



Corradino & Papa

A Personal Injury Law Firm

973-574-1200

CHAMPIONS OF JUSTICE



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Injured due to someone else's reckless behavior? Let **Corradino & Papa**, handle your legal claim while you focus on healing. We fight for your physical, emotional, and financial recovery-because you deserve justice.



"All You Need To Do Is Get Better and We Will Take Care Of The Rest"

- ✓ Free consultation
- ✓ 24/7 availability
- ✓ Multilingual
- ✓ No fees unless we win



Your Biggest Accident Could Be Your Choice of Attorney

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giving back

TO THE COMMUNITY THAT RAISED US!

At Corradino & Papa, we're proud to support the **Clifton Boys & Girls Club**, an organization close to our hearts. As proud alumni, Jack Corradino and Robert Papa, Jr. know firsthand the impact the Club has on shaping young lives.

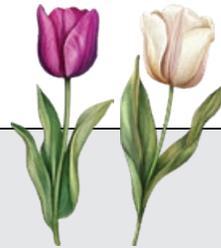
From holiday turkey donations to providing buses for transportation, supporting bingo nights and more, we believe in investing the next generation. Strong communities are built on compassion, generosity, and share commitment to the future.

We're honored to give back and will continue to support the Clubs incredible mission. ■



northjersey.com
Timothy Fonseca
Fights for Justice
in School Bus
Injury Case

A recent NorthJersey.com report shed light on Tim Fonseca's representation of a child who was hit by a car when the school bus her family had trusted to keep her safe let her off at an unauthorized location.



When a young child was seriously injured due to school bus company's negligence, **Corradino & Papa**, attorney Tim Fonseca stepped in to fight for justice. This case highlights the importance of holding companies accountable when safety is compromised-especially when it comes to our children.

Read more about how we're standing up for victims and their families.

<https://www.northjersey.com/story/news/watchdog/2025/02/27/new-jersey-school-bus-system-problems-mount-as-safety-chief-is-hired/78301261007/> ■



CORRADINO & PAPA PROUDLY SPONSORS ST. PETERS HAVEN, Bloomin5K

St. Peters Haven is a non-profit organization, providing food and shelter to families and individuals in need due to financial or other stress. They operate as both a food pantry and emergency family shelter, helping the people they serve toward a stable, independent living. Serving meals up to 1500 households each month. Supplying short term housing for homeless and at-risk families, sheltering up to 18 people at any given time. As well as distributing 500 kids needed backpacks and school supplies. And in the winter months, supplying families with warm coats, scarves and hats.

Proceeds from BLOOMIN' will support programs and enable more services to expand and reach more families in need. ■



Corradino & Papa is a Proud Daylily Sponsor

Join us at the Saint Peter's Haven Bloomin' 5K to help support the homeless & hungry in our community!

WHAT YOU NEED TO KNOW

- Sun April 27, 2025
- Main Memorial Park Clifton, NJ
- Register today at www.bloomin5k.org



Click on our number and give us a call **973-574-1200...** And visit our website [click here](http://www.CorradinoandPapa.com)

bicycling season

IN FULL SWING

With the arrival of spring, many parts of the country see a surge in bicyclists hitting the roadways. That also means a rise in bicycle collisions with cars and trucks. Bicyclists generally come out on the short end of those encounters.

Bicyclists have the same rights and responsibilities on the road as motorists. If motorists are negligent or reckless and cause injury to a bicyclist, a bicyclist can be compensated for medical bills, lost income, property damage, and pain and suffering. Bicyclists might forfeit or receive reduced compensation if they are at least partially responsible for the accident (contributory or comparative negligence).

To avoid potential bicycle-car collisions and reduce injuries:

- Wear brightly colored clothing, and make sure your bike has lights and reflectors to improve nighttime visibility.
- Always wear a helmet.
- Follow all the rules of the road. Stop at stop signs and traffic lights; never ride on the wrong side of the street; signal your intentions; yield the right of way; and never ride intoxicated.
- Be mindful that nearly two-thirds of bicyclist injuries and fatalities occur at intersections. “T” intersections are the most hazardous, followed by roundabouts.
- When bicycling past parked cars, be on the lookout for drivers opening their doors to exit their vehicles (“dooring”).

If you are involved in a bicycle-car collision and injuries appear to be nonexistent or minor, seek medical attention anyway, as adrenaline can mask injuries. Some injuries don’t become evident for days or even weeks, and seemingly minor injuries sometimes lead to serious disabilities. A bicyclist injured by a negligent driver should contact [Corradino & Papa](#), a bicycle accident attorney, to protect their rights. ■

**Click on our number and give us a call [973-574-1200](tel:973-574-1200)...
And visit our website [click here](#)**



celebrating

APRIL BIRTHDAY



Ana Mendez – April 23

April 2025 – Mark Your Calendars

Apr. 18 — Good Friday

Apr. 13 — Palm Sunday

Apr. 12 — Passover begins (sundown)

Apr. 5 — Deep Dish Pizza Day

Apr. 1 — April Fools' Day

Apr. 20 — Easter

Apr. 22 — Earth Day



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Champions Together



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Personal Injury
Car Accident
Truck Accidents
Auto Accident
Slip and Falls
Dog Bite
Premises Liability
Work Accidents
Workers' Compensation
Medical Malpractice
Construction Accidents
Motor Vehicle Accidents
Product Liability
Wrongful Death
PIP Arbitration

Quote of the Month: "Twenty years from now you will be more disappointed by the things that you didn't do than by the ones you did do. So throw off the bowlines. Sail away from the safe harbor. Catch the trade winds in your sails. Explore. Dream. Discover." –Mark Twain

This publication is intended to educate the general public about personal injury, medical malpractice, and other issues. It is for information purposes only and is not intended to be legal advice. Prior to acting on any information contained here, you should seek and retain competent counsel. The information in this newsletter may be freely copied and distributed as long as the newsletter is copied in its entirety.

grilled lamb WITH PISTACHIO-OLIVE TAPENADE

Servings: 4; prep time: 5 min.; cook time: 20 min.

Grilled lamb and pistachio-olive tapenade – a marriage made in heaven!

Ingredients

- 1 lb. lamb loin chops
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 large shallot, roughly chopped
- 1 clove garlic, roughly chopped
- 1 cup chopped Italian parsley
- 1/3 cup chopped mint
- 1/2 cup pistachios, shells removed
- 2 tbsp. fresh lemon juice
- 1/4 cup olives, pitted
- 1 tbsp. capers
- 1 tsp. red pepper flakes
- 1/2 cup extra virgin olive oil

Directions

1. Allow the lamb loin chops to come to room temperature, then evenly sprinkle them with the salt and pepper.
2. Heat a grill pan or heavy-duty skillet over medium-high heat.
3. While the lamb is coming to temperature and the pan is heating up, make the tapenade. In a food processor, combine the shallot, garlic, parsley, mint, pistachios, lemon juice, olives, capers, and red pepper flakes. Pulse until everything is finely chopped. With the food processor running, slowly add in the olive oil. Purée until the tapenade is well combined, similar to the consistency of a thick pesto. Set aside.
4. Grill your lamb for 4–5 minutes on each side. You can tell your lamb is done by lightly pressing on the surface. If it gives easily but is still firm to the touch, it is done and cooked to medium rare. If you prefer your lamb more well done, cook until the texture when pressed is more firm, with little to no give. Remove from the heat and allow to rest for 5–8 minutes.
5. Serve with the prepared tapenade.

Recipe courtesy of [thedomesticdietitian.com](#) and [The Mediterranean Diet Made Easy Cookbook](#). ■

