**  
MOMENT

**RETRO  
RECAP**

**MIC'D UP**

**TOP SPEED**

**FREE  
AGENCY  
2021**

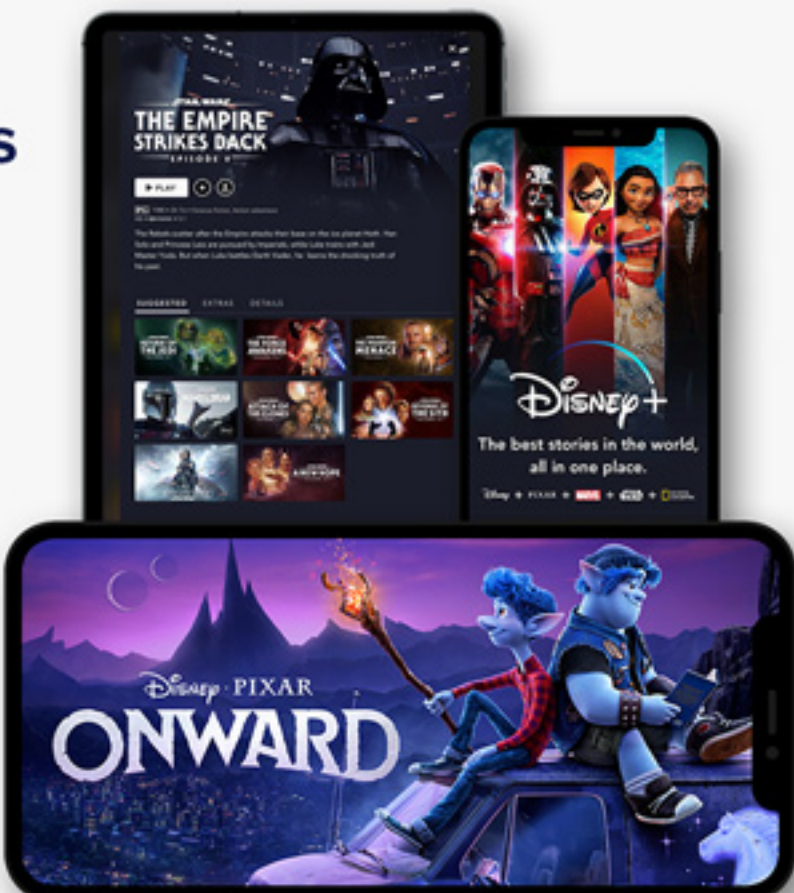
Disney+ HELP CENTER

### What Apple mobile devices support Disney+?

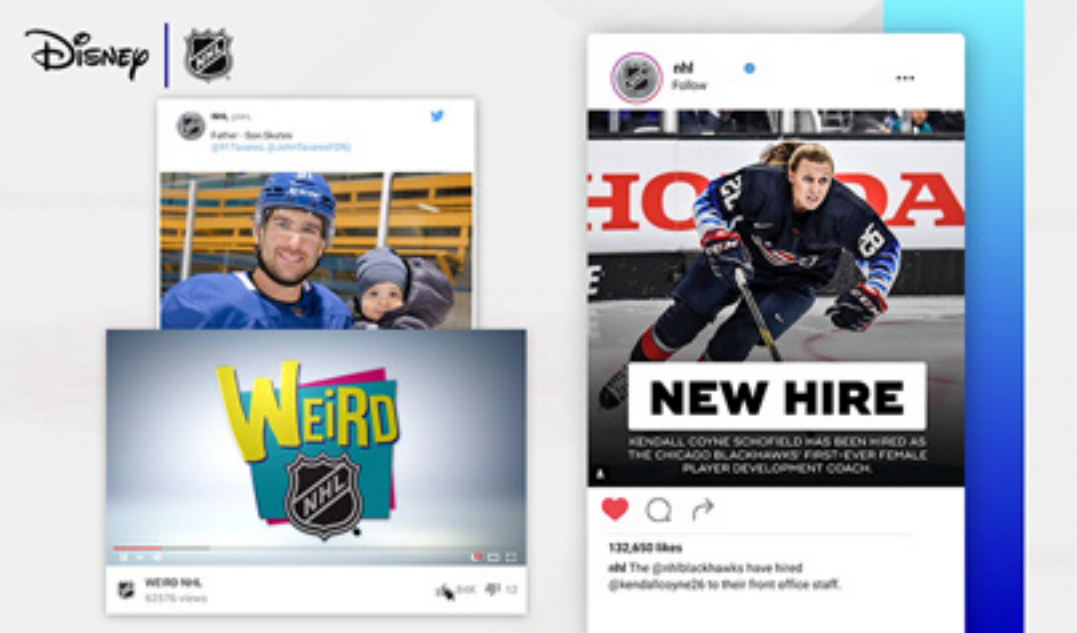
**Apple iPhone/iPod Touch**  
Disney+ is supported on iOS 11.0 and later

