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NONNA MARIA  
and the Case of  
THE STOLEN NECKLACE  
BOOK CLUB KIT

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## DISCUSSION QUESTIONS

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1. What themes did you notice throughout *Nonna Maria and the Case of the Stolen Necklace*, and which ones resonated with you most?
2. What role does the setting of Ischia play in the story? How does the location and the community enhance the narrative?
3. There are two crimes in *Nonna Maria and the Case of the Stolen Necklace*. How did they compliment one another? Were you drawn to one storyline over the other?
4. One of the crimes is the alleged theft of a wealthy woman's necklace. The suspect is a hotel housekeeper named Loretta, who happens to be Nonna Maria's goddaughter. What were your initial impressions of Loretta and how did they change over the course of the novel?
5. The second crime is the mysterious death of a woman, and Nonna Maria's friend—a young man named Federico—wonders that he may have hit her with his car. Did you trust him? Why or why not?
6. Early in the novel, the author writes, "on an island populated by 65,000 and crammed with an additional half a million seasonal visitors, there was no better friend to have than Nonna Maria." Do you agree with this assessment? Why exactly is Nonna Maria such a treasured friend? Does she remind you of anyone in your life?
7. *Nonna Maria and the Case of the Stolen Necklace* is rich with a full cast of side characters populating Ischia. Which ones were your favorites, and what made them so memorable?
8. *Nonna Maria and the Case of the Stolen Necklace* is the second novel in the Nonna Maria series, but can be read on its own. If you read the first novel, how did the sequel compare? If you just discovered Nonna and her world, did you enjoy her company? How would you describe this book to a friend?
9. How did you feel about the ending? Were you pleased with how things wrapped up or would you have preferred an alternate resolution? Discuss. Preferably over a plate of pasta.

NONNA MARIA'S KITCHEN

## CHICKEN CUTLET/EGGPLANT PARMIGIANA

You need a large pan for this. *A very large and long pan.*

First, you lay in a thick base of tomato sauce (always using San Marzano tomatoes). Then lay across a dozen thin slices of eggplant and cover them with fresh and thin slices of mozzarella. Then cover with a layer of sauce. Then, add a half dozen slices of thin and breaded chicken cutlets. Add another layer of sauce. Then add a dozen thin slices of red peppers. Keep repeating the process until the pan is filled.

Then, place in a pre-heated 375 degree oven and let cook for 45 minutes. Reduce oven heat to 250 degrees and let simmer for another 15 minutes. Remove from oven and let it cool for about 10 minutes and serve.

Goes best with a fresh green salad, warm Italian bread, and red or white wine. Water if you prefer.

*Buon appetito!*

