

MICHAEL CHIARELLO

NAPA VALLEY

— WOOD-BURNING OVEN —

"I LOVE THIS OVEN BECAUSE IT WAS DESIGNED TO LOOK LIKE A FIREPLACE," SAYS CHIARELLO. "SO I CAN HAVE A FIRE GOING EVEN WHEN I'M NOT COOKING."



MICHAEL CHIARELLO, Italian cookbook author and founding chef of St. Helena's Tra Vigne restaurant, has made his kitchen the focal point of his Napa Valley home; the space also serves as the studio for his new television cooking show, "Michael Chiarello's Napa." The centerpiece of the kitchen is his wood-burning oven. "From an ethnic standpoint," says Chiarello, "the oven is key because I'm first-generation from Calabria, where they make lots of breads and roast meat over open flames."

Northern California's Triade Design Studio created Chiarello's floor-to-ceiling brick oven, which is coated with an imported French limestone plaster from local vendor Terry Klein. Chiarello uses the oven

and salt) and even grill seafood like the lobster shown here. But for Chiarello, the best things about the oven are the personal touches he added that remind him of his heritage—photographs of his great-grandparents, which rest on the mantel, and his mother's baker's peel. ➤

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