**Apple iPad Tablet**  
Disney+ is supported on iOS/iPadOS 11.0 and later

What devices support Disney+?



EA SPORTS  
**NHL 20**  
**SIM-SHOWDOWN**  
LEGENDS VS. SUPERSTARS



Disney | NHL

WEIRD NHL


NEW HIRE



Disney+ | Help Center

How to sign up for the Disney+ Bundle

### Go to DisneyPlus.com Or download and open the Disney+ app





## INDEPENDENT TOURS

Sometimes you just want to move at your own pace—especially in a new place. Our Independent Tours balance travel on your own and group travel, providing a great alternative for those who want the peace of mind of an organized tour but the freedom to come and go as they please. Most itineraries include no more than two activities per day—the rest is leisure time to explore Italy however you'd like. Let us take care of the basics like must-see sightseeing, transportation between cities, and luxury hotels—the rest is up to you!

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**TUSCANY**

**INCLUDED**

- 3 nights with daily breakfast at hotel in Florence
- 4 nights with daily breakfast at a Tuscan villa
- Private transfer from Florence airport to hotel in Florence
- Private transfer from Florence to the Tuscan villa
- Private transfer from the Tuscan villa to Florence
- Half-day private walking tour of Florence, including Accademia Gallery
- Group tour to Pisa
- Cooking class in Florence
- 2 full-day private tours, including English-speaking driver
- 2 lunches, 1 wine tasting
- Local tour guide in Siena and Montepulciano

**8 DAYS / 7 NIGHTS** ID 333181

PRICE PER PERSON - SHARING DOUBLE ROOM	2	4	6	8
Low Season	\$2,417	\$2,296	\$2,142	\$2,400
First Class	\$4,548	\$4,182	\$3,748	\$3,263
High Season	\$3,817	\$3,286	\$3,018	\$3,612
First Class	\$4,772	\$4,422	\$3,947	\$3,739

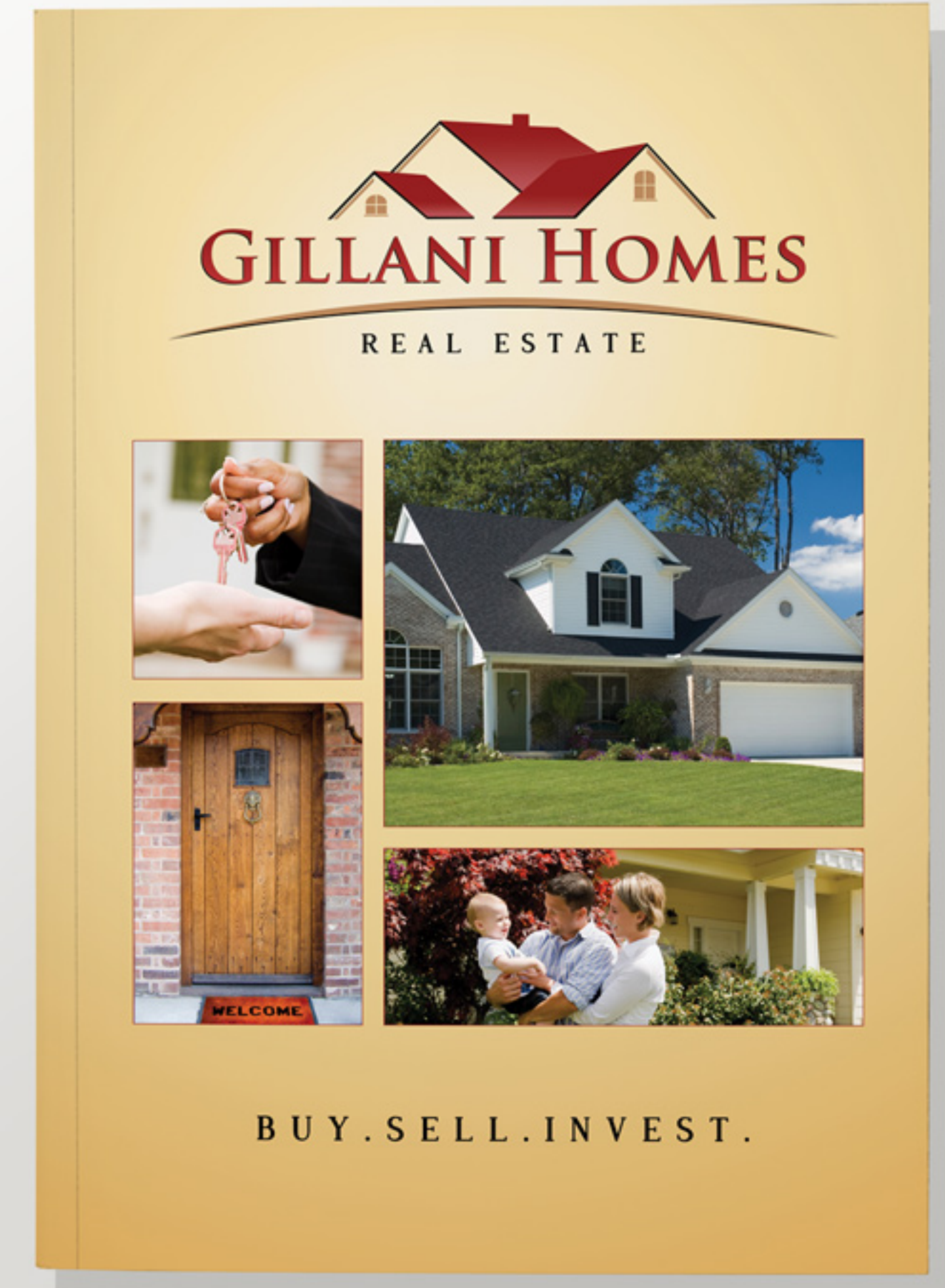
**HOTELS**

First Class  
 Florence: Grand Hotel Minerva  
 Tuscany: Castello di Spaltenna  
 Luxury  
 Florence: Hotel Brunelleschi  
 Tuscany: Hotel Il Castello di Castello di Inghisa

Hotels can be substituted with others based on availability.







# Trattoria Romana

da Vitorrio



Over the years, many people have asked me what the difference between a restaurant and a trattoria is. I tell them that although there is no clear distinction, a visit to Trattoria Romana will illuminate subtle but significant differences. The uniqueness of the trattoria experience is apparent in the sights, smells and atmosphere of this establishment.

When you walk through the doors you are greeted by the fragrant aroma of freshly prepared culinary delights created earlier that morning. The menu is seasonal and best reflects the availability and freshness of the ingredients used in select regional dishes. The inviting warmth of the wood-burning brick oven and roasting garlic radiates a rustic vibe reminiscent of the finest restaurants in Italy. Surrounded by friends and family, your waiter - who knows you by your first name - escorts you to your table. It is a personal dining experience characterized by an intimacy only found in the home.

This is a trattoria: an authentic affair built on the virtues of quality and tradition. There is a depth to the atmosphere - a sense of history and belonging. The dining room, which is always full, has held countless graduations, birthdays and holiday celebrations and is engraved in the memories of the community.

Italians have an extremely strong sense of family where food plays an integral role in all of their traditions. They pride themselves on using the finest, freshest ingredients that best capture the essence of the food. Family gatherings always center on the table where the old favorites never fail to satisfy.

In my Cooking Classes, I play the role of a teacher who wants his students to appreciate and love the subject matter, in this case cooking, as much as I do. I enjoy sharing my knowledge and technique so that you too can enjoy your favorite dishes in your home with your family. This is why I constantly seek your input. I want to know what you want to see, taste, or learn how to prepare.

Trattoria Romana's first rule is to treat its loyal customers as honored guests and close friends - members of its larger family. I know that all I have shared with you will not be forgotten and will be preserved in your memories. This to me is more important than any legacy. With this, I would like to thank you for all of the good times we have shared together.

Wishing you the Best,

*Chef Vitorrio*



## ANTIPASTI

### HOT

ANTIPASTO MISTO ALLA ROMANA FOR TWO 19  
*Baked clam, mussel, fried shrimp, calamari, eggplant rollatini, and stuffed mushrooms*

EGGPLANT ROLLATINI 10

BRICK-OVEN PORTOBELLO 10  
*Grilled Portobello mushroom served over tri-color salad with caramelized balsamic vinegar*

MOZZARELLA IN CAROZZA 9

CALAMARI FRITTI FOR TWO 14  
*Fried calamari served with spicy red sauce*

BAKED CLAMS TRATTORIA 10

ZUPPA DI MUSSELS IN PADELLA 11  
*Black mussel in light tomato sauce served with focaccia bread*

BRICK-OVEN CROSTINO ALLA ROMANA 12  
*Toasted bread topped with mozzarella, prosciutto, and mushrooms*

BRICK-OVEN ROSEMARY FOCACCIA BREAD 6

### COLD

ANTIPASTO MISTO ALLA ROMANA FOR TWO 17  
*Marinated mushrooms, eggplant, zucchini gratinati, roasted peppers, fagiolli, black olives, provolone, and homemade agrodolce*

PEPERONI CON ACCIUGHE 10  
*Fresh homemade roasted peppers with anchovies*

MOZZARELLA CAPRESE WITH OLIVES 10

INSALATA FRUTTA DI MARE 16  
*Seafood Salad*

INSALATA DI POLPO 16  
*Octopus Salad*

SHRIMP COCKTAIL 11

CLAMS COCKTAIL ON HALF SHELL (1 dozen) 11

FAGIOLI CON TONNO 10  
*Imported Italian tuna, cannellini beans, red onion, and celery salad*

BRESAOLA ITALIANA CARPACCIO STYLE 15  
*Thin sliced, dried, cured beef served with arugula and thinly sliced parmigiano reggiano in balsamic dressing*

PROSCIUTTO È MELONE 10



## MINESTRE

MINISTRONE DEL GIORNO 9  
*Homemade vegetable soup*

TUBETTINI CON FISELLI 10  
*Chicken soup with peas and chicken*

PASTA E FAGIOLI 9

CHEESE TORTELLINI IN BRODO 10

STRACCIATELLA FIORENTINA 10  
*Fresh spinach and egg-drop in chicken broth*

PASTA E LENTICCHIE (Seasonal) 10

SCAROLA CON FAGIOLI 10



## INSALATE

INSALATA MISTA ALLA ROMANA ROYALE 9  
*Romaine, arugula, radicchio, endive, and tomatoes*

TRI COLOR SALAD 11  
*Arugula, radicchio, endive*

CAESAR'S SALAD 8

MIXED SALAD WITH MEDIUM SHRIMP 14  
*Romaine, escarole, arugula, tomatoes, and sliced carrots in house vinaigrette*

GARDEN SALAD 11  
*Romaine, escarole, arugula, radicchio, endive, cannellini beans, roasted peppers, and marinated mushrooms*

IN 1964,  
MUSIC CHANGED FOREVER



THE ATOMIK AGE PROJECT PRESENTS

# 4EVER FAB

A BEATLES TRIBUTE



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